



CAFÉ DEL REY
Beach Club

SNACK BAR

TORREZNOS FROM SORIA

With our Coco Beach guacamole

#TorreznosDeSoria served over our famous guacamole and accompanied by wheat tortilla.



16,00€

LAS BRAVAS DEL REY

Rustic fries with hot souse and ali-oli.



12,50€

(Lactose-free option: without aioli foam)

ROASTED PUMPKIN HUMMUS WITH PITA BREAD AND CARROTS

Roasted pumpkin hummus with chickpeas and roasted garlic. Served with pita bread, fresh carrot sticks, and pumpkin seeds.



14,50€

(Gluten-free option: without pita bread)

EGGPLANT STICKS

Served with a tomato and citrus preserve



14,50€

CHICKEN STRIPS WITH SWEET CHILI SOUCE

Coated in crunchy cereals and served with sweet chili sauce



15,00€

ROASTED AVOCADOS FILLED WITH CHIPOTLE CHICKEN



13,50€

OXTAIL BRIOCHE WITH KIMCHI MAYONNAISE AND FRIED SWEET POTATO 3 pieces



13,50€

CHICKEN QUESADILLAS 4 pieces

Stuffed with tender roasted chicken, red cheddar cheese, caramelized onions, jalapeños, and fresh cilantro.



12,50€

COCO BEACH GUACAMOLE WITH FRIED CORN TORTILLA CHIPS



12,50€

STARTERS

PAN TUMACA

Chapata rustic sliced bread with fresh tomatoes and black olives spread



8,00€

JAMÓN IBÉRICO

100gr ibérico ham served with de carasatu bread



14,50€

(Gluten-free option: without Carasatu flatbread)

HOMENAJE A LOS QUESOS DE ESPAÑA

PERFECT FOR SHARING 4 persons

Manchego (D.O.), Gamoneu, Payoyo, Majorero y Torta del Casar



26,50€

(Gluten-free option: without the Carasatu bread or Grissini accompaniment)

FRIED ARTICHOKE HEARTS WITH IBERICO HAM OR CECINA

Served with crunchy fried corn and mandarin orange honey



17,00€

(Vegetarian option: served with ham on the side)

SPINACH SALAD WITH BLACK QUINOA, Caramelized Walnuts, Kiwi, Duck, and Yuzu-Passionfruit Vinaigrette

16,00€

(Vegetarian option: served with duck on the side)

IBERICO HAM CROQUETTES 6 pieces



15,50€

CREAMY CUTTLEFISH CROQUETTES WITH SEA URCHIN AIOLI 6 unidades



16,00€

ENSALADILLA CREMOSA DE VENTRESCA Y PULPO CON SUS ALCAPARRONES

(Gluten-free option: without the Carasatu bread)



17,00€

ITALIAN BURRATA WITH TOMATO AND STRAWBERRY TARTARE



15,00€

STUFFED PINK TOMATO

A ½ kg Pink tomato carved and stuffed with chopped fruits and veggies: avocado, mango, papaya, purple onion, cucumber, tomato and a pistachio vinaigrette.



17,00€



Gluten



Lactose



Vegetarian



Vegan



Dish suitable for coeliacs by removing an ingredient that does not affect the dish's outcome.

MENU AVAILABLE FROM TUESDAY TO SUNDAY
FOR LUNCH AND DINNER SERVICE



MAIN DISHES

AGED SIRLOIN BEEF TATAKI WITH ASIAN VINAIGRETTE 175g beef tenderloin aged for 17 days, with garlic and ginger mayonnaise and cured egg yolk		27,50€
BAO-CATA WITH SQUI 2 pieces Crispy fried baby squid in bao buns, served with kimchi mayonnaise	 	15,00€
CHICKEN RISOTTO WITH SPINACH, MUSHROOMS, AND BURRATA STRACIATELLA	 	21,00€
SALMON TARTARE 175g of marinated salmon on avocado cream, with pickled mango, pumpkin seeds, and fried plantain	 	19,00€
LARGE RAVIOLI FILLED WITH GOAT CHEESE, CHERRY TOMATOES, AND BASIL 5 large ravioli stuffed and served with sage butter, caramelized walnuts, and candied cherries	 	15,00€
SEARED BLUEFIN TUNA TATAKI WITH PICKLED SHALLOTS AND PISCO-HONEY MIRIN SAUCE 130g of bluefin tuna tataki  (Gluten-free option: sauce on the side)		21,50€
PRESA IBÉRICA (PROK SIRLOIN) SAUTÉED RICE 200g of slow-roasted Iberian pork presa with a trio of sautéed rice and vegetables	 	24,00€
CECINA AND MANCHEGO CACHOPO 350g of cecina and Manchego cheese cachopo, served with sautéed linguini, asparagus, and cherry tomatoes	 	24,00€
WAGYU BEEF BURGER DEL REY 200g of Wagyu beef with Lollo verde lettuce, fresh tomato, crispy onion rings, crispy bacon, and melted cheddar cheese. All served on a special potato flour brioche bun, accompanied by our special Wagypink sauce. Served with homemade Café del Rey-style fries, seasoned with paprika and Maldon salt.  (Gluten-free option: using gluten-free bread instead)	 	23,00€
JACK DANIELS BBQ SAUCE BRAISED BEEF RIB (FOR 3-4 PERSONS) A piece or cut of beef in the form of a piston. 2kg of 17-day aged beef, marinated in Jack Daniels barbecue sauce and slow-roasted for 4-5 hours at low temperature. Served with our rustic-style potato wedges and sautéed rice. Extra potato wedges: €4.50	 	65,00€



Gluten



Lactose



Vegetarian



Vegan



Dish suitable for coeliacs by removing an ingredient that does not affect the dish's outcome.

**MENU AVAILABLE FROM TUESDAY TO SUNDAY
FOR LUNCH AND DINNER SERVICE**



DESSERTS

TORRIJA DEL REY

The Spanish version of a French toast but a lot more yummy!
Served with salted caramel ice cream



7,50€

LIME, MINT AND GINGER ICE CREAM SORBET



7,00€

LEMON PIE WITH LIME-LEMON POPPING CANDY



7,00€



OUR CAKES

Crafted with care in our in-house workshop to
ensure the highest quality in every serving

CAKE OF THE DAY



7,50€

4 FORMAGGIO CHEESECAKE

Creamy cheesecake made with Manchego, aged goat cheese,
Idiazabal, and cream cheese.



7,50€

CHOCOLATE EXPLOSION

Chocolate sponge cake filled with chocolate ganache
and 75% dark chocolate frosting



7,50€

RED VELVET

Madagascar vanilla and chocolate sponge cake. Cream cheese
and vanilla frosting and filling



7,50€

CARROT CAKE

Moist cake with rum-soaked walnuts and sultana raisins.
Cream cheese frosting



7,50€

I LOVE LOTUS

Vanilla sponge cake with white chocolate ganache and pieces
of LOTUS biscuit



7,50€

TU, YO Y MI OREO

Layers of chocolate sponge and a layer of vanilla sponge filled
with chantilly cream and Oreos. Topped with extra-strong
chocolate ganache frosting and Oreos.



7,50€

ASSORTMENT OF CAKES OWN BAKERY

3 PORTIONS 21,00€

5 PORTIONS 35€



GROUPS & PRIVATE EVENTS

At Café del Rey, we specialize in hosting private
events, with over 10 years of experience and more
than 300 events per season.

eventos@cafedelrey.es



cafedelrey.es

(+34) 918 053 931 / 637 569 398

Paseo de Rey 22, 28008. Madrid

 [cafedelrey22](https://www.instagram.com/cafedelrey22)

 [Café del Rey](https://www.facebook.com/Café-del-Rey)