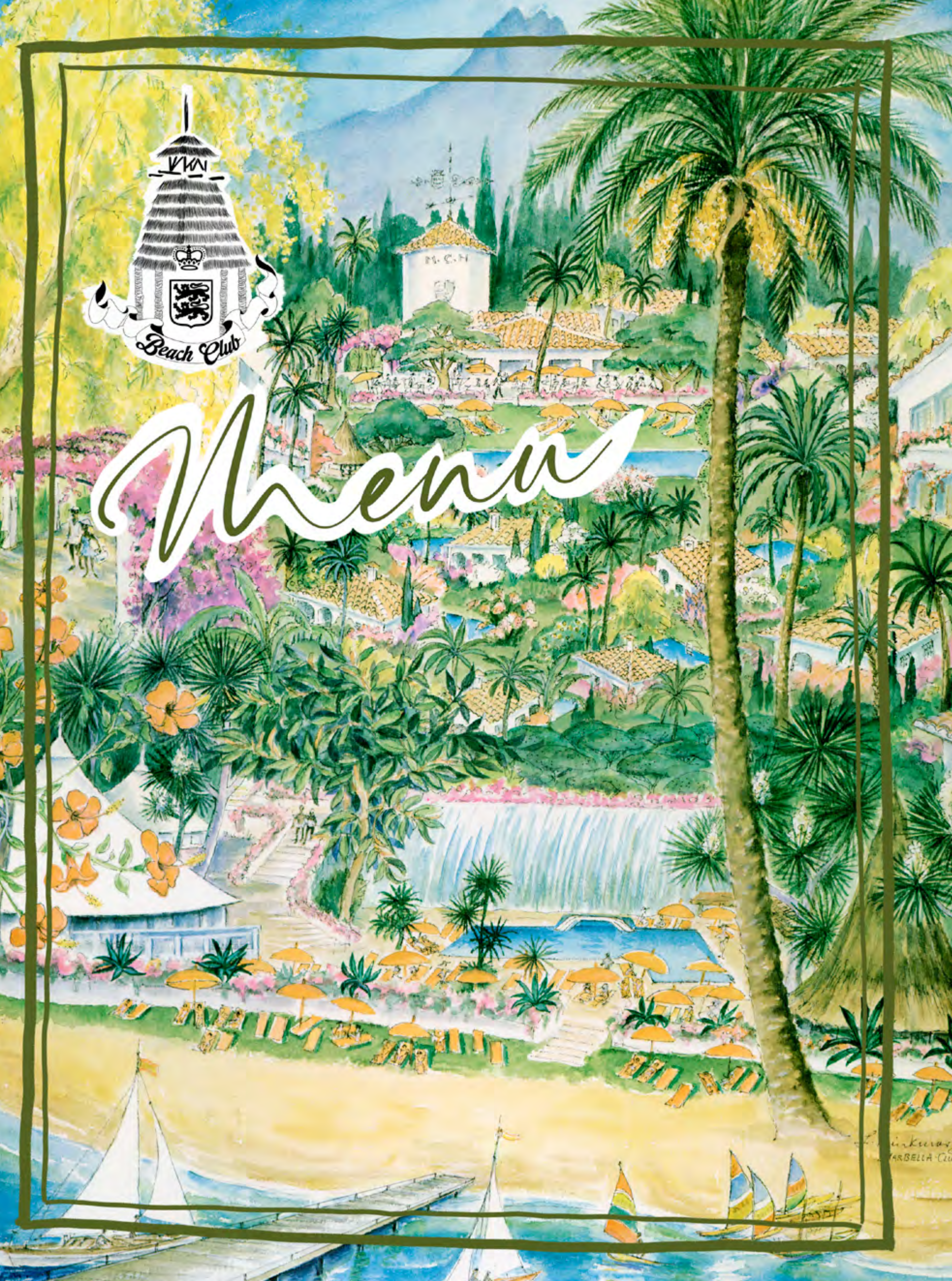




Mena



Starters

Green gazpacho GF LF 19 €
Green tomato, coriander, lime

Ash baked aubergine salad GF V 26 €
Chipotle, hazelnuts, requesón, tacos

Watermelon salad GF V 22 €
Garden cucumber, "Crestellina" goat cheese, gordal green olives

White prawn aguachile GF LF 27 €
Jalapeno escabeche

Wild seabass tiradito GF LF 39 €
Passion fruit tiger 's milk

Charred beef carpaccio GF 42 €
Manchego cheese, hazelnuts, confit shallots

Salmon raw, mango, ginger GF LF 38 €
Coconut milk, chilli, lemon juice

Char grilled avocado with sautéed prawns GF LF 30 €
Pico de gallo, pickled onion, coriander

Classics

Caesar salad | Gueridon service V 33 €
Add:
· Grilled chicken thighs +8 €
· Grilled tuna +10 €
· Charred avocado +6 €

Beach Club guacamole GF LF V 33 €
Corn tortilla, roots crisps

Seafood cocktail GF LF 35 €
Spicy clamato Marie-Rose

Cedar-plank roasted line-caught fish GF LF 140 €/2pax; 80 €/1pax
Turbot or seabass

Marbella Club beef burger 38 €
El Obrador sourdough brioche bread, guacamole chipotle, homemade fries

Coal charred spiny lobster GF LF 115 €
Citrus aioli

Lobster linguine GF 87 €
Cherry tomato, basil

Pasta a la Piedita GF 35 €
Trofie, fresh tuna, pine nuts, capers, raisins

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

Seared almadraba tuna 	47 €
<i>Panzanella salad</i>	
Grilled octopus  	42 €
<i>Ana Maria's green mojo</i>	
Grilled squid  	43 €
<i>Chilli, extra virgin olive oil, lemon</i>	
Corn fed chicken 	42 €
<i>Sofrito, buttermilk marinated thighs, chimichurri</i>	
Chargrilled marinated milk-fed lamb rack 	56 €
<i>Poblano mole, pomegranate, crispy corn, pickled vegetables from our garden</i>	
Veal minute steak  	42 €
<i>Rocket, grilled tomato, chimichurri</i>	
Garden vegetables clay pot  	36 €
<i>Ana María's vegetables, green mojo</i>	

Vegetables and sides

Homemade French fries  	13 €
Smashed new potatoes  	13 €
Sweet potato fries  	13 €
Garden herb salad  	15 €
<i>Nuts, seeds, broad beans, chilli</i>	
Kale salad  	15 €
<i>Pumpkin seeds, pomegranate, agave, lime</i>	
Heirloom tomatoes  	16 €
<i>Fire-dried olives, pico de gallo</i>	
Corn ribs  	15 €
<i>Tajín, sour cream</i>	
Charred tenderstem broccoli  	13 €
<i>Almond, garlic, chilli</i>	

Desserts

Roasted baby pineapple  	18 €	Chocolate mousse  	20 €
<i>Coconut sorbet</i>		<i>Olive oil, sea salt</i>	
Lime cheesecake 	19 €	Homemade ice creams 	18 €
<i>Garden kumquat & chilli jam</i>		<i>Wafer</i>	
Fruit carpaccio  	23 €	Beach Club Sgroppino  	22 €
<i>Vanilla glaze</i>		<i>Lemon, reposado tequila</i>	
Strawberries & cream  	18 €		
<i>Mint, cucumber & lime granita</i>			



L. Mirkunas Joeb
"MARBELLA CLUB"