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# PALAPA BEACH

J A Z B A

Vegetarian 🌿

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

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.



El sabor que nos une

## **APPETIZERS**

### **Barrel vermouth 4.6**

Own recipe, made with Martini products  
That we macerate in our barrel.

### **Negroni 8**

The classic of gin aperitifs,  
campari and vermouth in equal parts accompanied  
of delicious homemade chocolate

### **Jazba Spritz 8**

Petroni aperitif, sparkling wine and a touch of soda.

### **The White 7.5**

Chilled bianco martini in shaker  
with mint and homemade pineapple puree

### **Mediterranean Spritz 8**

Bonanto, mango and grapefruit soda

### **Nerol Spritz 8**

Martini bianco, St.Germain, green nettle finished with  
soda

### **Classic Sangria**

**24 Jug / 4.8 Glass**

### **White Sangria**

**25 Jug / 4.9 Glass**

### **Sangria Cava**

**26 Jug / 5 Glass**

### **Jazba Sangria**

**50 Jug**

Natural fruit puree with Serendipia organic cava

## **CAVAS, CHAMPAGNE AND SPARKLING WINES**

	<b>GLASS</b>	<b>BOTTLE</b>
<b>Libalis (Moscatel)</b>	<b>3.40</b>	<b>17</b>
<b>Xénius Brut-Cava</b>	<b>3.40</b>	<b>17</b>
<b>Champagne Moët &amp; Chandom Imperial</b>		<b>110</b>
<b>Champagne Moët &amp; Chandom Rose</b>		<b>120</b>
<b>Champagne Moët &amp; Chandom Ice Imperial</b>		<b>130</b>

*Find out more.*

*Ask our team for our select drink menu*

## **ROSÉ**

	<b>GLASS</b>	<b>BOTTLE</b>
La Maldita D.O Rioja (Garnacha)	<b>3.6</b>	<b>17</b>
Pizarras De Otero D.O Bierzo (Mencía)		<b>19</b>
Cloe Rosado D.O Sierras de Málaga		<b>23</b>

## **WHITE WINES**

	<b>GLASS</b>	<b>BOTTLE</b>
La Maldita D.O Rioja (Garnacha)	<b>3.6</b>	<b>17</b>
La Camioneta D.O Rueda (Verdejo)	<b>3.6</b>	<b>17</b>
Hombre Pez. D.O. Rueda (Verdejo)		<b>18</b>
Pulpo D.O Rías Baixas (Albariño)	<b>3.9</b>	<b>19</b>
Martin Códax D.O Rías Baixas (Albariño)		<b>21</b>
Polvorete D.O Bierzo (Godello)	<b>3.9</b>	<b>20</b>
Javier Sanz D.O Rueda (Sauvignon Blanc)		<b>23</b>
Cloe Blanco D.O Sierras de Málaga (Chardonnay)		<b>24</b>
Anxo Martin D.O Ribeiro (Treixadura, Albariño, Godello)		<b>32</b>


## **RED WINES**

	<b>GLASS</b>	<b>BOTTLE</b>
<b>La Maldita D.O Rioja (Garnacha)</b>	<b>3,6</b>	<b>17</b>
<b>Azpilicueta Crianza D.O Rioja</b> (Tempranillo, graciano y mazuelo)		<b>18</b>
<b>Hacienda la Vizcondesa D.O Sierras de Málaga</b> (Syrah, Cabernet Sauvignon y Merlot)	<b>4.8</b>	<b>25</b>
<b>Condado de Oriza D.O Ribera del Duero (Roble)</b>	<b>3.8</b>	<b>18</b>
<b>Resalso D.O Ribera del Duero (Tempranillo)</b>		<b>21</b>
<b>Cair Cuveé D.O Ribera del Duero.</b> (85% Tempranillo, 15% Merlot)		<b>26</b>
<b>Pago de los Capellanes D.O Ribera del Duero. (Roble)</b>		<b>30</b>
<b>Malabrigo D.O Ribera del Duero. (Tempranillo)</b>		<b>44</b>
<b>Malleolus D.O Ribera del Duero. (Tempranillo)</b>		<b>48</b>

We are one of those who think that time is the most valuable thing in this life, and you give it to us in each of your visits, for this reason we want to give you the best of ours, betting on getting to know you a little more every day, to bring you to the table products of kmo, of the Land, of our time.

Loving our profession to make you happy in our house that is yours

XAVIER NAVARRO



Emblematic product of **Juanito Baker** who has conquered the palate of our chef **Xavier Navarro**.

Our sourdough loaf bread is simply spectacular and unmatched due to its unique flavor and texture, which is obtained thanks to a process of long natural fermentation.

**Juanito**  
baker 



# Y un rapidito

**Slice of sourdough bread**

1.9€/persona (+Ali oli 1.00€)

**Nachos Jazba with meat 15.50**

BBQ, parmesan sauce, cheddar cheese and mozzarella, guacamole, jalapeno and pico de gallo.

**NEW Bravas 8.45**

Babys in two broths and kimchy mayo

**With the fingers 12.5**

Chicken wings and sweet chili

**Anchoas 19**

Anchovies from the Cantabrian Sea in butter

**Russian 14**

Pickles, piparra and olive drop

**The best croquette in the world 10.5**

Cecina and smoked cheese croquettes (5 unit)

**Prawn Nems 14**

Prawn, avocado and mayo of peppermint (2 unit)

**Mantou 9.5**

Oxtail , ali oli bur, pickled onion and pickles (2 unit)

**White shrimp fritters 15**

Wakame and Korean mayo (4 unit)

**Shrimp omelette 9.5**

Mayo chipotle, guacamole, pico de gallo and lime (2 unit)

**Gazpacho 6**

of vegetables and hanging tomatoes



# From the field to the table

## Grill - eggplant 12

Feta, broken cashews and basil oil

## Grill- vegetables 18

Seasonal vegetables and romescu



# And of the sea

## Octopus 35

Grilled with cachelos, paprika and aove

## Spicy mussels 15.5

stir-fried vegetables and kimchi and cream

## Brutal squibs 15

Korean May Toast Muslin

# Leaves, fresh boils and some more things

## **Jazba salad 16**

A thousand exotic fruit leaves, toasted goat cheese, mango ice cream and Thai vinaigrette.

## **Cesar salad 16**

Romaine lettuce, chicken popcorn, parmesan flakes, tomatitos, croutons and cesar sauce

## **Burrata 18**

Burrata, candied cherries, semi-dried tomato, cashews and basil caviar

## **Chopped tomato 16**

Seasonal tomato slices, avocado slices and tuna belly

## **Escalivada 18**

Firewood, pepper, eggplant and roasted onion.

## **Hummus 12**

Cherries or grapes according to season, pitas bread

## **Falafel Bowl 14**

Lettuce, semolina, hummus, feta cheese, corn chips, lime and sriracha.

# iBurger Corner!

## **Jazba burger 16**

Simental, poached onion, fresh leaves, tomato, bacon, egg, cheese and BBQ sauce

## **Jazba Sándwich 14**

Chicken BBQ, ham york, cheese, egg, lettuce, tomato and mayonnaise.

## **Pulled pork quesadilla 12**

Pulled pork, guacamole, chipotle mayo and pico de gallo



## Woks and sautees

### **Chicken, 8 vegetables and sitake 16**

Chicken, 8 vegetable and mushrooms sitake

### **Of rabid prawns 16**

Sautéed thai styles with broken peanuts

# Rice

## ✦ Paired sea rice

Min 2 pers / 19 pers

Sea Rice in Paella and All Peeled

## ✦ Oxtail fideuá

Min 2 pers / 19 pers

Bull tail cooked at low temperature, roasted noodles and alioli of its juice.

## ✦ Iberian rice

Min 2 pers / 19 pers

Secret to 70g, seasonal mushrooms and vegetables.



# Roasted fish, fried fish

## **Gilthead 28**

Fried to eat in a taco, chipotle mayo, pickled onion, fresh cilantro and taco tortilla

## **Squid 36**

Fried, crispy onion and padron

## **\* Grilled salmon sirloin 24**

Salmon in two broths with Asian sauce on noodles

## **\* Grill - Lobster 26 (Recommended minimum 2 people)**

Not so poor potatoes, 4 yolks and lobster





## Bbq

### **Iberian secret 23**

12h to 70th and roasted as carnita

### ✦ **Chicken chicken breast**

#### **skewer 19**

Firewood, chicken corral, vegetables and potatoes handle

### **Wood chicken breast 17**

firewood, chicken ,mozzarella and tomato

### ✦ **The best Ribs 23**

Firewood, ribs, BBQ and pineapple

### **Low loin of veal calf 28**

Simmental veal

### **Scamorza 14**

Smoked mozzarella, roasted tomato with vegetables and pita bread

### **Calf tenderloin 33**

Simmental veal

### **Iberian feather 24**

Firewood

### **Iberian sirloin sable 24**

Firewood, Iberian sirloin, vegetables and roast potatoes

## Garnishes

Baby potatoes 7

Poor potatoes 7

Register 7

French fries 7

Baked potato 7

Fried sweet potato 7

Asparagus 7

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ROMAN Y MARTOS

CALIDAD DESDE 1981

# Our easternmost part

## **Tuna and avocado tartar 19**

Tartar marinated with soy, sesame oil and kimchi

## **Salmon tartar 17**

Marinated with lime mayonnaise, sesame oil, tenkasu, yuzu and ikura roe

## **Japanese style marinated 17**

### **Red tuna poke**

Rice, red tuna, wakame, edamame, avocado, pickled onion, surimi, tamago and japanese vinaigrette

### **Salmon poke 16**

Rice, salmon, wakame, edamame, avocado, pickled onion, surimi, tamago and japanese vinaigrette





# Uramakis

4 unit / 8 unit

## SLime salmon roll

8.50 16.5

Cream cheese, cucumber, mango, flambéed salmon, Japanese mayonnaise, teriyaki sauce, lime zest

## Palapa Roll

8.50 16.9

Crispy prawns with avocado, crunchy onion, Japanese mayonnaise and a spicy touch of siracha midori

## Maguro Roll

18.90

Avocado, chives and cucumber topped with red tuna and a touch of mayo quinche

## California Natsu

14.00

Cream cheese, surimi, avocado and apple, covered with red tobiko and curry and pineapple mayonnaise



# Desserts

## **Cheesecake 9**

creamy with cranberry compote and strawberry ice cream.

## **Tempurized ice cream 9**

of OREO and chocolate sauce

## **Banoffe 8**

Sweet banana of milk and whipped cream

## **Pistachio ice cream white brownie and your chocolate soup 9**

Remembre of our mythical dessert

## **Thousand leaves of puff pastry 11**

caramelized with lemon cream and whipped cream.

## **Coulant of chocolate 8 Praline and vanilla ice cream filling**

## **Pineapple King 18**

Pineapple stuffed with its meat and toasted catalan cream

## **Fruit tray 20**

Seasonal fruit

## **Chocofantasy 26**

Ice cream white chocolate, black chocolate, cream, mikados banana brownie and chocolate syrup and peta zeta

## **Happy birthday 35**

Surprise cake minimo 4 to 6 people



