

## Group Menus 2025

Enjoy at the  
table with the  
best company

We will be delighted to assist you and make every detail you need come true to turn your event into the idea you are looking for.

# Welcome Drink 1

*The welcome drink described above are complementary services to the table menus and are not offered as independent services.*

Anchovy and smoked sardine gildas  
Homemade potato chips with chipotle emulsion

## Drinks

Mediterranean White wine

Red wine Tierra Sur

Beer

Soft drinks · Mineral waters

*Duration: 30 minutes*

Minimum 50 pax

**12,50€/pp** + 10% VAT



# Welcome Drink 2

*The welcome drink described above are complementary services to the table menus and are not offered as independent services.*

Anchovy and smoked sardine gildas  
Homemade potato chips with chipotle emulsión  
Payoyo air  
"Tostá" of moruna brown bread and smoked eel

## Drinks

Mediterranean White wine

Red wine Tierra Sur

Beer

Soft drinks · Mineral waters

*Duration: 45 minutes*

Minimum 50 pax

**15,50€/pp** + 10% VAT





# Welcome Drink 3

*The welcome drink described above are complementary services to the table menus and are not offered as independent services.*

Anchovy and smoked sardine gildas  
Homemade potato chips with chipotle emulsión  
Payoyo air  
"Tostá" of moruna brown bread and smoked eel  
Mouthful of ensaimada, anchovy and manteca colorá  
Chicharrón and lime  
Potato, foie and apple timbale

## Drinks

Mediterranean White wine  
Red wine Tierra Sur  
Beer  
Soft drinks · Mineral waters

*Duration: 60 minutes*  
Minimum 50 pax

**18,50€/pp** + 10% VAT



Beach club

# Menu 1

## *To share at the center of the table*

1 plate for every 4 guests

Beet rosti with fennel

Wood-fired mussels

Green aguachile of prawns

Fried glass shrimp with quail egg

## Drinks

Mediterranean White wine

Red wine Tierra Sur

Beer

Soft drinks · Mineral waters

45,50€/pp + 10% VAT

## *Main dish*

Individual per person (your choice)

Iberian pork tenderloin with  
marbled potato with fine herbs  
and beurre montè sauce

Hake with potato foam and  
seafood stew of shrimp and  
clams

## *Dessert*

Individual per person

Grilled pineapple and coconut



Beach club

# Menu 2

## *To share at the center of the table*

1 plate for every 4 guests

Warm glass shrimp salad

Seafood croquettes

Porra antequerana and payoyo air

Braised octopus ceviche

## Drinks

Mediterranean White wine

Red wine Tierra Sur

Beer

Soft drinks · Mineral waters

48,50€/pp + 10% VAT

## *Main dish*

Individual per person (your choice)

Pork cheek ingot, ratte potato  
puree and perigord sauce

Sea bass with coconut foam and  
green curry

## *Dessert*

Individual per person

Chocolate in two textures and  
cinnamon-orange gel





# Menu 3

## *To share at the center of the table*

1 plate for every 4 guests

Lettuce hearts salad with ventresca and  
ravigote sauce Fried hake kokotxa with  
chipotle emulsion and miso soup Mini Brioche  
of sea urchin and sirloin steak  
Crab bao with enchipotlada

## Drinks

Mediterranean White wine  
Red wine Tierra Sur  
Beer  
Soft drinks · Mineral waters

65,50€/pp + 10% VAT

## *Main dish*

Individual per person (your choice)

Friesian demi glace sirloin steak  
and foie gras

Baby squid in its ink with  
cauliflower puree and pine nuts

## *Dessert*

Individual per person

Cheesecake



Coach

# Menu 4

## *To share at the center of the table*

1 plate for every 4 guests

Mini brioche of grilled eel, foie gras and mistela

Surf and turf with tuna and marrow

Fried sea bass with black garlic emulsion and saffron mayonnaise

## Drinks

Mediterranean White wine

Red wine Tierra Sur

Beer

Soft drinks · Mineral waters

75€/pp + 10% VAT

## *Main dish*

Individual per person (your choice)

Spider crab lasagna with coconut béchamel sauce

Glazed duck with payoyo foam and sweet potato purée

## *Dessert*

Individual per person

Torrija with Malaga ice cream





Coach

# Cocktail Menu 1

Anchovy and smoked sardine gildas  
Homemade potato chips with chipotle emulsion  
Tostá" of moruna brown bread and smoked eel  
Mouthful of ensaimada, anchovy and red butter  
Chicharrón and lime  
Potato, foie and apple timbale  
Torreznos of sea bass with sweet chili  
Porra antequerana with cheese foam  
Seafood croquettes  
Chicharrón guacamole  
Iberian ham platter  
Marinated dogfish  
Fried squid  
Fried anchovies  
Grilled pineapple and coconut  
Chocolate morsel in two textures

55€/pp + 10% VAT

*Duration: 2 hours*

## Drinks

Mediterranean White wine  
Red wine Tierra Sur  
Beer  
Soft drinks · Mineral waters



Coach Club

# Cocktail Menu 2

Mini brioche of sirloin tartare and wasabi  
Lobster mini brioche with egg foam  
Fried crab and kimchi sauce bao  
Shrimp tempura bao with hoisin sauce  
Ceviche bloody mary  
Green pineapple aguachile  
Ventresca ceviche  
Marinated dogfish  
Fried squid  
Fried anchovies  
Cheese and smoked fish platter  
Torrija with malaga ice-cream  
Mini cheesecake  
Grilled pineapple and coconut

64€/pp + 10% VAT

*Duration: 2 hours*

## Drinks

Mediterranean White wine  
Red wine Tierra Sur  
Beer  
Soft drinks · Mineral waters



Boach

# Rice buffet

## *To share at the center of the table*

1 plate for every 4 guests

Mussels baked in a wood-fired oven  
Tomato, anchovy and ventresca salad  
Fried crystal scales  
Seafood croquettes

## Drinks

Mediterranean White wine  
Red wine Tierra Sur  
Beer  
Soft drinks · Mineral waters

65€/pp + 10% VAT

## *Rice Buffet*

To choose from the three options

Arroz a banda with squid and prawns  
Black fideua with squid and shrimp  
Vegetable rice  
Chicken and vegetables rice

## *Dessert*

Individual per person

Grilled pineapple and coconut





Coach club

# Rice contest 1/2

## *To share at the center of the table*

1 plate for every 4 guests

Mussels baked in a wood-fired oven

Tomato, anchovy and ventresca salad

Fried crystal scales

Seafood croquettes

## Drinks

Mediterranean White wine

Red wine Tierra Sur

Beer

Soft drinks · Mineral waters

**67€/pp** + 10% VAT

Minimum 50 pax

## *Paella Contest*

Mixed rice

## *Dessert*

Individual per person

Grilled pineapple and coconut





## Rice contest 2/2

### *Complements*

Cap and apron: 9€/pp + 21% VAT

Cap and apron with your company logo: 12,00 €/pp + 21% VAT

### *Supplements*

- For groups between 20- 50 pax:  
There will be a supplement of 250€ + 21% VAT.
- For groups of less than 20 pax:  
There will be a supplement of 350 € + 21% VAT.



Coach

# Traditional Sangria Contest

9,25€/pp + 10% VAT

# Innovative Sangria Contest

12,00€/pp + 10% VAT



Beach bar

# Kids Menu

## *To share at the center of the table*

1 plate for every 4 guests

Chicken croquettes

Calamari

Chicken and cheese tacos

## Drinks

Juices

Soft Drinks

Mineral Waters

**32€/pp** + 10% VAT

## *Main dish*

Individual per person (your choice)

Milanesa with french fries and  
tomato sauce

Escalopines of rosada with french  
fries

Beef burger with french fries

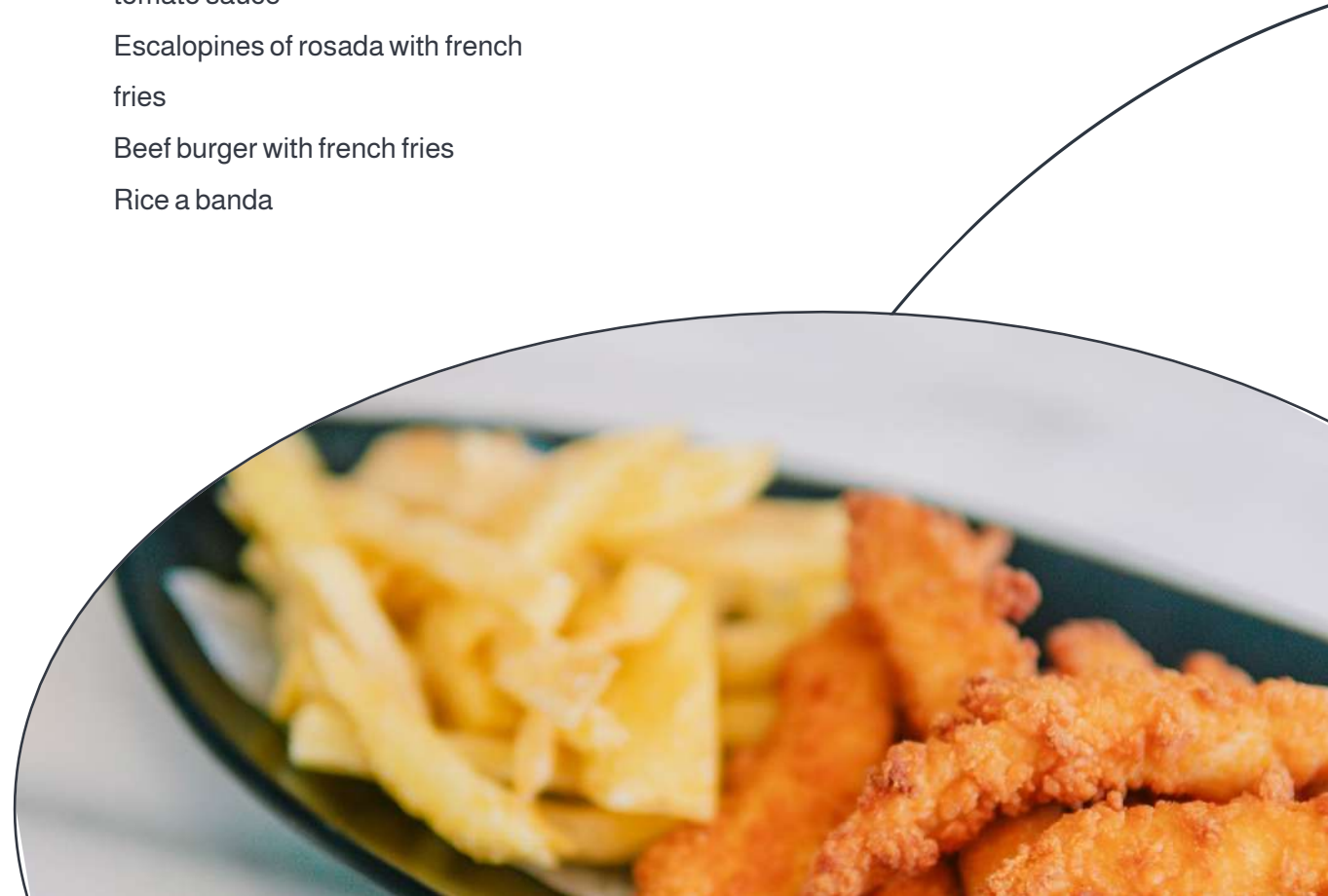
Rice a banda

## *Dessert*

Individual per person

Assorted ice cream

Seasonal fruit





Back bar

# Drinks

**FREE BAR 1 hour:** 15€/pp + 10% VAT

**FREE BAR 2 hours:** 25€/pp + 10% VAT

**REST OF HOURS FREE BAR:** 12€/pp + 10% VAT

**STANDARD TICKETS DRINKS:** 8,50€/unit + 10% VAT

**PREMIUM DRINK TICKETS:** 15€/unit + 10% VAT

**STANDARD BOTTLES:** 70€/unit + 10% VAT

**PREMIUM BOTTLES:** 95€/unit + 10% VAT

**COMBO PACK 50 DRINKS:** 400€ + 10% VAT





## Conditions

Prices offered for a minimum of 15 people. The number of guests must be closed at least 5 working days before the day of the event.

If for reasons beyond the control of alabardero Beach Club it is not possible to start the service at the start time set by the customer, it is allowed, at no additional cost, to delay the service up to a maximum of 30 minutes. A delay of more than 30 minutes will result in an increase of 18,50€ per waiter and hour.

Payment policies: 50% at the time of signing and 50% one week before the event. the signing and 50% one week before the event

