

SUNDAY LUNCH

THE SUNDAY EVENT AT THE COSTA DEL SOL





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INTRODUCTION

PLEASE READ THIS FIRST :)

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

As it's always such a busy day, groups of 10 or more are required to pick a set menu from the options below.

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

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:

info@thebeachhousemarbella.com

A photograph of two welcome drinks on a white poolside ledge. The background is a clear blue swimming pool with sunlight reflecting off the water. The drink on the left is in a round, shallow glass with a black straw, containing a light-colored beverage with ice and several lemon slices. The drink on the right is in a tall, narrow glass with a black straw, containing a dark-colored beverage with ice, two raspberries, a slice of orange, and a sprig of mint. A semi-transparent white rectangular box with the text "WELCOME DRINKS" is centered over the drinks.

WELCOME DRINKS

WELCOME DRINKS

(Please choose 3 or 4 different items)

Sangria

red, white, rose or Cava
€30.00 per pitcher

Non-Alcoholic Punch

homemade flavoured ice tea
€15.00 per pitcher

Draught Lager

Cruzcampo
€3.95 per glass

Suggested Cocktails

Aperol spritz | Hugo spritz | Mojito | Daquiri | Piña Colada
€8.95 per cocktail
(groups of 10 or more please choose one)

Premium Gins

Hendricks | Brockmans | Gvine | Gin Mare
€13.95 per G & T
(groups of 10 or more please choose one)

White Wine

Palacio de Bornos Rueda, Sauvignon Blanc
€27.95 per bottle

Rose Wine

Holiday, Côtes de Provence, Granache
€27.95 per bottle

Cava

Raventos I Blanc
€28.95 per bottle

Prosecco

Machio del Cavalleri
€35.95 per bottle

House White Champagne

Laurent Perrier Brut
€79.95 per bottle

House Rose Champagne

Laurent Perrier Rose
€125.95 per bottle

*Please advise if you would like to see our full wine, champagne or cocktail lists
(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)*



CANAPÈS

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(Please choose your preferred canapés selection)

THE BRONZE SELECTION

€9.95 per person

Chicken Liver Parfait

spiced tomato chutney

Grilled Halloumi

black olive tapenade crostini

Crispy Fried Calamari

pink peppercorn dressing

THE SILVER SELECTION

€12.95 per person

Warm Gorgonzola Crostini

candied walnut

Hoisin Glazed Tempura Octopus

nero avocado puree

Prawn Pil Pil Spoon

chilli, blended dried spices, confit garlic

Hand Chopped Spicy Beef Samosa

minted yogurt

THE GOLD SELECTION

€15.95 per person

Goats Cheese Croquette

caramelised apple puree

Home Cured Salmon

gravlaks sauce and home made rye crostini

Galician Crab Cakes

harissa yogurt

Lebanese Lamb Spring Roll

spiced cauliflower glaze

Traditional Steak Tartar

capers, shallot, cornichon

*We are very flexible so feel free to mix and match canapé options
(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)*



SUNDAY SET
MENU OPTIONS

SUNDAY SET MENU OPTIONS

(Please choose your preferred menu)

MENU ONE

Two Courses for €39.95 | Three Courses for €49.95

STARTERS

Soup of the Day

T.B.C

Vegetarian Croquettes of the Day

T.B.C

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

spiced tomato chutney and home baked red pepper bread

MAIN COURSES

Vegetarian Dish of the Day

T.B.C

Fish and Chips

lightly beer battered haddock with twice cooked chips, mushy peas and tartar sauce

Superfood Salad

lentils, feta, quinoa, spiced sweet potato, black beans, red onion, celery, avocado, pomegranate and kale
served plain or with grilled marinated chicken

Malay Style Curry with Chilli Coconut Rice, Homemade Naan Bread and Onion Bhaji

served with garlic and chilli marinated chicken

Roast Rib Eye of Beef

with roast potatoes, haricot vert in garlic and bacon cream, seasonal vegetables,
cauliflower cheese, Yorkshire pudding and gravy

DESSERT

Eton Mess

broken meringue, Chantilly cream, strawberry compote

(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)

MENU TWO

Three Courses for €44.95 | Four Courses for €54.95

AMUSE BOUCHE

Gazpacho Andaluz
with traditional garnish

STARTERS

Soup of the Day
T.B.C

Vegetarian Croquettes of the Day
T.B.C

Tempura King Prawns and Crispy Fried Calamari
with mango and avocado tartar, sesame prawn toasts and wasabi mayonnaise

Prime Fillet of Beef Carpaccio
with crispy cauliflower and capers, confit iberico tomato, wild rocket and parmesan

MAIN COURSES

Vegetarian Dish of the Day
T.B.C

Grilled Halloumi and Avocado Super-Bowl
with quinoa, roasted aubergine, griddled asparagus, mixed leaves, balsamic, mint and lime dressing

Pan Fried Fillet of Wild Sea Bass
warm tartar style sauce with wilted spinach and peas, crispy fondant potato

Malay Style Curry with Chilli Coconut Rice Homemade Naan Bread and Onion Bhaji
served with garlic and chilli marinated chicken or king prawns

Roast Rib Eye of Beef
with roast potatoes, creamed leeks, seasonal vegetables, cauliflower cheese and gravy

DESSERTS

Spiced Apple, Pear and Ginger Crumble
with crème Anglaise and pistachio ice cream

Cherry Cheesecake
with Amarena syrup

(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)



BEVERAGE OPTIONS
WITH MEAL

BEVERAGE OPTIONS WITH MEAL

(Please choose your preferred drinks option)

BRONZE

€15.95 per person

(half bottle of wine, mineral water and coffee)

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

Other

mineral water, coffee and biscotti

SILVER

€19.95 per person

(half bottle of wine, mineral water and coffee)

White Wine

K-Naia Rueda Superior, Rueda
Verdejo

Rose Wine

Holiday "Blush", Provence
Granache

Red Wine

La Tarara, Rioja
Tempranillo

Other

mineral water, coffee and biscotti

GOLD

€25.95 per person

(half bottle of wine, mineral water and coffee)

White Wine

Gaba do Xil, Valdeorras
Godello

Rose Wine

Minuty "Blush", Provence
Granache

Red Wine

Infinito by Egobodegas, Jumilla
Monstrell & Cabernet Sauvignon

Other

mineral water, coffee and 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 40 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 is compulsory 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 and recipes may have to moderately change at short notice.
- › Although highly 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 13:30. If you are planning on taking drinks and canapés in the lounge prior to sitting down, we would suggest inviting guests from 12:00

Contact Us

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Beach House
MARBELLA