

laplaya
menu

SPRITZ

- APEROL SPRITZ** 8
- CRODINO SPRITZ** (non alcoholic) 4
- CAMPARI SPRITZ** 8,50
- SARTI SPRITZ** 8
- LIMONCELLO RAMAZZOTTI SPRITZ** 8

APERITIVO CLASSICS

- VERMUT PETRONI BLANCO/ROJO** 6
- NEGRONI:** gin, vermouth and campari 10,50
- AMERICANO:** Campari, red vermouth and soda 9
- GARIBALDI - FLUFFY ORANGE**
Campari with Orange Juice Foam 10,50

APERITIVOS GASTRO

- MICHELADA SURFHOUSE:** Beer, lemon, tomato and our secret blend of spicy sauces 8,5
- BLOODY MARY SURFHOUSE:** Vodka, tomato juice, lemon and our secret sauce 10,5

BITES

- HOUSE-MARINATED OLIVES** 1,50
- POTATO CHIPS WITH TAJÍN AND LIME** 2,50

Ask for our full selection of aperitifs and spritz

STARTERS

RICOTTA CREAM WITH MUSHROOMS & ROASTED EGGPLANT

Ricotta cream with sautéed mushrooms, roasted Chinese eggplant, Mediterranean tapenade and cheese soufflé 11.50

DELUXE HUMMUS WITH BEEF

Smooth hummus topped with Asian-style minced beef, candied figs and pistachio dust, served with artisan pita bread 13.75

LA PLAYA HUMMUS

Smooth and lightly spiced chickpea hummus with olive tapenade, beetroot, olive oil caviar and pumpkin seeds, served with artisan pita bread 12.95

THAI FUSION GYOZAS

Chicken and vegetable gyozas served with an intense Thai spicy sauce and nori seaweed 12.95

VIETNAMESE SPRING ROLLS

Vegetable and prawn rolls wrapped in lettuce with mint, coriander and sweet chili 13.95

TRUFFLE FRIES

With caramelized onion, Parmesan cheese, chives and truffle mayonnaise 13.20

COCHINITA PIBIL POTATOES

Roasted potatoes topped with cochinita pibil, microgreens and smoked cheese 13.50

LA PLAYA BRAVAS POTATOES

With kimchi mayonnaise, Japanese seven-spice blend and crispy nori 12.95

SURFHOUSE NACHOS

Crispy corn tortilla chips with melted cheese, homemade guacamole, fresh tomato pico, onion, sour cream and jalapeños (Add Tex-Mex beef +2.50€) 14.50

SURFHOUSE TUNA TOASTS

Confit red tuna with microgreens, pico de gallo, furikake and Japanese mayo 16.95

DELUXE SANDWICHES

THAI CHICKEN

Mustard and thyme marinated chicken with yuzu mayonnaise, sun-dried tomato and gratinated brie cheese on pan cristal, served with crispy eggplant and red curry sauce 13.95

SURF HOUSE SANDWICH

Roast beef sirloin with bacon, gratinated cheddar cheese and gravy sauce on pan cristal, served with crispy eggplant 14.90

ARTISAN FOCACCIAS

GREEN CHICKEN FOCACCIA

Roast chicken, avocado, baby spinach, Parmesan cheese and kimchi mayo on artisan focaccia, served with crispy eggplant chips 15.20

MORTADELLA & RICOTTA FOCACCIA

Italian mortadella, rocket, walnut pesto, semi-dried cherry tomatoes and ricotta cream on artisan focaccia, served with crispy eggplant chips 15.50

*Bread service 0.75/unit

*Take away 0.30 (per package)

*Extra sauces €0.90

SALADS & BOWLS

TRICOLOR BURRATA & AVOCADO

Tricolor tomatoes with creamy burrata, avocado, homemade walnut pesto, pistachio dust and candied figs 16.95

SURFHOUSE CAESAR

Lettuce, egg, slow-roasted chicken, crispy bread, Parmesan flakes, crispy bacon and homemade Caesar dressing 17.00

GREEN POWER BOWL

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

THAI CHICKEN SALAD

Warm sushi rice salad with chili chicken, fresh mango, roasted peanuts, Asian vegetables and spicy Thai peanut sauce 17.50

MEDITERRANEAN TABBOULEH

Couscous base with sautéed peppers and zucchini, raisins, lettuce, cherry tomatoes and feta cheese with yogurt sauce 14.95
Add roasted chicken +2.50

ASIAN

ASPARAGUS RISOTTO WITH DUCK MAGRET & CRISPY WONTON

Creamy asparagus risotto with Parmesan and sake, grilled duck magret and crispy wonton 22.50

WAILELE POKÉ

Poké with salmon, tuna or mixed fish marinated in soy and wasabi, sushi rice, edamame, mango, avocado, wakame and kimchi mayonnaise
(+1.20 red tuna option) 17.50

THAI CHICKEN WOK

Wok-fried noodles with roasted chicken, pak choi, toasted cashews, spring onion, bean sprouts and Thai sauce 15.45

MAPO SICHUAN NOODLES

Stir-fried noodles with Sichuan-style spiced beef, spring onion, fresh cucumber and spicy fermented tofu sauce 16.50

THAI KHAO SOI

Creamy Thai red curry with noodles, chicken, pickled red onion, crispy wonton and fresh spring onion 15.50

KOREAN BIBIMBAP

Sushi rice with spiced beef, carrot, edamame, sautéed mushrooms, cucumber, yakiniku sauce and soy & lime cured egg 16.20

*Bread service 0.75/unit

*Take away 0,30 (per package)

*Extra sauces €0.90

MEATS

ARGENTINIAN STRIPLOIN CUT

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

BURGER SURFHOUSE

200 g entrecôte with lettuce, wholegrain mustard sauce, double cheddar, mixed semi-dried cherry tomatoes, pistachios and raisins. 18.95

TRUFFLE & BACON BURGER

Beef burger with truffle mayonnaise, brie cheese, bacon jam and smoked cheese, served with French fries 18.50

YAKINIKU CHICKEN BREAST

Grilled chicken breast with sriracha butter and Japanese yakiniku sauce, served with tabbouleh and baked potato 18.50

GRILLED CHICKEN CHURRASCO

Grilled chicken with sautéed mushrooms and vegetables, homemade tapenade and rosemary roasted potatoes 18.50

KOREAN BBQ CRISPY CHICKEN

Crispy chicken strips glazed with slightly spicy Korean BBQ sauce, served with fragrant rice, pickled pak choi and beetroot 16.50

KEFTA SKEWER

Turkish-style lamb and beef skewer with yogurt sauce, feta cheese and pistachios, served with naan bread 16.90

FISH

ROYAL MEDITERRANEAN SEA BASS

Fresh grilled sea bass with béarnaise sauce, served with sautéed potatoes and deluxe vegetables 26.90

NORDIC GRILL SALMON

Fresh grilled salmon with a light cream cheese sauce, fresh dill and pink peppercorn, served with potato and sweet potato purée and deluxe vegetables 22.95

FOR THE LITTLE ONES

MACARONI BOLOGNESE

With beef and delicious homemade Bolognese sauce 12.95

KIDS BURGER

150g beef burger with tomato and lettuce, served with French fries 14.00

CHICKEN NUGGETS

Chicken nuggets served with French fries 12.00

*Bread service 0.75/unit

*Take away 0,30 (per package)

*Extra sauces €0.90

SWEETS

sweets

DESSERTS

HOMEMADE CHEESECAKE

Creamy cheesecake 8.50

SNICKERS-STYLE BROWNIE

Brownie with dulce de leche cream and peanuts, served with Kinder ice cream and caramelized popcorn, inspired by the classic Snickers 9.00

SURFHOUSE TORRIJA

Sweet brioche torrija with caramel, white chocolate cream and mascarpone 8.50

HOMEMADE CRÊPE

Nutella, banana and chocolate shavings 8.50

ICE CREAM CUPS

Chocolate, vanilla, strawberry, lemon and stracciatella 4.95

HOMEMADE BREAD PUDDING

Brioche bread pudding with red berries and almonds, served with vanilla ice cream 8.50

ALMOND ICE CREAM BAR 3.00

MILKSHAKES

ICE CREAM MILKSHAKE

Chocolate, vanilla, lemon or raspberry 6.50

BAILEYS MILKSHAKE

Vanilla ice cream, cinnamon, milk and Baileys 7.00

COFFEE FRAPPÉ

6.80 *Extra whipped cream or alcohol +1€

MATCHA FRAPPÉ

7 *Extras: whipped cream or alcohol +€1.00

FRESH 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

ATARDECER

Pineapple, strawberry and coconut 7.00

SUNRISE

Mango, melon and strawberry 7.00

SUPER SMOOTHIE TROPICAL

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

FRESH ORANGE JUICE 5



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 CRUZCAMPO ORIGEN 3.30

CAÑA ÁGUILA DORADA 3.30

PINTA 5.20

CRUZCAMPO RADLER 4.00

CRUZCAMPO ESPECIAL 4.00

HEINEKEN 4.00

HEINEKEN 00 4.00

AMSTEL ORO 00 4.00

ALCÁZAR 1928 4.00

ÁGUILA SIN FILTRAR 4.00

SOL 4.00

DESPERADOS 4.00

LATINO 3.30

COFFEE AND INFUSIONS

COFFEE by Lavazza

ESPRESSO 2.30

WITH MILK (liquor surcharge +2) 2.60

INFUSIONS 2.50

DELUXE INFUSION (ask for details) 3.00

IRISH COFFEE 7.50

laplanya

cocktails

APERITIVO LIQUIDO

AMERICANO

Vermú rojo, Campari y soda
Amargo suave, ligero y muy bebible
Red vermouth, Campari and soda
Light bitterness, easy and refreshing 9

NEGRONI

Ginebra, vermú rojo y Campari
Clásico, intenso y equilibrado
Gin, red vermouth and Campari
Classic, bold and perfectly balanced 10,5

MICHELADA

Cerveza, limón, salsas y especias
Refrescante, picante y muy gastronómica
Beer, lime, sauces and spices
Refreshing, spicy and food-friendly 8,5

BLOODY MARY LA PLAYA

Vodka, tomate, limón, especias y salsas
Sabroso, especiado y revitalizante
Vodka, tomato juice, lemon, spices and sauces
Savory, spiced and revitalizing 10,50

GARIBALDI - FLUFFY ORANGE

Campari y zumo de naranja espumado
Amargo, cítrico y sedoso
Campari and fluffy orange juice
Bitter, citrusy and silky 10,50

APERITIVO LIQUIDO Sin Alcohol

VIRGIN AMERICANO

Bitter y vermú sin alcohol y soda
Dulce, amargo y refrescante
Alcohol free bitter and vermouth, soda
Bitter, sweet and refreshing 9,5

VIRGIN NEGRONI

Seagram´s 0,0, bitter y vermu sin alcohol
Dulce, amargo y herbal
Seagram's 0,0 and alcohol free bitter and vermouth
Sweet, bitter and herbal 9,5

VIRGIN MARY

Tomate, limón, especias y salsas
Sabroso, especiado y revitalizante
Tomato juice, lemon, spices and sauces
Savory, spiced and revitalizing 9,5

VIRGIN MICHELADA

Cerveza tostada 0,0, limón, salsas y especias
Refrescante, picante y muy gastronómica
Amber 0,0 beer, lime, sauces and spices
Refreshing, spicy and food-friendly 8,5

SIGNATURE COCKTAILS

by LA PLAYA SURF HOUSE

Fresh Gin Fizz

Malfy Gin, lemon, cucumber, ginger, and soda.
Refreshing and aromatic with a citrusy and spicy touch. · 12

Cosmoplayita

Absolut Vodka, cranberry juice, triple sec, and lavender cordial.
Fresh, floral, and balanced. · 12

Margarita La Playa

Tequila, triple sec, lemon ice cream, and blue curaçao.
Classic, fresh, and very calming. · 12

Margarita Chilimango

Tequila, triple sec, lime, and spicy mango.
Fruity and spicy, served on the rocks. · 12

My Lie

Brugal Double Reserva Rum, white Amaretto, triple sec, and lime.
A fiesta of flavors. · 12

Matcha Sour

Roku Gin infused with matcha tea, white chocolate, and lemon.
Herbal, citrusy, and enveloping. 12

Málaga Sour

Maker's Mark Bourbon, mango, lemon, and red wine.
Citrusy, honeyed, astringent, and fruity.

12

Tropical Comber

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

12

M&M Surf House

Sarti Rosa, mezcal, and creamy lemon and mandarin foam.
Sweet, fruity, smoky, and silky.

12

White Kiss

Absolut Vodka, strawberry, white chocolate, and lemon.
Sweet and appealing.

12

Mr. Black n' White

Jameson's, coffee liqueur finished with cream and hazelnut liqueur.
Creamy, intense, and elegant. 12

Japanese Godfather

Hibiki Harmony, White Amaretto, Angostura Cocoa.
Silky, luscious, and elegant. 21

CLASSIC COCKTAILS 10.5

· Caipirinha · Mojito · Margarita · Piña Colada · Long Island Iced Tea · Bloody Mary
· Whisky Sour · Pisco Sour · Moscow Mule · Pornstar Martini · Gin Fizz · Paloma ·
Frozen Strawberry Daiquiri · Espresso Martini · Cosmopolitan · Grasshopper

*Ask us about our alcohol-free classics.

MOCKTAILS

VIRGIN WHITE KISS White chocolate, strawberry and pineapple 9.50

PINEAPPLE MULE Alcohol-free pineapple liqueur with lime and ginger beer. 9.50

SAÚCO MINTY FIZZ Alcohol-free elderflower liqueur, fresh mint leaves, lemon and soda. 9.50

MANDARIN ALE Mandarin cordial and ginger ale. 9.50

COMBINED PREMIUM

GIN

Beefeater 24 - 12.00

Roku - 12.00

Bulldog - 12.00

G'Vine - 12

Malfy - 12.00

The London n° 1 - 12.00

Martin Miller's - 12.00

Monkey 47 - 15.00

Nordes - 11.50

Hendrick's - 12.00

Brockmans - 12.50

Beefeater Black - 10.50

TONIC TO CHOOSE

Schweppes

Bliss

Le Tribute +2

WHISKY

The Macallan 12 - 18.00

The Macallan 15 - 35.00

The Macallan 18 - 65.00

Hibiki - 22.00

Cardhu 12 - 16.00

Chivas Regal 12 - 12.00

Johnnie Walker Black Label 12 - 12.00

Johnnie Walker Green Label - 19.50

The Glenrothes 12 - 16.00

Ballantine's 10 - 10.50

RUM

Brugal Extraviejo - 10.00

Ron Brugal 1888 - 15.00

Kraken - 12.50

Zacapa 23 - 18.00

Matusalem 15 - 12.00

Havana Sel. de Maestros - 14.00

VODKA

Belvedere - 15.00

Grey Goose - 15.00

Haku - 15.00

TEQUILA

Patrón Reposado - 18.00

Don Julio Reposado - 18.00

Maestro Dobel Diamante - 18.00

1800 Cristalino - 18.00

Volcán añejo - 18.00

SHOTS

Patrón Reposado - 8.00

Don Julio Reposado - 8.00

Maestro Dobel Diamante - 8.00

1800 Cristalino - 8.00

Volcán añejo - 8.00

MIXED DRINKS 9.00

SHOTS 4.00

WITH REDBULL +3

WITH FRESH ORANGE JUICE +3