OPEN HOURS

Dinner hours
19:00 - 22:30
Wednesday closed

Palapa

BEACH CLUB

DINNER · DRINKS · TASTY · BEST

MENÚ NUIT

NEW CULINARY EXPERIENCE

OUR TASTING MENU

We invite you to try our gastronomic menu full of surprises and delicious flavours.

Each dish has been selected and created to awaken your palate and your senses, explore a combination of textures, flavours and presentations of true culinary quality.

You will taste new flavours, from the first bite to the last of them, dishes made with fresh, quality ingredients, carefully prepared by our talented chefs.

Our Tasting Menu is designed to delight you with a variety of tasty flavours that complement each other, creating a unique culinary experience... Give it a try! you won't regret choosing Palapa Beach Club.

ENJOY OUR DELICIOUS COCKTAILS

At Palapa Beach Club we create cocktails full of captivating flavours and refreshing surprises, which you can enjoy with our cocktail tasting. From reinvented classics to original creations, each sip and each cocktail has its own essence. Personalise your tasting experience by selecting three cocktails from our varied menu.

Enjoy the unique combination of flavours and textures that will captivate you with every sip. Get ready to live the experience.

P.º Francisco Andrade Fumero, 38660 Playa de la Américas, Santa Cruz de Tenerife

Starters

Irresistible selection of flavours to whet the appetite

Burrata salad 11,95
with Canarian tomato carpaccio and a touch of pistachio pesto.

Grilled octopus 14,75
marinated with Canarian red mojo accompanied by candied potatoes with red paprika from La Vera and cauliflower puree.

Andalusian mango salmorejo 10,50
with a crunchy coating of Iberian ham, hard-boiled egg and leek.

Tuna tartare 12,95
marinated in soy sauce and ginger.

Goat cheese salad 11,85
with mézclum lettuce and cherry tomato covered in our hazelnut and walnut vinaigrette.

Salmon tiradito 11,95
with yellow chilli tiger's milk.

MAINS

Dishes that delight the senses

Tuna tataki marinated in soy sauce 18,95
with sesame seeds on wakame seaweed and togarashi mayonnaise.

Cod loin 18,75
cooked at low temperature with creamy Canarian sweet potato and caramelised onion.

Atlantic sea bream fillet 19,95
with pickled seasonal vegetables.

Iberian pork cheek 18,85
in its juice with potato parmentier.

Peruvian-style salted beef 20,95
tenderloin with yellow chili peppers and white rice.

Beef tenderloin 21,95
with Robert sauce and a side of textured corn with candied Canarian potatoes.

Canarian garden salad with quinoa and Tofu 12,75

PASTAS

• Artisanal Flavours •

Rigatoni al dente 12,25
with Canarian tomato and basil sauce accompanied with Parmesan cheese.

Pappardelle al dente 13,50
with butter sauce and pistachio pesto.

Tagliatelle al dente 13,50
with an American stile seafood and tomato sauce.

Extras

Portion of chips 3,75

Portion of sautéed vegetables 3,75

Portion of wrinkled potatoes and Canarian mojo sauce 4,50

Portion of white rice 3,75

KIDS' MENU

for our little diners

- Breaded chicken fillet
- Chicken nuggets
- Mini burger
- Rigatoni with tomato sauce and cheese

combined with

- Chips
- Vegetables
- Mashed potato
- Fruit

***Includes** softdrink, water, juice or milk and one scoop of vanilla, strawberry or chocolate ice cream.*

Price: 8,50

Degustation TASTING

Minimum 2 people

Mango salmorejo
Hard boiled egg, crispy ham and leek.

Tuna tartare timbale

Cod loin
cooked at low temperature with creamy Canarian sweet potato and caramelised onion.

Coconut and pineapple stasis

Beef tenderloin
with Robert sauce and a side of textured corn with candied Canarian potatoes.

Brownie tempered
with salted caramel covered in delicious vanilla ice cream.

45,00 per person

DESSERTS

SWEET AND SAVOURY FLAVOURS

Warm brownie with salted caramel and covered in delicious vanilla ice cream.	7,50
Homemade cheesecake with red berries and a touch of our berry sauce.	7,50
Homemade carrot cake with whipped cream.	7,50

NEW COCKTAIL

"REFRESHING AND UNIQUE"

Honey Rosemary Gin Fizz	9,50
Watermelon Cucumber Cooler	9,50
Raspberry Thyme Margarita	9,50
Pineapple Jalapeño Mojito	9,50
Strawberry Basil Smash	9,50
Peach Ginger Bellini	9,50
Grapefruit Thyme Gin Tonic	9,50
Orange Cardamom Old Fashioned	9,50

ALCOHOL FREE :

Strawberry Cucumber Cooler	7,50
Pineapple Mint Refresher	7,50

COCKTAIL TASTING

21,50 · 3 cocktails included

Honey Rosemary Gin Fizz
Watermelon Cucumber Cooler
Raspberry Thyme Margarita
Strawberry Basil Smash
Pineapple Jalapeño Mojito
Peach Ginger Bellini

DEGUSTATION MENU FOOD & DRINKS

66,50

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