

LEVANTE BEACH

STARTERS

IBERIAN HAM Gratineted tomato, AOVE & crystal bread 26	CHEESE BOARD Variety of award-winning cheeses 22
ARTICHOKES CANDIED Grilled with "Cecina del Bierzo" 16	MARINATED SALMON Home made with dill 17
HOMEMADE CROQUETES Baby squids & shrimps 16	SCRAMBLED EGGS With red prawn & crispy fries 35
ANDALUSIAN "SALMOREJO" With Iberian ham & crispy egg sprig 18	STEAK TARTAR Over a tender "brioche" with sided vegetables 27
OUR "ENSALADILLA" With potatoes, mayonaise & crystal prawns 16.5	OYSTERS GILLARDEAU N2 Price per unit 5.5

SALADS

LEVANTE Tomato, tuna, red onion, asparragus, cucumber & avocado 19	TOMATOES "ALIÑAO" Like at home 17
AVOCADO & PRAWNS With raff tomato, yogurt sauce, turmeric, chia & gooseberries 20	HOME CESAR Roasted chicken, lettuce, cherry, croutons, parmesan & bacon dust (with prawns +2€) 19
THE GOAT Goat cheese with spinach, apple, grapes and balsamic vinaigrette 21	THREE TOMATOES With burrata di bufalla & green pesto 21

FROM THE SEA TO THE FIRE

STEAMED MUSSELS Levante style 18	PIL PIL PRAWNS our "pil-pil" 18
CLAMS With garlic and parsley 18	GRILLED OCTOPUS With a Nikey caramelised miso 26

FRITURES

ANCHOVIES "Boquerones from Málaga" 18	BABY SQUIDS & baby squids 24
MARINATED "CAZÓN" From Cádiz 18	CHANQUETES JOSÉ BANÚS Local silver fish with fried egg 27
FRITURA MALAGUEÑA Variedad de frutos del mar al estilo de Don Jose Banús 26	HOOK SQUID Coated with flour from "Puerto de Santa María, Cádiz" & vegetables 28

FROM OUR FISH MARKETS

TUNA TARTARE Over a citric bed of guacamole 28	COD LOIN "al pil-pil" 24
RED BLUEFIN TUNA STEAK With three mojo sauces & wrinkled potatoes 30	GRILLED WILD CORVINA With escalivada & glacé in its' juice on a green tapenade 25

OUR DAILY FRESH FISH
"Salted", "Rondeña" or "Espeto"
price depending the market



SEAFOOD

CRYFISH 150 €/kg	RED LOBSTER Price depending the market
RED PRAWN N1 "BRILLANTE" 200 €/kg	BLUE LOBSTER "NACIONAL" Price depending the market
WHITE PRAWNS With black salt 27	SEAFOOD GRILLED Minimun two persons 120 pp

PASTA

SEAFOOD CANNELONI On a leek cream & crumbled spider crab 21	FETTUCCINE "VIN BLANC" Red prawn flambeed with vodka 35
SPAGHETTI FRUTTI DI MARE With clams & prawns 30	FETTUCCINE VONGOLE Clams, red pepper & basil 25

PAELLAS

PAELLA Seasonal vegetables (with chicken +2€) 21 pp	BLACK PAELLA Baby squids & "sepia" with black ali-oli 24 pp
SEAFOOD PAELLA With clams, prawns & squids 24 pp	ARROZ ABANDA With red prawn 35 pp
MIXED PAELLA Seafood & chicken 26 pp	RICH LOBSTER RICE In its coral juice 35 pp
SEAFOOD FIDEUA With squids, prawns & clams 24 pp	MEAT PAELLA With tatakí angus & artichokes 30 pp

All ours paella are for minimun two persons
Prices per person

MEATS

GRILLED SIRLOIN With gnocchi in a parmigiano cream sauce with a tomato confiture 29	THE WAGYU BURGER With Iberian bacon, arugula, guacamole, cheddar and chipotle mayo 28
ENTRECÔTE Angus beef 30	RIB EYE "Nacional de vaca rubia gallega" 130 €/kg

SIDES

GREEN SALAD	VEGETABLES
FRENCH FRIES	WHITE RICE

7

Price per side

SWEETS

ROASTED PINEAPPLE With English cream and coconut ice cream 10	CHEESECAKE With peach jam 10
BROWNIE "Our crazy choc" 10	LEMON PIE Biscuit crunchy & cream 10

PLATO DE FRUTA
Selección de la temporada
15

Bread & butter 2.5€
Prices in € V.A.T included

OUR PRODUCTS CONTAIN OR MAY CONTAIN TRACES OF:
Gluten, crustacean products, eggs, fish, mollusks, soy, milk, celery,
mustard, sesame, sulfur dioxide, sulphites, nuts, lupins and all their derivatives.



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