

Beach House **
RESTAURANT MARBELLA

Sunday Lunch

IT'S TIME TO PARTY!

AUTUMN • WINTER
2nd November 2025 to 8th March 2026

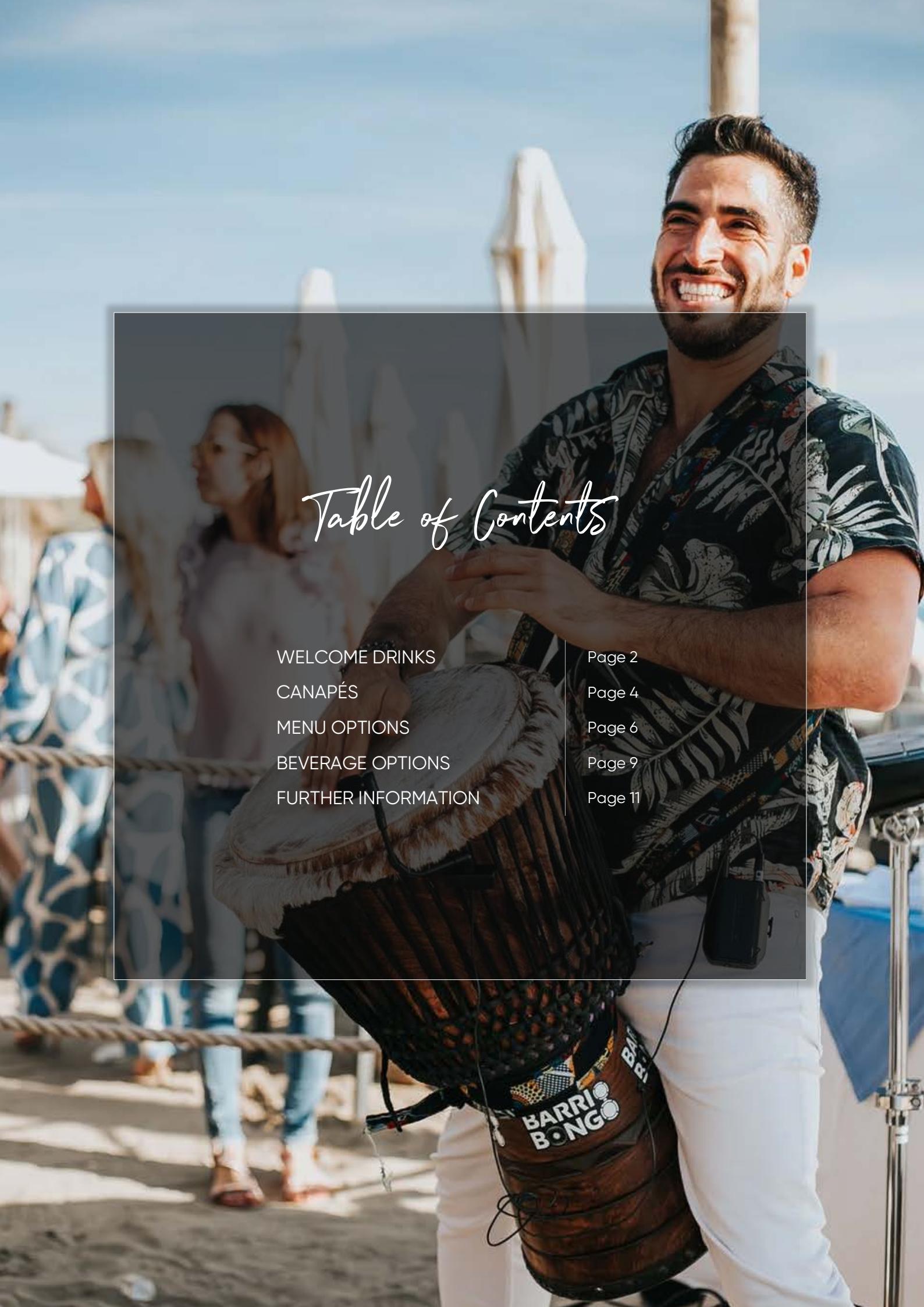


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Introduction

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 **€18.00** • 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, 10% service charge •



Canapés

3 Canapés for €18.50 • 4 Canapés for €22.50 • 5 Canapés for €27.50

Vegetarian Selection ✓

Sweet Potato, Spiced Pea & Spinach Samosa
homemade chutney

Tomato, Garlic, Oregano & Mozzarella Bruscheta
fresh basil, local olive oil

Vegetarian Croquette of the Day
avocado purée

Chilled Gazpacho Shots
traditional garnish

Fish & Seafood Selection

Sea Bass or Tuna Ceviche Taco
lime, chilli, coriander & harissa yoghurt

King Prawn Skagen with Dill Crème Fraiche
on toasted rye

King Prawn Pil Pil Croquette
avocado purée

Salmon & Avocado Tartare
split coriander cream

Pulpo a la Gallega
potato glaze, paprika oil

Crispy Fried Calamari
chilli jam

Thai Fishcakes
homemade sweet chilli sauce

Meat Selection

Manchego Cheese & Ham Croquette
avocado purée

Chicken Skewer
satay dipping sauce

Chicken Liver Parfait
pear & saffron chutney

Fillet of Beef Taco
harissa crème fraiche

Steak Tartare
smoked anchovy aioli

Tempura Baby Back Ribs
kimchi mayonnaise

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



Set Menu Options

Standard Menu

Two Courses for €55.00 • Two Courses for €65.00

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, 10% service charge •

Luxury Menu

Two Courses for €55.00 • Two Courses for €65.00

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 €15.00 •

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, 10% service charge •
- 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 • 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, 10% service charge •

Further Information

Further Information

- › 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 15 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
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MARBELLA