

SUNDAY LUNCH

IT'S TIME TO PARTY





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INTRODUCTION

GETTING STARTED

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

As it is always such a busy day of the week, groups of 10 or more are required to pick a set menu from the options in this brochure.

Whilst not compulsory, drinks and 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:

info@thebeachhousemarbella.com

A photograph of two refreshing drinks on a white poolside table. The drink on the left is in a round, textured glass, filled with a light-colored beverage, ice, and several lemon slices. The drink on the right is in a tall, cylindrical glass, filled with a dark purple beverage, ice, and garnished with fresh raspberries, a lemon slice, and a sprig of mint. Both glasses have black straws. The background is a clear blue swimming pool with sunlight reflecting off the water. The scene is brightly lit, casting shadows of the glasses onto the table.

WELCOME DRINKS

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WINE, CAVA, BEER & SANGRIA

2 drinks per person €11.00 | 3 drinks per person €16.50 | 4 drinks per person €22.00

Sangria

red, white, rose or Cava

Homemade Iced Tea

fresh raspberry and mint

Draught Lager

Cruzcampo

White Wine

Marques de Riscal, Rueda, Organic Sauvignon Blanc

Rose Wine

Cuvee de Lices 'Blush', Provence, Granache

Cava

Albet I Noya Brut

PREMIUM APERITIFS

Suggested Cocktails

Aperol spritz | Hugo spritz | Mojito | Daquiri | Piña Colada
from €10.00 per cocktail

Premium Gins

Hendricks | Brockmans | Gvine | Gin Mare
from €14.00 per G & T

House White Champagne

Laurent Perrier Brut
€85.00 per bottle

House Rose Champagne

Laurent Perrier Rose
€150.00 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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3 Canapes for €10.50 | 4 Canapes for €14.00 | 5 Canapes for €17.50

VEGETARIAN SELECTION

Middle Eastern Flat Bread

hummus, falafel, smoked baba ghanoush, pomegranate

Sweet Potato, Spiced Pea and Spinach Samosa

homemade chutney

Compressed Watermelon and Cucumber

goats cheese cream

FISH & SEAFOOD SELECTION

Salmon Ceviche Taco

roasted red pepper and chilli glaze, grated jalapeño, tomato and mango salsa

Crispy Fried Calamari

pink peppercorn dressing and aioli

Glazed Tempura Octopus

nero avocado puree

Spiced Seafood Koftas

satay sauce

Smoked Salmon and King Prawn Skagen

on toasted rye

MEAT SELECTION

Lebanese Lamb or Chicken Spring Roll

tahini and harissa yogurt

Seared Fillet of Beef Taco

black bean, jalapeño, red pepper glaze, coriander

Tempura Spare Rib

smoky barbecue mayonnaise

Hazelnut and Apple Steak Tartare

on herb crostini

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



SUNDAY SET MENU OPTIONS

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(Please choose your preferred menu)

MENU ONE

Three Courses for €49.50 | Two Courses for €39.50

STARTERS

Vegetarian Soup of the Day

T.B.C

Cheddar Cheese and Jalapeño Croquettes

spiced tomato chutney and 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 and bacon crumb, pear and saffron chutney, toasted brioche

MAIN COURSES

Vegetarian Linguini

with almond pesto, petit pois, fresh mint and feta

Fish and Chips

lightly beer battered cod with twice cooked chips, crushed minted peas and tartar sauce

Superfood Salad

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

Malay Style Yellow chicken Curry

coconut rice, aromatic naan bread and smoked aubergine dahl

Roast Rib Eye of Beef

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 €59.50 | Two Courses for €49.50

STARTERS

Vegetarian Soup of the Day

T.B.C

Goats Cheese and Walnut Croquettes

beetroot puree

Tempura King Prawns

charred calamari and mango salsa, avocado and lemon puree, Thai prawn toasts

Prime Fillet of Beef Carpaccio

cauliflower and parmesan cream, pickled shallot, salt baked beetroot brunoise, crispy capers

MAIN COURSES

Vegetarian Burger

mixed bean and chickpea bhaji, black garlic mayonnaise, lettuce, tomato and spiced polenta chips

Grilled Halloumi and Avocado Super-Bowl

quinoa, roasted aubergine, griddled asparagus, mixed leaves, balsamic, mint and lime dressing

Grilled Fresh Catch of the Day

normally wild sea bass or turbot with a potato garnish, classic sauce and vegetables

Malay Style Yellow Curry with Coconut Rice, Aromatic Naan and Smoked Aubergine Dahl

served with marinated chicken or king prawns

Roast Rib Eye of Beef

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

DESSERTS

Assiette Sharing Boards

a selection of miniature homemade puddings to share

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



BEVERAGE OPTIONS WITH MEAL

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(Please choose your preferred drinks option)

BRONZE

€17.50 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

SILVER

€20.50 per person

(half bottle of wine, mineral water and coffee)

White Wine

Masrques de Riscal, Rueda
Organic Sauvignon Blanc

Rose Wine

Cuvee de Lices "Blush", Provence
Granache

Red Wine

La Tarara, Rioja
Tempranillo

GOLD

€28.50 per person

(half bottle of wine, mineral water and coffee)

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 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 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 and 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 and canapés in the lounge prior to sitting down, we would suggest inviting guests from 12:00

Contact Us

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(Click here for directions)



Beach House
MARBELLA