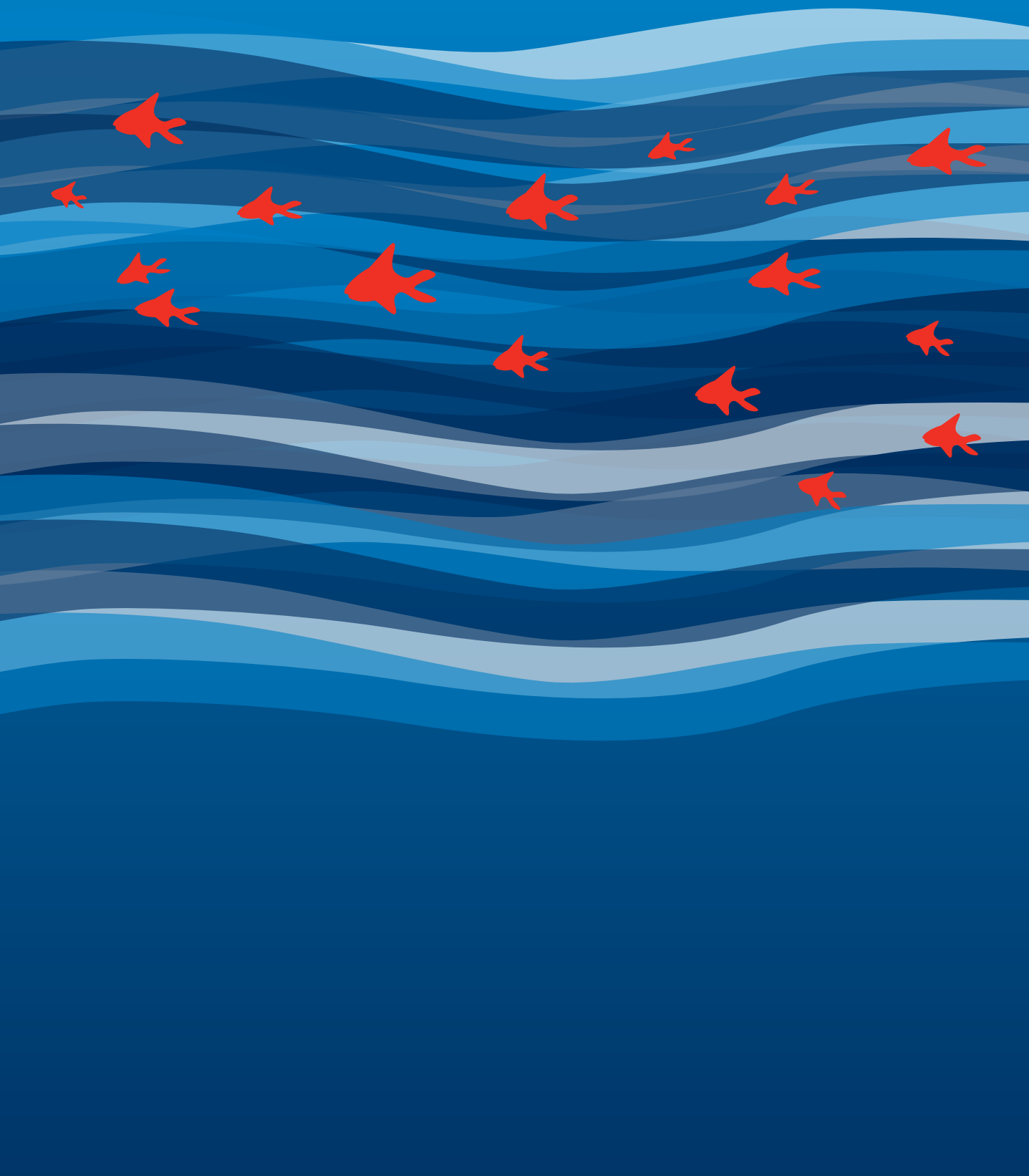
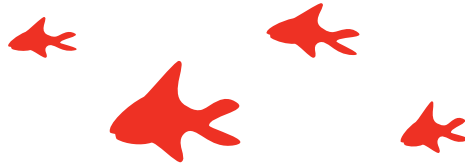


Beach Club





We inform you we have a menu specially designed for vegans.
Please ask our restaurants staff for our menu.

*

We only collaborate with suppliers who have the certification of
traditional and sustainable fishing.

According to the European Regulation EC 1169/2011 on the proper labeling of food allergens, we offer the following guide in order to inform you in a simple way the different icons for each allergy.

Our establishment can not guarantee the total absence of any allergen traces not discribed as ingredients of ours dishes. Therefore if you are allergic or intolerant to any ingredient, please be so kind to contact our restaurants staff for more detailed information.

Thank you

Contains:

- | | |
|---------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|
|  Tree nuts |  Soybeans |
|  Milk |  Eggs |
|  Fish |  Lupins |
|  Sesame seeds |  Mustard |
|  Peanuts |  Sulphite and sulfur dioxide |
|  Molluscs |  Celery |
|  Crustaceans |  Gluten |

* Should you need any assistance, please ask our staff.

*

* The oils used are olive, sunflower and 100 % vegetable fat.

Taxes are included



Starters

Half board

Iberian ham 27,65 € 11,50 €

Crystal bread 6,40 € 6,40 €



Salmorejo or Gazpacho 8,65 € incl.



Canarian tomato, tuna and onions
from Lanzarote salad 15,50 € incl.



Salad of cucumber, red quinoa, feta cheese,
avocado cream and grapefruit 14,50 € incl.



Assortment of seafood of the day (min. 2 Pax) s/m s/m



Bouillabaisse soup 12,25 € incl.



Mussels "marinera" style 17,05 € incl.



Free-range eggs, imperial caviar and ratatouille .. 28,00 € 12,00 €



Gratinated seafood cannelloni 17,10 € incl.



Homemade Iberian ham croquettes 13,10 € incl.



Squids "Andalusian" style 18,65 € 4,50 €



Canarian potatoes and mojos (spicy pepper sauce) 12,90 € 12,90 €
[consult with the maitre]

Grilled seasonal vegetables with olive oil 12,75 € incl.



Rices - Fish - Meat - Pastas

THE BEACH CLUB SPECIALTIES

Minimum two pers.

price per pers. Half board

Fish & seafood paella 21,50 €..... 6,00 €



Lobster soup rice 37,10 €..... 15,00 €



Vegetables paella 19,10 €..... incl.



Mixed paella 19,45 €..... incl.



Valencian paella 19,10 €..... incl.



Fresh fish in salt or baked 32,95 €..... 14,00 €



Norwegian salmon, butter, capers and lemon. 23,95 €..... incl.



Corvina Donostiarra style..... 26,95 €..... incl.



Grilled Wreckfish, mashed potatoes and caviar 32,95 €..... 14,00 €



Grilled Canadian lobster s/m..... s/m





Baked Coquelet chicken, potatoes
and green leaves..... 22,25 €..... incl.



Sauteed sliced Tenderloin with Jerez sauce 23,95 €..... incl.



Angus entrecote 36,00 €..... 15,30 €

Madurated bone-in ribeye (min. 2 pers. - per pers.) 34,00 € 14,30 €



Linguini frutos di mare..... 18,95 €..... 4,50 €



Spaghetti carbonara with grated truffle..... 14,65 €..... incl.



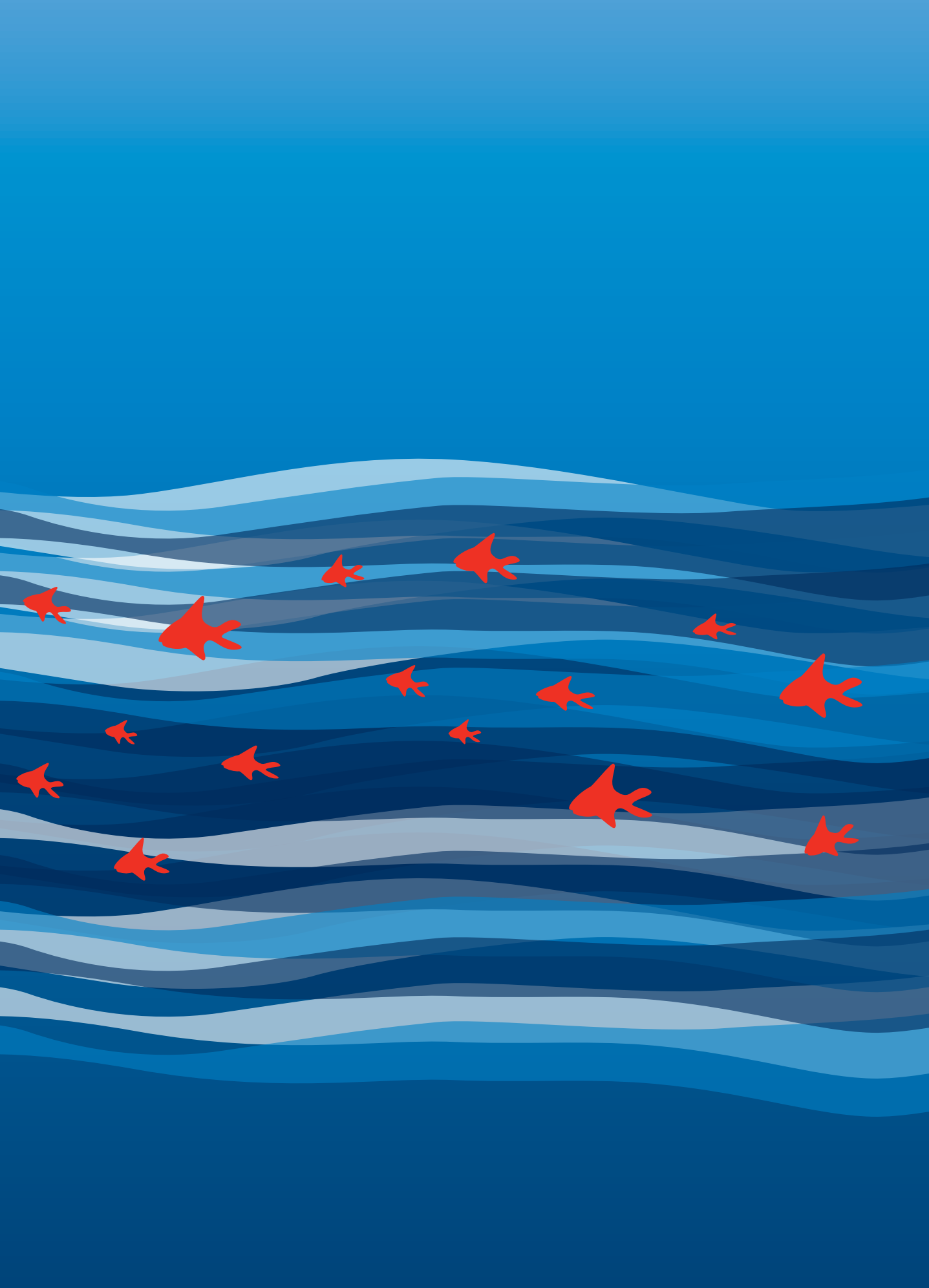
Papardeles, clams, broccoli
and fish broth reduction 16,85 €..... 4,00 €



French fries 4,50 €..... 4,50 €
[consult with the maitre]

Bread and butter service..... 2,70 €..... incl.
[consult with the maitre]





BAHIA DEL DUQUE

THE TAIS

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