

thebeachclub

DINNER MENU

STARTERS

BAKED GARLIC CONFIT & OLIVES \$12 (VG) (DF)
Home Baked Tuscan Bread | Olive Oil

ASSORTED MEZZE PLATE \$14 (DF)
Mushroom Arancini | Olives | Peppers
Fresh Anchovies

RARE TUNA NICOISE SALAD \$16 (GF) (DF)
New Potatoes | Olives | Anchovies | Roasted Pepper
Beans | Egg | Chive Oil

CHILLED GREEN GAZPACHO \$12 (V) (DF)
Tomato Salsa | Garlic Croustade

CHAR-GRILLED OCTOPUS \$15 (GF) (VG)
Butternut Purée | Aji Panca

FETA, CHICKPEA & MINT SALAD \$14 (GF) (VG) (N)
Toasted Almonds | Lemon Oil | Pomegranates

CHARRED BABY GEM SALAD \$15 (V)
Asparagus | Blue Cheese Crumbles | Pine Kernal's
Sun Blushed Tomato Dressing

BEETROOT HUMMUS \$12 (V) (N)
Spiced Chickpeas | Toasted Pita Chips

MAIN COURSES

PAN ROASTED RED SNAPPER FILET \$36
Celeriac Cream | Crispy Fried Leek | Lemon Purée
Micro Salad

12OZ DRY AGED BEEF RIBEYE STEAK \$48 * (GF)
Tomato Confit | Arugula | Roasted Shallot
Green Peppercorn Sauce

GRILLED ORGANIC CHICKEN BREAST \$32 (GF) (N)
Broccolini | Romesco | Charred Spring Onion

CATALAN ROASTED PORK TENDERLOIN \$32 (GF) (DF)
Chorizo Estofado Frijoles | Roasted Peppers
Dried Cherry Tomato | Olive Oil

ANGUS BEEF & MASCARPONE POLPETTI \$26
Soft Polenta | Tomato Ragu | Parmesan

WILD MUSHROOM RISOTTO \$26 (GF)
Aged Parmesan Shavings | Artichokes | Truffle Oil

OVEN ROASTED CAULIFLOWER \$22 (V) (GF) (N)
Romesco | Pomegranate | Toasted Almonds
Cilantro | Tahini-Yoghurt Dressing

AL FORNO

FROM OUR STONE HEARTH OVEN

GULF SHRIMP BRUSCHETTA \$16
Roasted Garlic | Chilli | Olive Oil | Lemon | Parsley

CHERRY TOMATO BRUSCHETTA \$14 (V)
Basil | Garlic | Olive Oil

LASAGNA CARNE \$30
Slow Cooked Beef Ragu | Bechamel Sauce | Parmesan

VEGETABLE MOUSSAKA \$24 (VG)
Eggplant | Potato | Basil-Tomato Ragu | Parmesan

FLATBREAD PIZZA

10" HANDCRAFTED SOURDOUGH BREAD

NAPOLETANA \$26 (VG)
Cherry Tomato | Mozzarella | Arugula | Parmesan

PICANTE SAUSAGE \$28
Chorizo Sausage | Mozzarella | Chili Flakes

POLLO PARMESAN \$26
Grilled Chicken Breast | Parmesan | Arugula

PROSCIUTTO \$28
Air Dried Prosciutto Ham | Basil | Olive Oil

SIDE DISHES

GREEN SALAD \$6

TOMATO RED ONION SALAD \$6

MIXED SALAD \$6

ZUCCHINI FRITTI \$6

GRILLED BROCCOLINI \$6

ROASTED BRUSSELS & PECANS \$6

FRENCH FRIES \$6

PATATAS BRAVAS \$6

POLENTA FRIES \$6

DESSERTS

HONEY ROASTED PEAR \$12 (N)
Greek Yoghurt | Granola

LOUKOUMADES \$12 (GF) (N)
Chocolate Sauce | Pistachio | Lemon

CLASSIC TIRAMISU \$14
Mascarpone | Coffee Liqueur | Dark Chocolate

MAJORCAN ALMOND CAKE \$14
Honey | Lemon | Almond Ice Cream

* Surcharge For Guests On All Inclusive

All prices are in US dollars and are subject to a 10% service charge and 10% tax.
Please consult a member of our service team if you have any food allergies.

(V) Vegetarian (VG) Vegan (GF) Gluten Free
(N) Nuts (DF) Dairy Free