



CAFÉ DEL REY
Beach Club

SNACK BAR

DUCK DUMPLINGS WITH HOISIN SAUCE 8 pieces ¡NEW!

Handcrafted roasted duck dumplings made in our own kitchen workshop, steamed and finished on the griddle

  14,50€

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)

 (Vegan Option: Served without Ali Oli foam)

   13,00€

CREAMY ROASTED PUMPKIN HUMMUS, SERVED WITH WARM PITA BREAD AND FRESH CARROT AND CELERY CRUDITÉS

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)

 14,50€

EGGPLANT STICKS

Served with a tomato and citrus preserve

   14,50€

CRISPY CEREAL-COATED CHICKEN STRIPS

Marinated with coconut and curry, served with sweet chili sauce

  17,00€

OXTAIL BRIOCHE WITH KIMCHI MAYONNAISE AND FRIED SWEET POTATO 3 pieces

  15,00€

CHICKEN QUESADILLAS 4 pieces

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

  14,50€

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

100g ibérico ham served with de carasatu bread

 (Gluten-free option: without Carasatu flatbread)

 16,50€

HOMENAJE A LOS QESOS DE ESPAÑA 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)

   28,00€

KALE & ROMAINE CAESAR SALAD WITH GRILLED CHICKEN ¡NEW!

Served with rustic croutons, sun-dried tomatoes in olive oil, and crispy Parmesan

  16,50€

FRIED ARTICHOKE HEARTS WITH IBERICO HAM OR CECINA

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)

  17,00€

SPINACH SALAD WITH BLACK QUINOA, CARAMELIZED 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 TUNA BELLY & OCTOPUS SALAD WITH CAPER BERRIES

 (Gluten-free option: without the Carasatu bread)

 17,00€

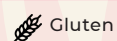
ITALIAN BURRATA WITH TOMATO AND STRAWBERRY TARTARE

  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

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 PERFECT FOR SHARING 2 persons 28,00€
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 Wagypink 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 PERFECT FOR SHARING 3 - 4 persons 67,00€
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



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

  **8,00€**

SICILIAN LEMON SORBET ¡NEW!

  **7,00€**

MY PINK PANTHER ¡NEW!

Artisanal Pink Panther ice cream served with cotton candy
and red velvet crumble

  **8,00€**

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

Made with Manchego, aged goat cheese, Idiazabal,
and cream cheese

  **7,50€**

CHOCOLATE EXPLOSION

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

  **7,50€**

RED VELVET

Madagascar vanilla and chocolate sponge cake with cream
cheese and vanilla frosting and filling

  **7,50€**

CARROT CAKE

Moist sponge cake with walnuts soaked in rum and sultana
raisins, finished with cream cheese frosting

  **7,50€**

I LOVE LOTUS

Vanilla sponge cake with white chocolate ganache
and Lotus Biscoff biscuit pieces

  **7,50€**

TÚ, YO Y MI OREO

Layers of chocolate sponge cake and vanilla sponge cake
filled with Oreo Chantilly cream, finished with extra-dark
chocolate ganache frosting and Oreo pieces

  **7,50€**

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



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)