



laplaya

menu

APERITIVES

APEROL SPRITZ 7.50

CAMPARI SPRITZ 8

LIMONCELLO RAMAZZOTTI SPRITZ 7,50

CRODINO SPRITZ (no alcohol) 4

CINZANO BITTER SODA 4

NEGRONI gin, vermouth
& campari 8.5

AMERICANO: Campari, red vermouth
& soda 8.5

VERMOUTH CINZANO 6

VERMOUTH PETRONI WHITE/RED 6

MICHELADA: beer, tomato, lemon, and a mix
of secret spicy sauces 9

BLOODY MARY SURFHOUSE: vodka, tomato juice,
lemon, and secret sauce 9.5

STARTERS

BLUEFIN TUNA SUPREME & AJOBLANCO WITH MANGO

Traditional ajo blanco with a tropical mango touch, topped with marinated bluefin tuna, olive oil caviar, and cured egg 22.50

IMPERIAL HUMMUS

Smooth and spiced chickpea hummus, olive tapenade, olive oil caviar, and pumpkin seeds, served with artisanal pita bread 12.80

HUMMUS DELUXE WITH BEEF

Minced Asian-style beef, candied figs, pistachio dust, served with artisanal pita bread 13.75

THAI FUSION GYOZAS

Stuffed with chicken and vegetables in spicy thai sauce with nori seaweed 12.95

NACHOS SURFHOUSE

Crispy corn tortilla chips with melted cheese, homemade guacamole, fresh tomato pico, onion, sour cream, and jalapeños (Add Tex-Mex beef +2.50) 13.80

VIETNAMESE SPRING ROLLS

Vegetable and shrimp rolls wrapped in romaine lettuce with mint and sweet chili 13.95

TRUFFLED POTATOES

With caramelized onion, Parmesan cheese, and truffle mayo 12.95

LA PLAYA BRAVAS POTATOES

With kimchi mayo, seven Japanese spices, and crispy nori seaweed 12.50

PERUVIAN ANTICUCHO

Grilled prawn skewers marinated with fried potatoes, chili mayo, coriander, spring onion, lime, and roasted corn 12.50

MEDITERRANEAN MOUSSAKA

Roasted Chinese eggplant with baby spinach, homemade béchamel sauce, house Bolognese sauce, and a touch of walnut pesto 13.45

MEJICAN TACO

Confit bluefin tuna, sour cream, avocado, microgreens, and pico de gallo 16.95

*Bread service 0.75/unit

Olives 1€

*Take away 0,30 (per package)

*Extra sauces €0.90

DELUXE SANDWICHES

CHICKEN THAI

Chicken marinated with mustard and thyme, yuzu mayo, with sun-dried tomato, gratinéed with brie cheese on pan cristal, served with crispy spicy eggplant and red curry sauce 13.95

SURF HOUSE SANDWICH

Delicious roasted beef loin, bacon, gratinéed with cheddar cheese and gravy sauce on pan cristal, served with crispy spicy eggplant 14.50

ROAST BEEF FOCACCIA

Slow-cooked beef marinated in red wine, with pistachio mustard, arugula, and burrata cheese, served with crispy spicy eggplant 18.50

SALADS

TRICOLOR

Tricolor tomato salad with burrata cheese, homemade walnut pesto, pistachio dust, and candied figs 16.95

GREEN POWER BOWL

Baby spinach, brown rice, hummus, avocado, pickled onion, semi-dried cherry tomatoes, baby carrots, edamame, seed mix, and old-style mustard dressing 17.95

CESAR

Lettuce, egg, grilled chicken breast, crispy bread, Parmesan flakes, crispy bacon, and homemade Caesar dressing 17

TABBOULEH

Bell pepper and zucchini couscous sautéed with raisins, lettuce, cherry tomatoes, and feta cheese with yogurt dressing (add grilled chicken +2) 14.50

THAI SALAD

Warm salad with sushi rice base, chili-marinated grilled chicken, peanuts, bimi, soybean sprouts, pickled pak choi, mango, and spicy peanut sauce 17.50

FISH

NORDIC GRILL SALMON

Grilled salmon with cheese cream, fresh dill, and a touch of pink pepper, served with mashed potatoes, sweet potatoes, and sautéed premium vegetables 22.95

ROYAL SEABASS

Grilled seabass fillet with hollandaise sauce, crispy almond flakes, mashed potatoes, sweet potatoes, and sautéed premium vegetables 24.50

*Bread service 0.75/unit
Olives 1€

*Take away 0,30 (per package)

*Extra sauces €0.90

MEATS

ARGENTINIAN RIBEYE CUT

350g of braised Angus with butter and rosemary, served with deluxe sautéed vegetables and French fries 33.90

HARLEY SMASHBURGER

300g of double beef burger, New York-style, with lettuce, cheddar, bell pepper mix, crispy bacon, and Jack Daniel's barbecue sauce 19.50

ENTRECÔTE BURGER

200g of beef, lettuce, cucumber, caramelized onion, crispy bacon, and old-style mustard sauce 17.50

CHICKEN BURGER

180g chicken and spinach burger with brie cheese, caramelized onion, lettuce, tomato, and tartar sauce 16.50

CHICKEN SKEWER

Seasoned with honey Dijon mustard, served with sautéed vegetables and French fries 17.95

CHICKEN FINGERS

Super crispy homemade chicken sticks, served with French fries and barbecue sauce 13.90

GRILLED CHICKEN STEAK

Korean-style grilled chicken, slightly spicy, with cashews and maple syrup-caramelized walnuts with lime, served with tabbouleh and bimi 17.95

KEFTA SKEWER

Lamb and beef Turkish-style skewer, yogurt sauce with feta cheese base, pistachio dust, and pita bread 16.90

BEYOND MEAT BURGER

100% vegetarian burger with yogurt sauce, brie cheese, mixed greens, and tomato 14.95

ASIAN

IMPERIAL GREEN RISOTTO

Creamy asparagus risotto with Parmesan cheese, Japanese-style with sake, duck magret, and crispy wonton 22.50

WAILELE POKÉ

Marinated salmon poké with wasabi soy sauce, scented sushi rice, edamame, mango, avocado, wakame, and kimchi mayo 16.95

KA LÄ POKÉ

Marinated bluefin tuna poké with tonkatsu and yuzu, scented sushi rice, cucumber, edamame, sweet spring onion, snow peas, wakame, spicy Japanese spice mix, and wasabi mayo 17.50

CHICKEN WOK

Thai-style noodles with grilled chicken, pak choi, toasted cashews, and Asian sauce 15.45

KHAO SOI

Creamy thai red curry with noodles, chicken, red onion, crispy wonton, and spring onion 14.95

KOREAN BIBIMBAP

Sushi rice with spiced minced meat, carrot, snow peas, edamame, cucumber, yakiniku sauce, and soy-and-lime-cured egg 14.95

*Bread service 0.75/unit

Olives 1€ 1

*Take away 0,30 (per package)

desserts

DESSERTS

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HOMEMADE CHEESECAKE

Creamy pistachio cheesecake 8.50

SNICKERS BROWNIE

Brownie with dulce de leche cream, peanuts, served with Kinder ice cream and caramelized popcorn, in pure Snickers style 9.00

SURFHOUSE FRENCH TOAST

Weet brioche with caramel, white chocolate cream, and mascarpone 8.50

HOMEMADE CREPE

Nutella, banana and chocolate chips 8.50

SCOOPED ICE CREAMS

Chocolate, vanilla, strawberry, lemon and stracciatella 4.95

BANANA BREAD

Banana and walnut cake with peanut butter, chocolate granola, served with vanilla ice cream 8.50

ALMOND ICE CREAM 3.00

FOR THE LITTLE ONES

MACARONI BOLOGNESE

With beef and exquisite homemade Bolognese sauce 12.95

CHILDREN'S HAMBURGER

150g beef burger with tomato and lettuce, served with French fries 14

CHICKEN NUGGETS

Chicken nuggets served with French fries 12

BEVERAGES

ICE CREAM MILKSHAKE

Chocolate, vanilla, lemon or raspberry 6.50

BAILEYS

Vanilla ice cream, cinnamon, milk and Baileys 7.00

COFFEE FRAPPÉ

6.80 *Extra whipped cream or alcohol+1€

NATURAL JUICES

DETOX

Broccoli, spinach, celery, banana and pineapple 7.00

EXTRA ENERGY

Strawberry and banana 7.00

TROPICAL TWIST

Pineapple, mango and papaya 7.00

SUNSET

Pineapple, strawberry and coconut 7.00

SUNRISE

Mango, melon and strawberry 7.00

SUPER TROPICAL SMOOTHIE

Strawberry, banana, mango, and soy-based plant milk, topped with chia and coconut flakes 9.00

FRESH ORANGE JUICE 5.50



beverages

BEVERAGES

SOFT DRINKS

WATER 0,50cl 2.90

REFRESH 3.20

NESTEA 3.50

AQUARIUS 3.50

REDBULL 4.20

PERRIER 3.50

SANGRÍAS

Refreshing recipes with natural
fruit designed for sharing

Red wine sangria 32

White sangria 32

Cava sangria 35

BEERS

CAÑA (Beer) CRUZCAMPO ORIGEN 3.00

CAÑA (Beer) ÁGUILA DORADA 3.00

PINTA 4.40

CRUZCAMPO RADLER 4.00

CRUZCAMPO ESPECIAL 4.00

ÁGUILA DORADA 3.50

HEINEKEN 4.00

HEINEKEN 00 4.00

AMSTEL ORO 00 4.00

ALCÁZAR 1928 4.00

ÁGUILA UNFILTERED 4.00

SOL 4.00

DESPERADOS 4.00

LATINO 3.00

COFFEE AND INFUSIONS

COFFEE by Lavazza

ESPRESSO 2.30

WITH MILK (liquor surcharge +2) 2.60

INFUSIONS 2.50

DELUXE INFUSION (ask for details)

MATCHA LATTE 4.00

MATCHA TEA 3.50

IRISH COFFEE 7.50

laplanya

cocktails

SIGNATURE COCKTAILS

by LA PLAYA SURF HOUSE

MARGARITA LA PLAYA

Olmecca tequila, triple sec, lime ice cream and blue curaçao 12
Citrus, very cold and blue

CHILI&MANGO MARGARITA

Tequila Olmecca, triple sec, lime and spicy mango 12
Fruity and spicy margarita on the rocks

FRESH GIN FIZZ

Malfy gin, lemon, cucumber, ginger and club soda 12
Refreshing and aromatic with a spicy, citrus twist

NAKED BERRY

Mezcal, Aperol, lemon and raspberry 12
Citrus and bitter with fruit and light smokiness

JUNGLE BIRD

Havana 7 Rum, pineapple juice, lemon and Campari 12
Tropical with a touch of bitterness

AÇAIRINHA

Cachaça, açai, lime and cinnamon 12
Exotic, balanced and aphrodisiacal

WHITE KISS

Absolut vodka, strawberry, white chocolate and lemon 12
Sweet and attractive

GOLDEN KRAKEN

Spiced rum, golden apple, lemon and Angostura 12
Aromatic sour of spiced rum and apple

TROPICAL COMBER

Brugal Double Reserve Rum, passion fruit, orange liqueur, pineapple,
Angostura and grapefruit 12
Tropical, complex and long

SOUTH SLIDE

Roku Gin, lemon and siso 12
Citrus, aromatic and herbal

MALAGA SOUR

Jim Beam Bourbon, mango, lemon and red wine 12
Citric, honeyed, astringent and fruity

OUR CLASSIC FAVORITES

PISCO SOUR 10.50

MOSCOW MULE 9.50

DARK & STORMY 10.50

DAIQUIRI STRAWBERRY FROZEN 10.50

CAIPIRINHA 9.50

PORN STAR MARTINI 12

ESPRESSO MARTINI 12

MARGARITA 9.50

MOJITO 9.50

LONG ISLAND ICED TEA 9.50

PIÑA COLADA 9.50

GIN FIZZ 9.50

PALOMA

(with tequila Olmecca Altos) 10.50

MOCKTAILS

VIRGIN MOJITO Lemon, sugar, mint and soda 9.50

VIRGIN PALOMA Lemon, agave honey and grapefruit soda 9.50

VIRGIN WHITE FRESA Strawberry, white chocolate syrup, pineapple and lemon 9.50

SAN FRANCISCO Peach, pineapple, orange and grenadine juices 9.50

COMBINED PREMIUM

GIN

Beefeater 24 - 12.00
Roku - 12.00
Bulldog - 12.00
G'Vine - 12
Malfy - 10.00
The London n° 1 - 12.00
Martin Miller's - 12.00
Monkey 47 - 10.50
Nordes - 11.50
Hendrick's - 12.00
Brockmans - 12.50
Beefeater Black - 10.50

TONIC TO CHOOSE

Schweppes
Bliss
Le Tribute +2

WHISKY

Cardhu 12 - 12.00
Chivas Regal 12 - 12.00
Johnnie Walker Black Label 12 - 12.00
Johnnie Walker Green Label - 18.00
The Macallan 12 - 18.00
The Macallan 15 - 35.00
The Macallan 18 - 65.00
The Glenrothes 12 - 16.00
Ballantine's 10 - 10.50
Hibiki - 20.00

RUM

Brugal Extraviejo - 10.00
Ron Brugal 1888 - 15.00
Kraken - 10.00
Zacapa 23 - 14.00
Matusalem 15 - 12.00
Cacique 500 - 11.00
Havana Sel. de Maestros - 14.00

VODKA

Belvedere - 14.00
Grey Goose - 14.00

TEQUILA

Patrón Reposado - 16.00
Don Julio Reposado - 18.00
Maestro Dobel Diamante - 18.00
1800 Cristalino - 18.00
Volcán blanco - 16.00

SHOTS

Patrón Reposado - 7.00
Don Julio Reposado - 8.00
Maestro Dobel Diamante - 8.00
1800 Cristalino - 8.00
Volcán blanco - 7.00

MIXED DRINKS 9.00

SHOTS 4.00

WITH REDBULL +3

WITH FRESH ORANGE JUICE +3