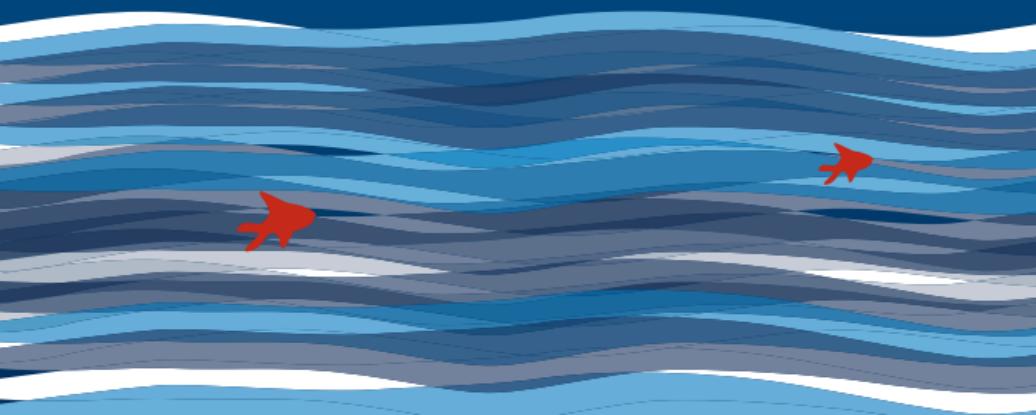




Beach Club



Beach Club

STARTERS: SOMETHING COLD €

Hand-sliced acorn-fed Iberian ham 28,65

Crystal bread 6,40
(1•2•3•5•6•13•14)

Tuna belly Spanish potato salad 13,90
(3•5•9)

Marinated salmon
with citrus and avocado 19,90
(4•9•14)

Scallop carpaccio with
Tío Pepe and saffron 23,50
(3•4•5•9•10•11•14)

Bluefin tuna tartare 21,50
(1•5•9•13•14)

“Beach Club” salad 19,50
(3•4•5•9)

Canarian salad: Guía tomatoes,
spring onions and avocado 14,80

Pugliese burrata, tomatoes
and Tenerife extra virgin olive oil 19,10
(2)

STARTERS: SOMETHING HOT €

Garlic prawns 22,95
(4·9·10·11)

Andalusian-style squids 19,90
(1·4·5·9·10·11·14)

Grilled sardine skewer 16,15
(4·9·10·11)

Marinated fried dogfish 16,50
(1·2·4·5·9·10·11·14)

Iberian ham croquettes 14,15
(1·2·3·5·6·14)

Canarian-style wrinkled potatoes,
and mojos (spicy pepper sauce) 12,90
(5)

Grilled seasonal vegetables
with extra virgin olive oil 14,50

Grilled wild asparagus
with romesco sauce 14,90
(1·4·5·6·7·13·14)

Salt-baked Huelva white prawns 25,90
(4·9·10·11)

COLD AND HOT SOUPS €

Traditional gazpacho 8,80
(1·4·5·13·14)

Cordovan salmorejo 8,95
(1·3·4·5·13·14)

Seafood and fish soup 12,85
(1·4·9·10·11·14)

RICES, PAELLAS AND BROTHY RICES

Minimum 2 people · Price per person

Lobster 38,95
(4·9·10·11)

Fish and seafood 24,25
(4·9·10·11)

Valencian style 22,10
(4)

Mixed (meat & fish) 23,60
(4·9·10·11)

Vegetables and Iberian ham (4)	21,60
“Señoret” rice: skinless fish & seafood (4·9·10·11)	26,50
Black rice with aioli (1·3·4·5·9·10·11·14)	22,85
Red prawns rice (4·9·10·11)	39,95

BEACH CLUB PASTA €

Linguine with Canadian lobster and roasted tomato sauce (1·2·4·5·9·10·11·14)	59,00
Linguine with seafood (1·2·4·5·9·10·11·14)	22,05

FISH €

Salt-baked or oven-roasted market fish Minimum 2 people / price per person (9)	34,60
Grilled Saharan squid (4·9·10·11)	28,00

Oven-roasted salmon 23,65
(9)

Grilled premium sea bass fillet 28,80
(9)

Grilled wreckfish
with tomato, avocado
and coriander vinaigrette 28,50
(4-9)

GRILLED SHELLFISH €

King prawns / 6 pieces 27,80
(4-9-10-11)

Langoustine / per piece 12,00
(4-9-10-11)

Red prawn / per piece 37,50
(4-9-10-11)

Scallop / per piece 5,00
(4-9-10-11)

Wild Cantabrian lobster S/M
(10)

Canadian lobster 60,00
(10)

MEATS

€

Free-range chicken Milanese
with grated truffle 21,00

(1•2•3•4•5•6•13•14)

“Beach Club” burger 100%
aged beef sirloin 22,70

(1•2•3•4•5•6•13•14)

Frisona beef tournedos,
Maître d’hôtel style 28,70

(2)

Grilled Iberian secreto pork 21,50

SIDE DISHES

€

French fries 4,50

(consult allergens with our staff)

Grilled seasonal vegetables
with extra virgin olive oil 6,00

“Papas panaderas”:
sliced baked potatoes 6,00

Wild asparagus 6,00

(4)

Bread and extra virgin olive oil service 2,85

(consult allergens with our staff)

- * We would like to inform you that we offer a specially designed menu for vegans. Please ask our restaurant staff for more details.
- * We only collaborate with suppliers who have the certification of traditional and sustainable fishing.
- * The oils used are olive, sunflower and 100% vegetable fat.
- * If you have any questions, please contact our staff.
- * At Bahía del Duque, we serve certified organic coffee.

In accordance with European Regulation (EC) No. 1169/2011 on the proper labelling of food allergens, this menu includes a numerical guide corresponding to each allergen.

Our establishment cannot guarantee the total absence of any allergen traces not described as ingredients of our dishes. Therefore, if you are allergic or intolerant to any ingredient, please be so kind to contact our restaurant staff for more detailed information.

Thank you.

(1) Gluten

(2) Milk

(3) Eggs

(4) Sulphite and sulfur dioxide

(5) Soybeans

(6) Tree nuts

(7) Peanuts

(8) Lupins

(9) Fish

(10) Crustaceans

(11) Mollusks

(12) Celery

(13) Sesame seeds

(14) Mustard

BAHIA DEL DUQUE

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