CAFÉ DEL REY

Beach Club

SNACK BAR

DUCK DUMPLINGS WITH HOISIN SAUCE 6 pieces ¡NEW! — 14,50€
Handcrafted roasted duck dumplings made in our own kitchen workshop, steamed and finished on the griddle

TORREZNOS FROM SORIA — 16,00€
With our Coco Beach guacamole
#TorreznosDeSoria served over our famous guacamole and accompanied by wheat tortilla

LAS BRAVAS DEL REY — 13,00€
Rustic fries with hot souse and ali-oli
(Lactose-free option: without aioli foam)
(Vegan Option: Served without Ali Oli foam)

CREAMY ROASTED PUMPKIN HUMMUS, SERVED WITH WARM PITA BREAD AND FRESH CARROT AND CELERY CRUDITÉS — 14,50€
Roasted pumpkin hummus with chickpeas and roasted garlic.
Served with pita bread, fresh carrot sticks, and pumpkin seeds
(Gluten-free option available, served with corn tortilla chips instead of pita bread)

EGGPLANT STICKS — 14,50€
Served with a tomato and citrus preserve

CRISPY CEREAL-COATED CHICKEN STRIPS — 17,00€
Marinated with coconut and curry, served with sweet chili sauce

OXTAIL BRIOCHE WITH KIMCHI MAYONNAISE AND FRIED SWEET POTATO 3 pieces — 15,00€

CHICKEN QUESADILLAS 4 pieces — 14,50€
Stuffed with tender roasted chicken, red cheddar cheese, caramelized onions, jalapeños, and fresh cilantro

COCO BEACH GUACAMOLE WITH FRIED CORN TORTILLA CHIPS — 12,50€

STARTERS

PAN TUMACA — 8,00€
Chapata rustic sliced bread with fresh tomatoes and black olives spread

JAMÓN IBÉRICO — 16,50€
100g ibérico ham served with de carasatu bread
(Gluten-free option: without Carasatu flatbread)

HOMENAJE A LOS QUESOS DE ESPAÑA — 28,00€
PERFECT FOR SHARING 4 persons
Queso Manchego (D.O.), queso Gamoneu, queso Payoyo, queso Majorero y Torta del Casar
(Gluten-free option: without the Carasatu bread or Grissini accompaniment)

KALE & ROMAINE CAESAR SALAD WITH GRILLED CHICKEN ¡NEW! — 16,50€
Served with rustic croutons, sun-dried tomatoes in olive oil, and crispy Parmesan

FRIED ARTICHOKES HEARTS WITH IBERICO HAM OR CECINA — 17,00€
Confit artichoke hearts, lightly fried and served with a mandarin reduction, crispy corn dust, and a choice of Iberian ham or León cecina
(Vegan option available. Iberian ham or León cecina served 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 TUNA BELLY & OCTOPUS SALAD WITH CAPER BERRIES — 17,00€
(Gluten-free option: without the Carasatu bread)

ITALIAN BURRATA WITH TOMATO AND STRAWBERRY TARTARE — 15,00€

STUFFED PINK TOMATO — 17,00€
A ½ kg Pink tomato carved and stuffed with chopped fruits and veggies: avocado, mango, papaya, purple onion, cucumber, tomato and a pistachio vinaigrette

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

SEA BASS & RED SHRIMP CEVICHE ¡NEW! — **23,00€**
Served with plantain chips, mango and crispy rice noodles.

BLUEFIN TUNA TARTARE ¡NEW! — **29,00€**
130g of Ricardo Fuentes wild-caught Bluefin tuna, delicately marinated with sesame oil and soy sauce, served with dots of wasabi mayonnaise and edible flowers

(Gluten-Free Option: Unmarinated Tuna)

THAI-STYLE PRAWN & SCALLOP SKEWERS 2 pieces ¡NEW! — **26,50€**
Two grilled skewers of prawns and scallops, served with our Thai-style sauce

PULPITO WEY ¡NEW! — **25,50€**
Marinated and braised octopus leg served over avocado and lime cream, topped with our house-made pico de gallo and chipotle mayonnaise

LARGE RAVIOLI FILLED WITH GOAT CHEESE, CHERRY TOMATOES, AND BASIL — **15,50€**
5 large ravioli stuffed and served with sage butter, caramelized walnuts, and candied cherries

CHICKEN, SPINACH & MUSHROOM RISOTTO WITH BURRATA STRACCIATELLA — **21,50€**

ACORN-FED IBERIAN PORK TACOS 3 pieces ¡NEW! — **24,00€**
250g of marinated acorn-fed Iberian pork secreto served on corn tortillas with our signature sour cream, pickled red onion, and fresh cilantro.

(Can be prepared lactose-free upon request by removing the sour cream.)

IBERIAN PORK CHEEKS IN RED CURRY ¡NEW! — **27,50€**
300–350g of Iberian pork cheeks in a red curry and coconut sauce, served with snow peas, broccoli, carrot, crispy quinoa, and a side of jasmine rice

AGED SIRLOIN BEEF TATAKI WITH ASIAN VINAIGRETTE — **29,50€**
175g beef tenderloin aged for 17 days, with garlic and ginger mayonnaise and cured egg yolk

CECINA & MANCHEGO CACHOPO — **28,00€**
PERFECT FOR SHARING 2 persons
350g cachopo filled with León cecina and Manchego cheese, served with linguine tossed with wok-fried vegetables

WAGYU BEEF BURGER DEL REY — **23,50€**
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 Wagyupink sauce. Served with homemade Café del Rey-style fries, seasoned with paprika and Maldon salt.

(Gluten-free option: using gluten-free bread instead)

JACK DANIELS BBQ SAUCE BRAISED BEEF RIB — **67,00€**
PERFECT FOR SHARING 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

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DESSERTS

TORRIJA DEL REY — 8,00€
The Spanish version of a French toast but a lot more yummy!
Served with salted caramel ice cream

SICILIAN LEMON SORBET ¡NEW! — 7,00€

MY PINK PANTHER ¡NEW! — 8,00€
Artisanal Pink Panther ice cream served with cotton candy and red velvet crumble

MINI CHEESECAKE GLUTEN FREE — 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 — 7,50€
Made with Manchego, aged goat cheese, Idiazabal, and cream cheese

CHOCOLATE EXPLOXION — 7,50€
Chocolate sponge cake filled with chocolate ganache and topped with 75% dark chocolate frosting

RED VELVET — 7,50€
Madagascar vanilla and chocolate sponge cake with cream cheese and vanilla frosting and filling

CARROT CAKE — 7,50€
Moist sponge cake with walnuts soaked in rum and sultana raisins, finished with cream cheese frosting

I LOVE LOTUS — 7,50€
Vanilla sponge cake with white chocolate ganache and Lotus Biscoff biscuit pieces

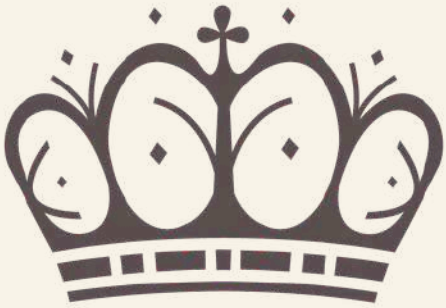
TÚ, YO Y MI OREO — 7,50€
Layers of chocolate sponge cake and vanilla sponge cake filled with Oreo Chantilly cream, finished with extra-dark chocolate ganache frosting and Oreo pieces

ASSORTMENT OF HOMEMADE CAKES
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 organized each season

eventos@cafedelrey.es



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