



*Beach House* \*\*  
RESTAURANT MARBELLA

# Sunday Lunch

IT'S TIME TO PARTY!

SPRING • SUMMER • AUTUMN  
26th May to 27th October 2024



A smiling man with a beard, wearing a dark tropical print shirt and white pants, is playing a wooden bongo drum. The drum has a logo that says "BARRI BONGO". He is outdoors on a beach with other people and umbrellas in the background.

# Table of Contents

WELCOME DRINKS

Page 2

CANAPÉS

Page 4

MENU OPTIONS

Page 6

BEVERAGE OPTIONS

Page 9

FURTHER INFORMATION

Page 11



# Introduction

## GETTING STARTED

Sundays at The Beach House make for the perfect occasion to celebrate with friends & family.

As it is always such a busy day of the week, groups of 15 or more are required to pick a set menu from the options in this brochure.

Whilst not compulsory, drinks & canapés in the lounge bar make for the perfect start to any long lunch so please also find them included.

When making your reservation don't forget to let us know if it's going to be a special occasion.

For all preliminary enquiries please send an email to:

[events@thebeachhousemarbella.com](mailto:events@thebeachhousemarbella.com)





*Welcome Drinks*



# Welcome Drinks

a selection of drinks to be served on arrival,  
thereafter guests to purchase directly from the cash bar

## Wine, Cava, Beer & Sangria

2 drinks per person €15.00 • 3 drinks per person €22.00 • 4 drinks per person €30.00

### Sangria

red, white, rosé or cava

### Homemade Iced Tea

fresh raspberry & mint

### Draught Lager

victoria, Málaga

### White Wine

marqués de riscal, rueda, organic sauvignon blanc

### Rosé Wine

borsao, blush, garnacha

### Cava

albet i noya brut

## Bar Tab

a fixed amount of money behind the bar with pre-selected beverage items

- sample bar drinks below •

### House Wine

cava, white, blush or red  
€28.00 - €34.50 per bottle

### Sangria

rosé, red or white  
€40.00 per large pitcher

### Draught Beer

victoria, Málaga  
€4.50 small • €6.50 large

### Premium Bottled Beer

Coronita • Heineken • Desperados • Peroni  
€7.50

### House Spirit & Mixer

Smirnoff • Gordons • Bacardi • Johnny Walker  
€10.50

### Standard Cocktails

Mojito • Daiquiri • Piña Colada  
€15.00

### Soft Drinks

sodas & mineral water  
€4.50

- prices include 10% IVA/VAT, optional 10% service charge applied •





Canapés



## Canapés

3 Canapés for €15.00 • 4 Canapés for €20.00 • 5 Canapés for €25.00

## Vegetarian Selection ✓

Traditional or Cucumber & Horseradish Gazpacho  
Tomato, Garlic, Oregano & Mozzarella Bruschetta  
Jalapeño & Cheddar Cheese Croquettes  
Sweet Potato & Spinach Samosa

## Fish & Seafood Selection

Tuna or Salmon Ceviche Taco  
Glazed Tempura Octopus  
Tuna & Avocado Tartare  
Crispy Fried Calamari  
Prawn Skagen  
Thai Fishcakes

## Meat Selection

Manchego Cheese & Ham Croquettes  
Chicken Liver Parfait Crostini  
Thai Fillet of Beef Spring Roll  
Charcuterie Crostini  
Seared Beef Taco  
Steak Tartare

• prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more •





*Set Menu Options*



# Standard Menu

Two Courses for €85.00 • Three Courses for €95.00

## Starters

**Vegetarian Soup of the Day** ✓  
T.B.C

**Cheddar Cheese & Jalapeño Croquettes** ✓  
spiced tomato chutney & avocado puree

**Caesar Salad Finished with Almond Pesto**  
served with a choice of sautéed king prawns or marinated chicken  
• also available as a main course •

**Chicken Liver Parfait**  
pistachio & bacon crumb, pear & saffron chutney

## Main Courses

**Vegetarian Dish of the Day** ✓  
to be confirmed

**Fish & Chips**  
lightly battered cod, chips, crushed minted peas, tartare sauce

**Superfood Salad**  
lentils, feta cheese, quinoa, spiced sweet potato, black beans, red onion,  
celery, avocado, pomegranate & kale  
served plain ✓ or with grilled marinated chicken

**Malay Style Yellow Chicken Curry**  
coconut rice, aromatic naan bread & smoked aubergine dahl

**Roast Rib Eye of Beef**  
roast potatoes, green beans in garlic & bacon cream, seasonal vegetables,  
cauliflower cheese, yorkshire pudding & gravy

## Dessert

**Assiette of Desserts**  
a selection of miniature homemade puddings to share

• prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more •



# Luxury Menu

Two Courses for €85.00 • Three Courses for €95.00

## Starters

**Vegetarian Soup of the Day** ✓  
to be confirmed

**Spinach, Ricotta & Goats Cheese Tortellini** ✓  
basil pesto cream, pea pureé

**Tempura King Prawns**  
thai prawn toast, charred calamari & mango salsa  
• also available as a main course •

**Steak Tartare**  
smoked anchovy aioli, charred leek gremolata  
• supplementary charge €5.50 •

## Main Courses

**Vegetarian Dish of the Day** ✓  
to be confirmed

**Grilled Halloumi & Avocado Super-Bowl** ✓  
quinoa, roasted aubergine, griddled asparagus, mixed leaves, balsamic, mint & lime dressing

**Pan Fried Fillet of Wild Sea Bass**  
smoked artichoke purée, king prawns, potato & caponata sauté  
• supplementary charge €10.00 •

**Roasted Lobster with Shellfish & Coriander Hollandaise**  
pesto parisian potatoes, wild rocket & parmesan salad, icelandic prawns,  
green beans, asparagus in truffle mayonnaise  
**Half** • supplementary charge €15.00 •  
**Whole** • supplementary charge €25.00 •

**Roast Rib Eye of Beef**  
roast potatoes, green beans in garlic & bacon cream, seasonal vegetables,  
cauliflower cheese, Yorkshire pudding & gravy

## Dessert

**Assiette of Desserts**  
a selection of miniature homemade puddings to share

- prices include 10% IVA/VAT, optional 10% service charge applied •
- subject to changes due to seasonal produce •



*Beverage Options*





# Beverage Options

• please choose your preferred drinks option •

## Bronze

€22.50 per person

• half bottle of wine & mineral water •

### White Wine

Albet I Noya Can Vendrell, Penedes • Chardonnay, Xarel Lo

### Rose Wine

Borsao, Blush • Garnacha, Campo de Borja

### Red Wine

Protocolo, Castilla y Leon • Tempranillo

## Silver

€27.50 per person

• half bottle of wine & mineral water •

### White Wine

Marques de Riscal, Rueda • Organic Sauvignon Blanc

### Rose Wine

Cuvee de Lices "Blush", Provence • Granache

### Red Wine

La Tarara, Rioja • Tempranillo

## Gold

€34.50 per person

• half bottle of wine & mineral water •

### White Wine

Avancia Cuvee de O • Godello

### Rose Wine

Minuty "Blush", Provence • Granache

### Red Wine

Diaz Bayo 20 Meses, Ribera del Duero • Tinto Fino

please advise if you would like to see our full wine list

• prices include 10% IVA/VAT, optional 10% service charge applied •



*Further Information*





## Further Information

- › The maximum capacity for semi exclusive events on a Sunday is 30 guests.
- › Menus will be printed in house with a bespoke message, watermark or company logo. This service is included in the set menu price.
- › A menu pre-order for each guest may be required during certain times of the year, your event organiser will advise.
- › Please be informed that we always work with market fresh seasonal produce. For this reason, menu ingredients & recipes may have to moderately change at short notice.
- › Although unlikely the live entertainment schedule may change without notice.
- › We request all groups of more than 15 to be seated in the main restaurant by 13:00. If you are planning on taking drinks & canapés in the lounge prior to sitting down, we would suggest inviting guests from 12:00

## Contact Us

Beach House Marbella | 0034 952 83 94 58 | [events@thebeachhousemarbella.com](mailto:events@thebeachhousemarbella.com)  
[www.beachhousemarbella.com](http://www.beachhousemarbella.com)

Urbanización Coto de los Dolores, Calle Carril del Relojero, s/n,  
29604 Marbella, Málaga (Spain)  
*(Click here for directions)*





Beach House  
MARBELLA