

Menu

The food at Atzaró Beach is full of healthy, vegetarian, fresh salad, paella, seafood dishes and more, with organic ingredients from the Atzaró Vegetable Garden or locally sourced and a wholesome, rustic style.

Sharing plates are many, tapas too, allowing you to mix and match choices for lunch or dinner or whilst enjoying the day on the daybeds or sofas at the beach.

To Share

Iberian 'de bellota' Ham with bread and fresh tomato

36€

Burrata with grilled sourdough bread and pesto V

15€

Beef carpaccio with parmesan and rocket

22€

Tuna ceviche with mango, cucumber and lime

19€

Patatas Bravas with all i oli V

12€

Selection of homemade ham and leek with cheese

croquettes

9€ / 15€

Baby squid with lime all i oli

12€ / 19€

Fried anchovies with Lemon

9€ / 15€

Grilled asparagus with romesco sauce and chopped
almonds VV

15€

Padron Peppers VV

8€ / 12€

Steamed Mussels or 'marinera'

16€

Toasted bread with confited cherry tomato and
oregano V

6€

All i oli and olives V

4€

Salads

Watermelon salad with feta and mint V

19€

Beetroot and goat's cheese salad with pumpkin seeds
V

18€

Vietnamese calamari salad

19€

Pastas

Tagliatelle with tomato and fresh oregano V

18€

Spaghetti with fresh basil pesto and parmesan V

20€

Linguine with clams, chilli and garlic

22€

Mains

Entrecote Steak with lemon and thyme butter
22€

T Bone steak (900 gms) for 2 with chorizo butter
65€

Perri Perri Grilled Chicken
18€

Lobster with Garlic butter
65€

Seabass with black olive tapenade
21€

Tuna steak with chimichurri
22€

Sides

Tomato salad with basil and pickled red onions VV
9€

French fries with rosemary salt V
8€

Green salad VV
8€

Grilled Atzaró Garden Vegetables VV
9€

Burgers

Angus Cheeseburger (200 gms) with bacon, cheddar
cheese,
and french fries
23€

Quinoa, beetroot and chia burger with goat's cheese,
mustard and french fries
19€

Paellas

minimum 2 people – price per person

Fish and Seafood paella

26€

Mixed paella

24€

Fideuá

24€

Lobster paella

45€

Desserts

Chocolate brownie sundae with salted caramel

10€

San Sebastián cheesecake with raspberry compote

10€

Grilled pineapple with coconut ice cream and chilli

10€

Orujo Pana cotta with strawberries

10€

Fruit salad

8€ / 25€

Ice Creams

3 bolas | 3 scoops

Strawberry, Vanilla, Chocolate

8€

Sorbets

3 bolas | 3 scoops

Naranja, Limón

Orange, Lemon

8€