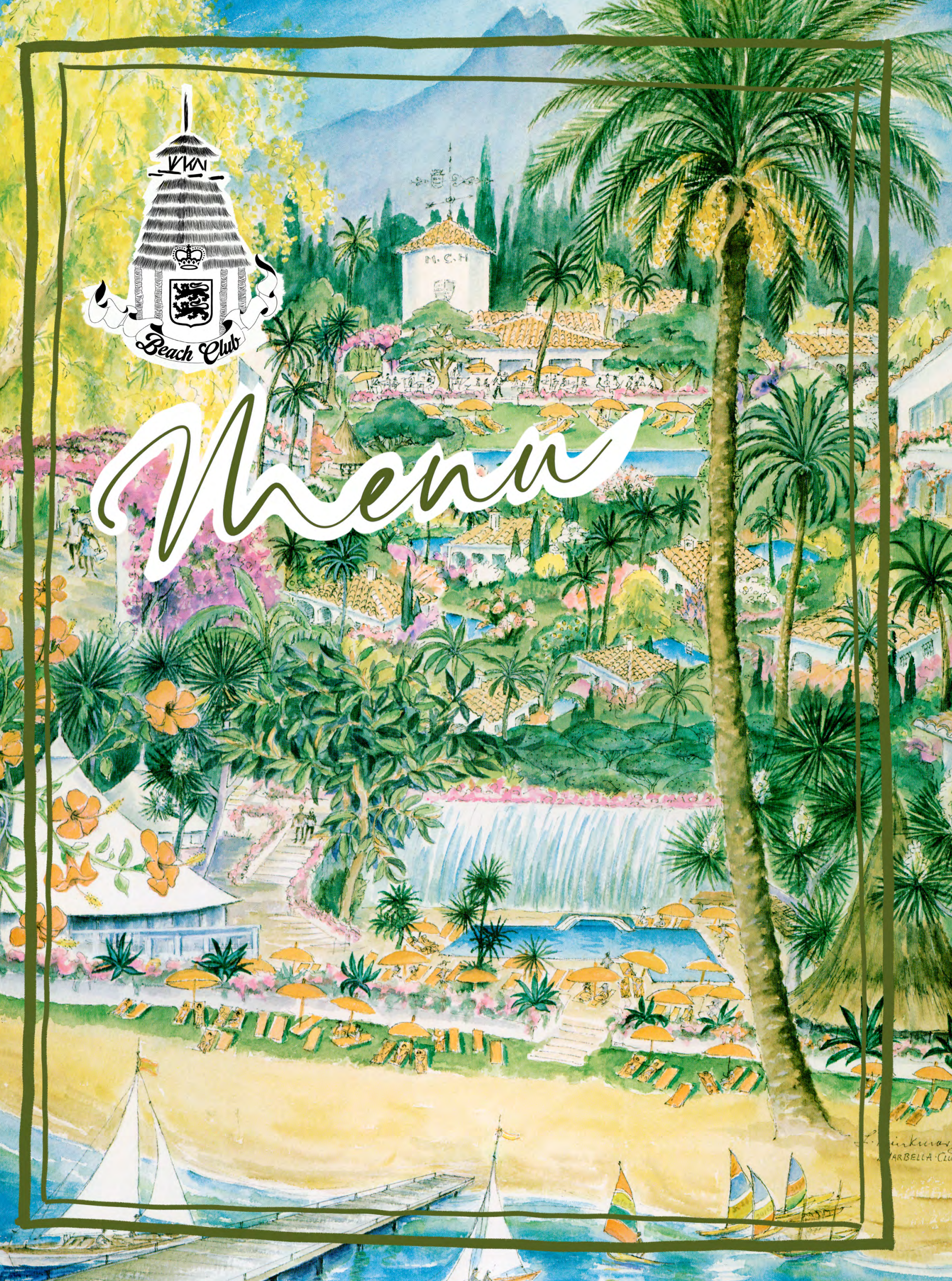




Menu



L. Mirkunas
BARBELLA CLUB

Starters

Green gazpacho <i>Green tomato, coriander, lime</i>	19 €	White prawn Aguachile ☉ <i>Jalapeño escabeche</i>	27 €
Ash baked aubergine ☉ ☉ ☉ <i>Chipotle, hazelnuts, requeson, tacos</i>	26 €	Wild seabass tiradito ☉ <i>Passion fruit tiger 's milk</i>	39 €
Boquerones escabeche ☉ ☉ ☉ <i>Málaga anchovies, currants, pine nuts</i>	21 €	Charred beef carpaccio ☉ ☉ <i>Manchego cheese, avellanas, confit shallots</i>	42 €
Grilled squid ☉ <i>Chili, extra virgin olive oil, lemon</i>	38 €		

Classics

Caesar salad Gueridon service ☉ ☉ ☉ ☉ <i>Add:</i> · <i>grilled chicken thighs</i> +8 € · <i>grilled tuna</i> +10 € · <i>charred avocado</i> +6 €	33 €	Aged Galician beef burger ☉ ☉ ☉ <i>El Obrador sourdough, guacamole, chipotle, homemade fries</i>	38 €
Beach Club guacamole <i>Corn tortilla, roots crisps</i>	33 €	Coal charred spiny lobster ☉ ☉ <i>Citrus aioli</i>	115 €
Seafood cocktail ☉ ☉ <i>Spicy clamato Marie-Rose</i>	35 €	Cedar plank fired (to share) <i>Turbot, seabass, seabream</i>	140 €

Lobster linguine ☉ ☉

Cherry tomato, basil 87 €

Pasta a la Piedita ☉ ☉

Trofie, tuna confit, pine nuts, caper, raisins 35 €

All our fish comes from sustainable fishing. Most of our products are locally sourced.

*This establishment complies with the Royal Decree 1021/2022
regarding the prevention of parasitism by Anisakis.
Prices in EUROS · Bread and appetiser 6€*

Mains

Grilled almadraba tuna 🐟 🌱	47 €
<i>Panzanella salad</i>	
Grilled octopus	42 €
<i>Ana Maria 's green mojo</i>	
Minute steak	42 €
<i>Rocket, grilled tomato, chimichurri</i>	
Charred grilled lamb rump	56 €
<i>Shaved fennel, herb salad, mojo rojo</i>	
Corn fed chicken 🌾	42 €
<i>Sofrito, buttermilk marinated thighs, chimichurri</i>	
Garden vegetables clay pot 🌿 🌱	36 €
<i>Ana María 's vegetables, green pipian</i>	

Potatoes

Homemade French fries	13 €
Smashed new potatoes	13 €
Sweet potato fries	13 €
Fire baked potatoes	14 €

Vegetables

Garden herb salad 🌿 🌱	15 €	Corn ribs 🌾	15 €
<i>Nuts, seeds, broad beans, chilli</i>		<i>Tajin, sour cream</i>	
Kale salad 🌿 🌱	15 €	Charred tenderstem broccoli 🌿	13 €
<i>Pumpkin seeds, pomegranate, agave, lime</i>		<i>Almond, garlic, chilli</i>	
Heirloom tomatoes	16 €		
<i>Fire-dried olives, pico de gallo</i>			

Desserts

Asado baby pineapple (for 2) 🌾	39 €	Caramel flan 🍌 🌾	21 €
<i>Coconut sorbet</i>		<i>Confit spiced orange</i>	
Lime cheesecake 🌿 🌱	19 €	Chocolate mousse 🌿	20 €
<i>Garden kumquat, chilli jam</i>		<i>Olive oil, sea salt</i>	
Andalusian almond & corn cake	22 €	Homemade ice creams	18 €
<i>Candied lemon crème fraiche</i>		<i>Wafer</i>	
Fruit carpaccio	23 €	Beach Club Sgroppino	22 €
<i>Vanilla glaze</i>		<i>Lemon, reposado tequila</i>	

🐟	🌱	🌿	🍳	🌿	🌱	🌿	🌿	🌿	🌿	🌿	🌿
Fish	Gluten	Milk	Egg	Sulphites	Sesame	Molluscs	Mustard	Soy	Nuts	Celery	Crustaceans



L. Mirkuras Joeb
"MARBELLA CLUB"