

An aerial photograph of a beach. The top half of the image shows the ocean with white, foamy waves crashing onto a sandy shore. The water is a vibrant blue-green color. The bottom half of the image shows the golden-brown sand of the beach. In the bottom right corner, two small, colorful objects, possibly beach toys or shoes, are visible on the sand.

BAHÍA BEACH

J A Z B A

NEW MENU
SUMMER 2020

· LA TRIBU ·

JAZBA

CITY ——— BEACH

BAHÍA BEACH
JAZBA

· LA ·
PALAPA BEACH
JAZBA


Delirio
Restaurante - Jazba

SIMPLE
JAZBA


Brunch
& Coffee
Jazba

APERITIF

Homemade vermouth 3.50€
direct from the barrel, with a touch of orange and cinnamon ski

Martini Bianco 4.00€
with 7up, mint and strawberry. The coolest option to whet your appetite

Martini Fiero 5.00€
this drink is served with tonic and we finish it with orange peel to enhance its citrus tones

Margarita 6.00€
tequila, triple dried and lemon juice. Blow of salt on the edge to finish the cocktail

Moscow Mule 6.00€
vodka, lemon juice and homemade ginger beer. Finished with lemon twists and peppermint top

Negroni 4.50€
gin, vermouth and campari, with the fusion of orange and a thin sheet of homemade chocolate

Classical sangria 13.00€ Liter | 3.50€ glass

[Fit out more](#)

ask our team for our select drink menu



WINES

CAVAS, CHAMPAGNE
Y SPARKLING WINES

Glass Bottle

Dolce Rosato Frizzante (Tempranillo) 2.50€ 14.00€

Dolce Bianco Frizzante (Verdejo) 2.50€ 14.00€

Moscato Spumante (Moscatel) 2.50€ 14.00€

Lambrusco Rosato Dolce 15.00€

Castillo Perelada Brut Reserva. Cava 2.50€ 15.00€

Juvé & Camps Reserva de la Familia. Cava 28.00€

Champagne Moët & Chandon Imperial-200 ml 25.00€

Champagne Moët & Chandon Imperial 80.00€

Champagne Moët & Chandon Rose 100€

Champagne Moët & Chandon Ice Imperial 100€

WINES

WHITE WINES

Glass Bottle

Wine House Selection D.O.Ca. Rioja	2.20€	12.00€
Hombre Pez. D.O. Rueda (Verdejo)	2.50€	14.00€
Marqués de Riscal D.O. Rueda (Sauvignon Blanc)		19.00€
Gotas de Mar D.O. Rias Baixas (Albariño)		20.00€
Chinchilla Cloe D.O. Sierras de Málaga (Chardonnay)		18.00€

ROSÉ WINES

Wine House Selection D.O.Ca. Rioja	2.20€	12.00€
Chivite & Arzak. VT 3 Riberas (Tempranillo and Garnacha)		17.50€
Chinchilla Cloe Rosé D.O. Sierras de Málaga (Garnacha)		18.50€

WINES

RED WINES

Glass Bottle

Wine House Selection D.O.Ca. Rioja	2.20€	12.00€
Vino Selección de la Casa Crianza D.O.Ca. Rioja	2.50€	14.00€
Muga Crianza D.O.Ca. Rioja (Tempranillo, Garnacha, Graciano and Mazuelo)		22.00€
Vino Selección de la Casa Ribera Roble D.O. Ribera del Duero (Tempranillo)	2.60€	14.00€
Protos D.O. Ribera del Duero (Tinta del país)		17.50€
Pagos de Carraovejas D.O. Ribera del Duero (Tinto Fino, Cabernet Sauvignon, Merlot)		35.00€
Matarromera Crianza D.O. Ribera del Duero (Tempranillo)		30.00€
Descalzos Viejos D.O. Sierras de Málaga (Garnacha, Syrah, Merlot)		18.50€
Hacienda la Vizcondesa D.O. Málaga (Syrah, Cabernet Sauvignon, Merlot)		19.00€
Habla del Silencio D.O. Extremadura (Syrah, Cabernet Sauvignon, Merlot)		19.00€

Vegetarian 🌿.

All dishes with this symbol ✱ given their time of preparation, **are recommended by the chef** to be ordered with a starter.

Price of bread 0.95€ per unit.
VAT included.

Consult with the waiter in case you have any allergies—EU regulations (1169/2011) Royal National Decree 126/2015.

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So that you can enjoy the finest experience, all our dishes and drinks are prepared with the **highest quality** ingredients from our wide range of **exclusive suppliers**.

TO SNACK ON

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|---|--------|
| Seafood croquettes | 8.00€ |
| 🍴 Spinach, pine nuts and roquefort croquettes | 8.00€ |
| Homemade chicken croquettes | 7.50€ |
| 🍴 Lebanese hummus with pita bread | 8.50€ |
| Nachos Jazba | 9.50€ |
| “Jazba” nachos with cheese, homemade bbq sauce, guacamole and “pico de gallo” and chili with meat | |
| Russian salad | 8.90€ |
| with homemade mayonnaise, tuna, semy-dry tomato and toasted onion topping | |
| Grilled octopus | 19.50€ |
| with lebanese chickpea cream and spicy paprika vinaigrette | |
| Cow tataki marinated in japanese sauce | 12.50€ |
| 🍴 Andalusian gazpacho (from april to september) | 5.50€ |



VEGETARIANS

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|---|--------|
| Traditional chickpea falafel with yogurt sauce and peppermint | 7.00€ |
| Sauteed seitan | 10.00€ |
| with vegetables, plums and almonds | |



JAZBA SALAD

SALADS

- Jazba salad** 12.50€
exotic fruit Mille-feuille, toasted goat cheese, Mango ice cream and thai vinaigrette
- Tomato mille-feuille, avocado, burrata and red pesto** 10.90€
- Tuscany salad** 12.00€
warm goat cheese medallion with crispy vegetables, nuts, crispy bacon and Parmesan sauce
(vegetarian option)
- Traditional salad** 9.00€ | ½ 7.00€
romaine lettuce, mix of vegetables, asparagus, tuna, and avocado (vegetarian option)
- Caesar salad with chicken popcorn** 11.00€
romaine lettuce, parmesan flakes, nuts, raisins, croutons, Caesar sauce (vegetarian option)
- Salmon poke** 14.00€
typical Hawaiian dish, raw salmon salad with Asian sauce marinade

WITH BREAD

- Jazba burger (the best 100% beef)** 11.50€
juicy hamburger of 190 grams, caramelized onion, tender shoots, bacon, egg, tomato and BBQ sauce
- Sandwich Jazba** 9.50€
white bread sandwich, grilled chicken, York ham, cheese, tomato, lettuce, mayonnaise, egg and vegetable chips



JAZBA BURGER

RICE AND PASTA

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| Pasta with prawns and putanesco sauce | 12.00€ |
| * Seafood paella
(min. 2 pers.) | 12.00€/pers. |
| Oxtail fideuá
with aioli of its juice | 12.00€/pers. |
| * Mix Paella
(min. 2 pers.) | 11.00€/pers. |



PASTA



BEEF ENTRECÔTE

OUR MEATS

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| * Chicken bresat skewer
with bacon and mustard sauce | 13.90€ |
| * Iberian "Secreto" pork in cajún marinade
with garnish | 18.00€ |

Chicken breast stuffed with mozzarella, and tomato
with pesto 10.50€

STONE MEAT

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|--|--------|
| Beef entrecôte 350gr aprox.
with garnish | 18.00€ |
| National beef fillet (tenderloin) 250gr aprox.
with garnish | 23.50€ |

All our meats can be accompanied by
fries or jacket potato



GRILLED SALMON

OUR FISH

Sautéed mussels (16—18 units aprox.) with celery, garlic, carrot, white wine and cream	8.00€
* Grilled salmon with garnish	16.00€
* Monkfish, salmon and prawns brochette	17.00€
Mix Grilled fish (2 people) monkfish, Kinglip, salmon, national squid, prawns, shrimps and clams	28.00€
Prawns sautéed in pilpil sauce with red curry paste	9.00€

FRIED DISHES

“Fritura de verano”	8.00€
“Fritura malagueña”	10.00€

CHILDREN’S MENU

Chicken fingers with fries	8.00€
Chicken croquettes with french fries	8.00€
Hamburger with cheese with french fries	8.00€
Spaghetti bolognese	7.50€



CHICKEN FINGERS

DESSERTS

Brownie with chocolate sauce and vanilla ice cream	5.50€
Homemade cheesecake with blueberry jam and strawberry ice cream	6.00€
Carrot cake with melted white chocolate and ice cream	6.00€
Mango mousse	5.50€
Seasonal fruit tray	12.00€
Cup choco fantasy chocolate ice cream, white chocolate ice cream, whipped cream, chocolate brownie small pieces, banana, Peta Zetas and Mikados	18.00€
Cup caramel and nuts super cup of salted caramel ice cream, cream ice cream, whipped cream, nuts, caramel sauce and cookies	16.00€



CHEESECAKE

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