





















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.  (Lactose-free option: without aioli foam)	 	12,50€
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.  (Gluten-free option: without pita bread)		14,50€
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 100 g ibérico ham served with de carasatu bread  (Gluten-free option: without Carasatu flatbread)		14,50€
HOMENAJE A LOS QUESOS DE ESPAÑA PERFECT FOR SHARING 4 persons Manchego (D.O.), Gamoneu, Payoyo, Majorero y Torta del Casar  (Gluten-free option: without the Carasatu bread or Grissini accompaniment)	  	26,50€
FRIED ARTICHOKE HEARTS WITH IBERICO HAM OR CECINA Served with crunchy fried corn and mandarin orange honey  (Vegetarian option: served with ham on the side)		17,00€
SPINACH SALAD WITH BLACK QUINOA, CAMELIZED WALNUTS, KIWI, DUCK, AND YUZU-PASSIONFRUIT VINAIGRETTE  (Vegetarian option: served with duck on the side)		16,00€
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€

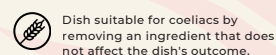
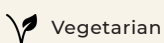
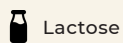
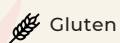
 Gluten  Lactose  Vegetarian  Vegan  Dish suitable for coeliacs by removing an ingredient that does not affect the dish's outcome.

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



MAIN DISHES








AGED SIRLOIN BEEF TATAKI WITH ASIAN VINAIGRETTE 175 g beef tenderloin aged for 17 days, with garlic and ginger mayonnaise and cured egg yolk		27,50€
BAO-CATA WITH SQUID 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€
TEMPURA SALMON OVER BLACK GARLIC PARMENTIER 175 g of marinated salmon, coated in an ultra-crispy tempura batter and served over a silky black garlic parmentier, with hints of kimchi and roasted garlic mayonnaise	 	18,50€
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 130 g of bluefin tuna tataki  (Gluten-free option: sauce on the side)		21,50€
PRESA IBÉRICA (PORK SIRLOIN) SAUTÉED RICE 200 g of slow-roasted Iberian pork presa with a trio of sautéed rice and vegetables	 	24,00€
CECINA AND MANCHEGO CACHOPO 350. g of cecina and Manchego cheese cachopo, served with sautéed linguini, asparagus, and cherry tomatoes	 	24,00€
WAGYU BEEF BURGER DEL REY 200 g 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€



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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€
MINI CHEESECAKE GLUTEN FREE		8,00€



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€
TÚ, 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

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