Beach House
RESTAURANT MARBELLA

Sunday Lunch

IT'S TIME TO PARTY!

AUTUMN • WINTER

5th November to 2nd April 2023

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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

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 **€12.00** • 3 drinks per person **€18.00** • 4 drinks per person **€24.00**

Sangria
red, white, rose or cava

Homemade Iced Tea
fresh raspberry & mint

Draught Lager
victoria, málaga

White Wine
marqués de riscal, rueda, organic sauvignon blanc

Rosé Wine
cuvée de lices 'blush', provence, grenache

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
€28.50 per bottle

Sangria
rose, red or white
€40.00 per large pitcher

Draught Beer
victoria, málaga
€4.00 small • **€6.00** large

Premium Bottled Beer
Coronita or Heineken
€6.50

House Spirit & Mixer
Smirnoff • Gordons • Bacardi • Johnny Walker
€10.50

Standard Cocktails
Mojito • Daiquiri • Piña Colada
€14.00

Soft Drinks
sodas & mineral water
€4.00

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

Canapés

Canapés

3 Canapes for **€14.00** • 4 Canapes for **€17.50** • 5 Canapes for **€21.50**

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 **€45.00** • Two Courses for **€55.00**

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

Sticky Toffee Pudding
butterscotch sauce, rum & raisin ice cream

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

Luxury Menu

Two Courses for **€45.00** • Two Courses for **€65.00**

Starters

Vegetarian Soup of the Day V
to be confirmed

Spinach, Ricotta & Goats Cheese Tortellini V
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 V
to be confirmed

Grilled Halloumi & Avocado Super-Bowl V
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 **€5.50** •

Roasted Lobster with Shellfish & Coriander Hollandaise
pesto parisian potatoes, wild rocket & parmesan salad, icelandic prawns,
green beans, asparagus in truffle mayonnaise
Half • supplementary charge **€10.00** •
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 to parties of 10 or more •
• subject to changes due to seasonal produce •

Beverage Options

Beverage Options

• please choose your preferred drinks option •

Bronze

€19.50 per person
• half bottle of wine, mineral water •

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

Rose Wine
Pagos de Araiz, Navarra • Garnacha, Cabernet Sauvignon

Red Wine
Protocolo, Castilla y Leon • Tempranillo

Silver

€23.50 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

€31.50 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

Other
mineral water, coffee & petit four

please advise if you would like to see our full wine list
• prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more •

Further Information

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- The maximum capacity for semi exclusive events on a Sunday is 50 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 20 to be seated in the main restaurant by 13:15. 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

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www.beachhousemarbella.com

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(Click here for directions)

Beach House
MARBELLA