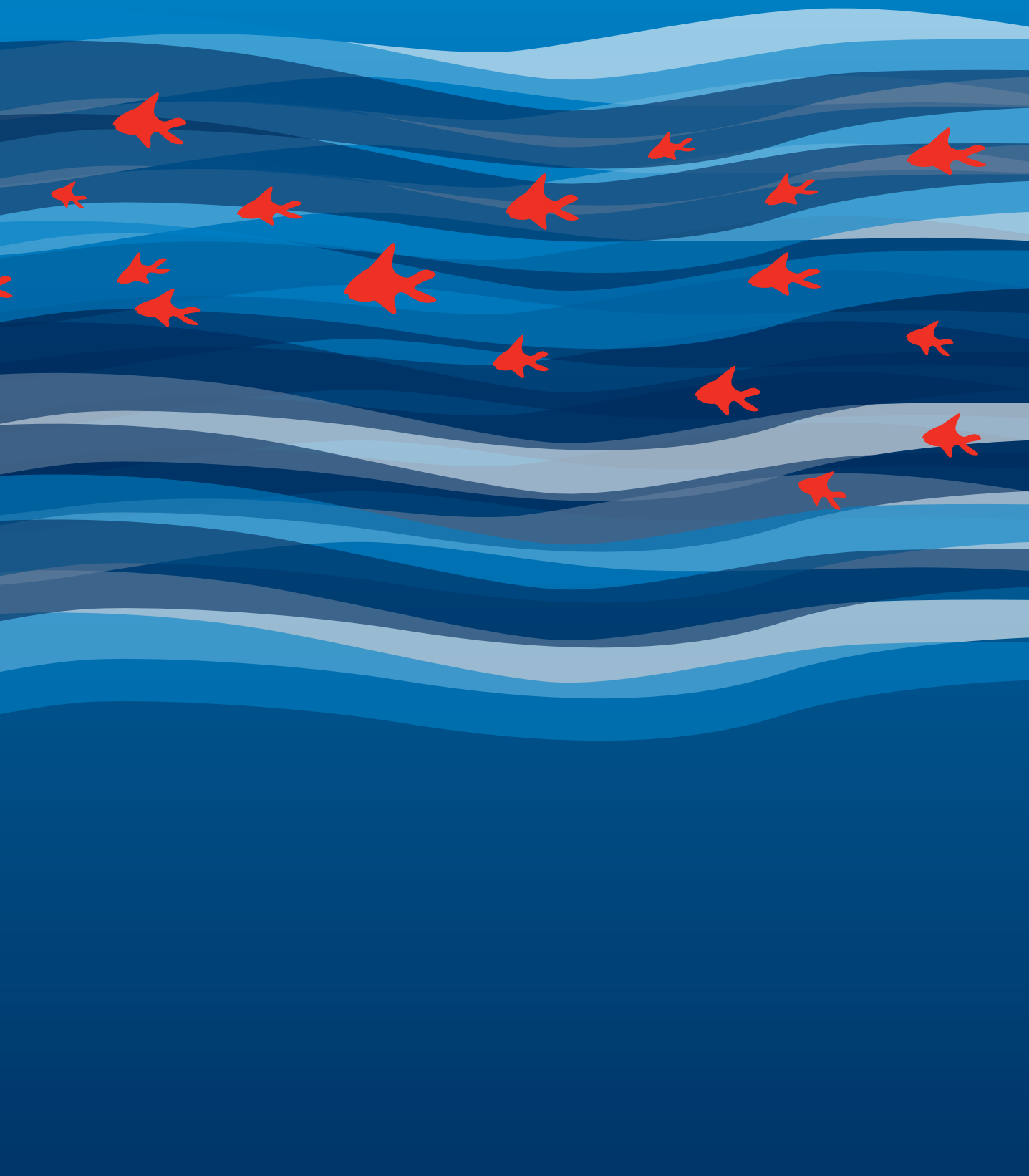
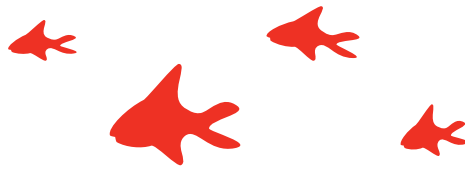


Beach Club





We inform you we have a specially designed menu for vegan.
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



SNACKS

Iberian ham		27,65 €
Crystal bread	       	6,40 €
Anchovies, cristal bread and roasted peppers from Navarra	       	23,85 €
Garlic prawns	   	22,55 €
Andalusian style squids	   	18,65 €
Grilled sardines	  	14,00 €
Mussels Valenciana Style	    	17,05 €
Albariño clams (white wine sauce)	   	23,55 €
Skillet limpets	   	18,00 €
Homemade Iberian ham croquettes	     	13,10 €
Bravas potatoes "Beach Club" style	      	13,25 €
Eels, egg and iberian ham	      	19,00 €
Canarian potatoes and mojos (spicy pepper sauce) [consult with the maitre].		12,90 €

STARTERS

Beach club salad	  	17,85 €
Canarian Salad (Tomatoe of Guia / onions / avocado)		12,95 €
Ceviche of white fish, corn, sweet potato and avocado	 	23,25 €
Grilled seasonal vegetables with Olive oil DOC.		12,75 €
"Escalibada" baked vegetables, cod and Olive oil BIO		13,95 €
Braised tuna tataky, grapefruit and wasabi	      	23,55 €
Octopus, quinoa and black garlic	     	22,90 €




































COLD AND HOT SOUPS

Traditional gazpacho    	8,25 €
Cordovan salmorejo    	8,65 €
Fishes and seafood soup     	12,25 €

RICES, PAELLAS OR SOUPY RICES

Minimun 2 persons







Price per person

Lobster     	37,10 €
Fish & seafood    	21,50 €
Valenciana Style (chicken, rabbit, green beans) 	19,10 €
Mixed (meat & fish)    	19,45 €
Vegetables and Iberian ham 	19,10 €
“Señoret” rice (skinless fish & seafood)     	24,50 €
Black rice with aioli         	18,95 €
Fish & seafood fideua      	21,50 €







PASTAS OF THE BEACH CLUB

Canadian lobster linguini with homemade tomato sauce        	57,65 €
Frutos di Mare linguini     	18,95 €


FISHES

Fresh fish in salt or baked (minimun 2 persons). Price per person 	32,95 €
Grilled sole 	26,95 €
Baked loin of salmon 	22,50 €
Grilled sea bass 	23,85 €
Filet of cherne, tomatoes, avocado and coriander vinaigrette  	28,50 €

GRILLED SHELLFISHES

Prawns 	27,80 €
Norway lobster / unit 	S/M
Red prawn / unit 	S/M
Scallops / unit 	6,00 €
Grilled wild Cantabrian lobster 	S/M
Grilled Canadian lobster 	S/M

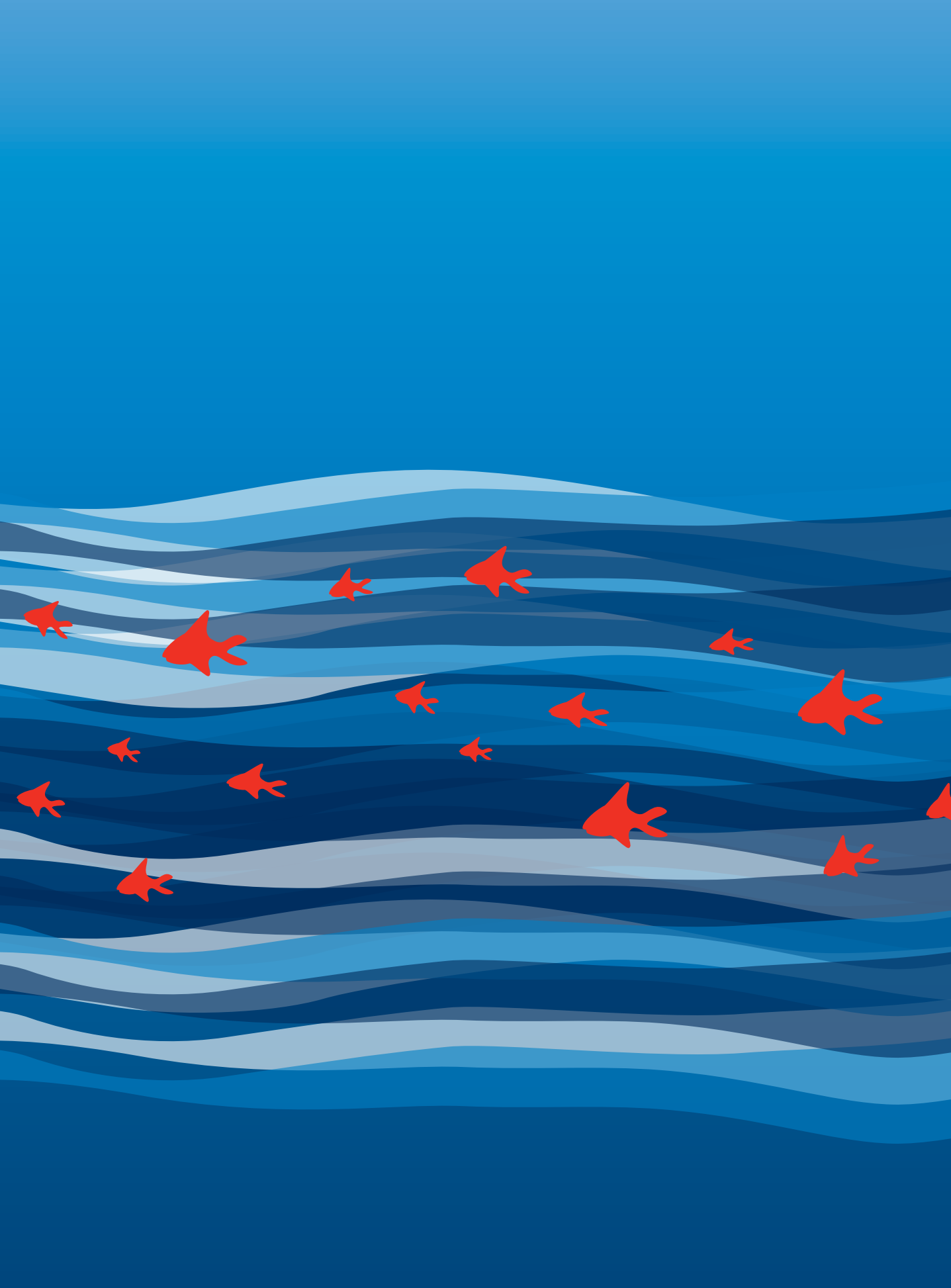
MEATS

Baked coquelet chicken in its juice 	22,25 €
Beach Club Hamburger 100% beef 	21,50 €
Grilled Beef tenderloin	26,50 €
Lamb chop	23,85 €



French fries [consult with the maitre]	4,50 €
Bread and butter service [consult with the maitre]	2,70 €





BAHIA DEL DUQUE

THE TAIS

www.thetaishotels.com/bahia-del-duque



THE TAIS

