



## MENÚ COMIDA Y BEBIDAS

Nuestra propuesta para degustar

*mediterráneamente*



## STARTERS

OUR PATATAS BRAVAS Spicy potatoes with a homemade blend of five different sauces. The sauce is served separately. (8*)	7,50
POTATOES CARBONARA Potatoes topped with a sauce made of bacon, egg, cream, and Parmesan. (3) (6) (9)	10,50
POTATOES WITH TZATZIKI SAUCE Potatoes served with a Greek sauce made with Greek yogurt, grated cucumber, chopped garlic, dill, chili, olive oil, and salt. (6)	10,50
A MEDITERRANEAN STROLL A mix of fried potatoes and sweet potatoes, served with a trio of sauces: Brava, Carbonara, and Tzatziki. (6)	15,50
IBERIAN COUNTRY HAM Hand-carved. We serve approximately 100 grams.	22,50
SAGANAKI Feta cheese wrapped in puff pastry, fried, and drizzled with honey and sesame.	14,50
ARTICHOKE FLOWERS WITH BROKEN EGGS AND TRUFFLE Evoking the flavors of the "terreta," with an original touch of black truffle cream to finish this spectacular starter. (3)	15,50
GRILLED VEGETABLES Selection depends on the season.	14,00

## STARTERS

MELANZANE ALLA PARMIGIANA A classic Italian dish with eggplant, tomato, mozzarella, and basil. (6)	14,00
BRESOLA CARPACCIO Thin slices of cured beef, served with a dressing of lemon, olive oil, and Parmesan flakes. (6)	15,50
OCTOPUS CARPACCIO Thin slices of octopus seasoned with lemon, black pepper, olive oil, dill, and Parmesan. (4)	15,50
TELLINAS (WEDGE CLAMS) Sautéed with lemon, olive oil, garlic, and parsley. (9) (11)	14,00
VARIEGATED SCALLOPS (ZAMBURIÑAS) 6 O 10 Grilled with mery sauce and dressed with oyster sauce and grated foie gras. (11) (12)	21,00/ 33,00
GRILLED PRAWNS 8 O 12 UNITS (11) (12)	17,50/ 25,50
GAMBURIÑAS Eight grilled prawns and six scallops with foie gras. (11) (12)	36,00

Avda. Marina, 21  
Puzol Playa 46530



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## STARTERS

FRIED FISH Mixed fried fish. (2) (4) (11)	18,50
SQUID PUNTILLAS WITH LEMON Perfectly battered and crispy. (1) (11)	14,00
BABY SQUID IN INK Served in squid ink with onions on a bed of oven-roasted squash. (11)	16,50
BEACH SQUID Grilled using different techniques to preserve its flavor and texture. Seasoned with a blend of parsley and olive oil. (11)	20,50
ANDALUSIAN-STYLE CALAMARI Prepared with a special house batter to highlight this Spanish classic. (1) (11)	20,50
OCTOPUS CONFIT Potato cream base, cherry tomato confit, Parmesan cream, mery sauce, octopus, and grated Parmesan. (6) (11)	21,50
OCTOPUS BROCHETTES A skewer of octopus and prawn tail on a bed of potatoes, dressed with mery sauce and black salt. (2) (11)	21,50
PORTION OF BREAD	
SERVING OF FRESH GRATED TOMATO	1,20
SERVING OF ALIOLI SAUCE	1,50
	1,50

## SALADS

VALENCIAN Lettuce, tomato, tuna, onion, and green olives. (4)	13,00
CAPRESE Tomato, mozzarella, black olives, olive oil blend, basil, and oregano. (6)	13,50
GREEK Lettuce, tomato, onion, cucumber, feta cheese, yogurt, and black olives. (6)	14,00
HORIATIKI (SANTORINI SALAD) Tomato, pepper, feta cheese, black olives, onion, cucumber, dill, and oregano. (6)	13,50
CABRALES Lettuce, goat cheese cream, sundried tomato, walnuts, bacon, and tomato jam. (6) (13)	14,50

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## FIRST COURSES

### Oven-Baked

#### PINSA ROMANA

Super crispy dough from Rome, topped with:

PROSCIUTTO: Tomato, mozzarella, York ham.(1) (6) 13,00

LIQURÉ: Tomato, mozzarella, onion, tuna, green olives. (1) (4) (6) 13,50

CHAMPI: Bacon, mozzarella, mushrooms, and egg. (1) (3) (6) (9) 14,00

RAGU: Tomato, meat, mozzarella. (1) (6) (9) 13,50

STRACCIATTA: Buffalo mozzarella, sundried tomatoes, and Serrano ham.(1) (6) (9) 14,00

DOC: Porcini cream, mozzarella, and truffle cream. (1) (6) 14,50

ZUCCA: Pumpkin cream, mozzarella, longaniza sausages, and Gorgonzola. (1) (6) 14,50

#### MEAT LASAGNE

Lasagne pasta with minced meat, tomato, béchamel sauce, and mozzarella. (1) (6) 14,00

#### MOUSSAKA

One of Greece's most famous dishes, made with potatoes, eggplant, minced meat, tomato, béchamel sauce, cinnamon, and cheese. (1) (6) 13,50

#### CANNELLONI

Pasta stuffed with ricotta cheese and spinach, topped with Parmesan sauce. (1) (6) 13,50

#### TAGLIATELLE AL RAGU

Pasta ribbons with typical Bolognese sauce. Minced meat, tomato and Parmesan. (1) (6) 13,50

#### SPAGHETTI SORRENTINA

Spaghetti pasta with tomato sauce and basil. (1) (6) 12,50

## FIRST COURSES

TAGLIOLINO NERO WITH LOBSTER 19,50

Ribbon pasta with calamari nero with sauce of clams, squid, Valencian mussels, prawn tail, lobster, cream and tomato. (1) (2) (6) (11)

SPAGHETTI WITH LOBSTER FOR TWO 80,00

Spaghetti pasta with sauce made with lobster meat, clams, cherry tomatoes, garlic, parsley, white wine and basil. (1) (2) (9) (11)

TAGLIATELLE WITH RED DEEP-SEA SHRIMPS 21,50

Pasta ribbons with sauce of red deep-sea shrimps, fresh tomato, cream, olive oil, parsley, white wine and lemon zest. (1) (6) (9)

RIGATONI SEA AND MOUNTAIN 19,00

Boletus cream, prawn tail, garlic, cream and rosemary. (1) (6) (9)

### Filled pasta

FIOCCHI FILLED WITH PEAR AND GORGONZOLA CHEESE, 14,50

WITH WALNUT SAUCE. (1) (6) (13)

AUBERGINE AND SMOKED SCAMORZA RAVIOLO 15,00

with sun-dried tomatoes, black olives and Parmesan. (1) (6)

RAVIOLOTTI FILLED WITH COD WITH "SEÑORET" SAUCE. 15,00

(1) (6)

PANZEROTTI FILLED WITH FUNGHI PORCINI 15,50

with rosemary, thyme and Parmesan sauce. (1) (6)

### Risotti

HOKKAIDO With pumpkin cream, buffalo mozzarella and crushed 18,50

walnuts. (1) (6) (13)

PIOMENTESE With boletus, duck breast and Parmesan.(1) (6) (13) 20,50

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## RICE

### DRY, SOUPY, AND CREAMY RICE DISHES & FIDEUÀS (NOODLE-BASED PAELLAS)

Minimum for two people. The price indicated is per person.

#### PAELLA VALENCIANA

Tradition and "terreta" in this world-famous rice dish. Made with chicken, rabbit, snails\*, flat green beans, flat white beans, saffron, and meat stock. (7) (11\*) (14)

16,00

#### BLACK RICE WITH CUTTLFISH

Prepared with fish stock, pieces of baby cuttlefish, prawns, Valencian mussels, and squid ink. (2) (4) (11)

16,50

#### SENYORET

Tradictional seafood rice dish with fish and shellfish, presented peeled for easy eating. (2) (4) (11)

16,50

#### OCTOPUS WITH ARTICHOKEs AND SPRING ONIONS

A spectacular combination that won't leave you indifferent. (11)

20,00

#### ZAMBURIÑAS AND PRAWNS

A special treat. (2) (4) (11)

20,50

#### SEAFOOD RICE

A delicious combination of mussels, clams, prawns, and scallops. (2) (4) (11)

21,00

## RICE

#### RED RICE WITH DEEP-SEA RED SHRIMPS

A spectacular dish featuring "rochos" (deep-sea red shrimps). (2) (4) (11)

22,00

SENYORET WITH OCTOPUS, MIX OF BOLETUS AND FOIE GRAS  
(2) (4) (11)

22,50

#### BLUE LOBSTER

We prepare it with an exquisite seafood and fish base where 'the king' is the lobster. (2) (4) (11)

22,50

#### RIBS, ARTICHOKEs AND HAM

22,50

MAGRET OF DUCK, ASPARAGUS, MIXED BOLETUS AND  
FOIE GRAS

28,50

The mountains overlook the Mediterranean in this rice dish made with duck confit, asparagus, mix of boletus and foie gras.

RICE WITH LOBSTER  
(2) (4) (11)

41,50

EACH RICE DISH IS MADE IN THE TRADITIONAL WAY AND  
FRESHLY PREPARED.

ADVANCE BOOKING IS RECOMMENDED.

THE RICE DISHES WITHOUT RESERVATION CAN TAKE ABOUT  
AN HOUR, IF YOU DO NOT COME IN A HURRY WE WILL  
MAKE IT FOR YOU.

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## MEAT

CHICKEN WINGS WITH CRAFT BEER FROM "LA MARIMANDONA BEACH"	18,00
SUCKLING LAMB CHOPS Grilled, served with chips and alioli.	18,00
IBERIAN RIBS Slow-cooked for 12 hours and glazed in its own sauce, served with potatoes and vegetables.	21,50
FILLET STEAK ROBESPIERRE STYLE Sliced, seasoned with butter and rosemary, served with porcini mushroom sauce and mashed potatoes. (6)	26,50
FILLET STEAK Served with crunchy nuts, on a bed of pumpkin purée and Parmesan cream. (6) (13)	26,50
TOMAHAWK STEAK Served with grilled vegetables and two special house sauces.	72,00/ KG
BREADED CHICKEN BREAST FINGERS WITH FRIED POTATOES. (1)	13,50
GLUTTON'S BARBECUE Suckling lamb chops, Iberian ribs, longaniza sausages, La Marimandona Beach beer-braised chicken wings, potatoes, vegetables... Simply amazing!	70,50

## FISH

SWORDFISH Blue fish, also called 'the gladiator' by fishermen. We prepare it grilled with potatoes. (4)	17,00
SKIN SIDE DOWN SEA BASS Grilled fillets of sea bass served with vegetables sautéed in butter and spices. (4) (6)	18,00
CROAKER Accompanied with tomato confit sauce, basil, mixed vegetables, mixed nuts and lemon zest. (4) (13)	18,50
CODFISH CONFIT SUPRÊME Served with vegetables, tomato jam and seafood. (2) (4) (11)	20,50
GARIDES SAGANAKI OF PRAWNS AND HAKE With a sauce of tomato, feta cheese, onion, garlic, parsley, mint, black olives, dill, chilli and red pepper. (2) (4) (6) (11)	20,50

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## SEA SPECIALITIES

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Price indicated per person

#### CACCIUCCO TOSCANO

Tomato stew with seafood and shellfish, white wine, garlic, parsley and chilli, served with toasted bread.

(1) (4) (9) (11)

16,50

COMENSAL

#### ALL I PEBRE\*

Prepared with a succulent sauté, potatoes, tomato, eel and chilli peppers, to add a sparkle to this fantastic stew. (4) (11)

20,00

COMENSAL

#### MONKFISH SUQUET\*\*

From 500 m deep in our Mediterranean Sea comes our proposal of this stew with monkfish, potatoes, fresh tomato and white wine. (4) (9)

21,50

COMENSAL

#### FISH AND SEAFOOD CASSEROLE\*\*

Stew of tomato, swordfish, monkfish, prawns, langoustines, mussels, clams, almonds and white wine typical of Alicante.

(2) (4) (9) (11) (13)

23,50

COMENSAL

\*Weekends only upon reservation.

\*\*Weekends only upon reservation and minimum for two people.

## SEA SPECIALITIES

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#### SEA MIX

Two prawns, two langoustines, two scallops, clams, wedge clams, mussels or Valencian mussels\*, squid puntillas, calamari and fried octopus leg.

(1) (2) (4) (9) (11) (13)

83,00

#### NEPTUNE MIX

Two prawns, two langoustines, two scallops, clams, wedge clams, mussels or Valencian mussels\*, squid puntillas, calamari, lobster and fried octopus leg.

(1) (2) (4) (9) (11) (13)

99,00

\*According to season

#### LA MARIMANDONA BEACH

A bite in the Mediterranean

At La Marimandona Beach, our cuisine is a journey through the Mediterranean, where each dish is inspired by the flavours and traditions of countries such as Spain, Italy, Greece and France.

Rice, pasta, pizza, meat and fish come together with the unique essence of the region, to offer a culinary experience that reflects the richness of its ingredients and the passion of its origins.

Every creation and every wine on our menu is an expression of our commitment to authenticity and quality that distinguishes us as a unique gastronomic destination.

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## DESSERTS

TIRAMISU	6,50
A delicious combination of savoiardi biscuits dipped in coffee and a creamy mix of eggs and mascarpone cheese. (1) (3) (6)	
CHEESECAKE	8,00
Made with semi-cured cream cheese and goat cheese, served with red fruits and vanilla ice cream. (1) (3) (6)	
LA MARIMANDONA CAKE	8,00
Sponge cake filled with Nutella and served with hot coffee. (1) (3) (6)	
PANNACOTTA OF THE HOUSE	6,50
Ask the room service for the seasonal variation. (6)	
PISTACHIO COULANT	7,50
Served hot with Lotus biscuit ice cream. (1) (3) (13)	
CRUMBLE CAKE	8,00
Made with a jam of apple, pear and nuts. Served warm with pouring custard. (1) (3) (6) (13)	



### ALLERGEN WARNING

WE RECOMMEND INFORMING OUR STAFF ABOUT ANY ALLERGIES SO WE CAN TAKE THEM INTO ACCOUNT.

## COFFEE

CAFÉ		ESPECIALES / ESPECIALS	
Espresso	1,60	MAROCCHINO	2,20
Espresso with a dash of milk	1,75	Espresso, cocoa, and milk foam	
Americano	1,75	NUTELLINO	2,30
Espresso with condensed milk	1,80	Espresso, Nutella, and whipped cream	
Coffee with milk	1,80	CREMAET	2,75
Cappuccino	2,30	Coffee shaken with ice and sugar	
Coffee with a splash of liquor	1,80	SHAKERATO	3,00
Coffee with liquor	2,30	Coffee shaken with ice and sugar	
Coffee with plant-based milk	+0,50	SHAKERATO	3,50
Side glass with ice	+0,50	with Baileys or Amaretto	
		IRLANDÉS	5,00
INFUSIONES · TÉS	2,30	Whiskey, espresso, and whipped cream	
Mint			
Mojito-flavored rooibos			
Lemon & ginger			
Caribbean fruit infusion			
Chamomile			
Black tea with cinnamon			
Green tea			
White tea with strawberry and raspberry			
Side glass with ice	+ 0,50		

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## TOAST BREAD

### TOAST

Fresh tomato and oil (1)	3,50
Jam and butter (1) (6)	3,50
Nutella	4,00
Cream cheese and candied red fruits (1) (6)	5,00
Avocado, sundried tomato, walnuts and sesame seeds (1) (10) (13)	5,50
Avocado and cherry tomato (1)	5,50
Jamón serrano from Teruel (1) (6)	5,50

### BRUNCH

#### SANDWICHES

LA MARIMANDONA BEACH Tortilla, cheese and bacon (1) (3) (6) (9)	8,00
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#### OUR CHIVITO

With its own style and personality. Breast or loin, cheese, bacon, egg, lettuce, tomato and mayonnaise.(1) (3) (6) (9) (12)	8,00
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#### OUR BRASCADA

Valencian classic, intense and juicy. Beef, onion and serrano ham. (1)	8,00
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## BRUNCH

### SPECIAL SANDWICHES

MIKONOS Marinated chicken, avocado cream, Parmesan cheese cream, lettuce and tomato. (1) (6)	8,00
IMPERIA Longaniza sausages, red pesto (dried tomato) and buffalo mozzarella. (1) (6)	8,00
ADRIATIC Bresaola, tomato, Philadelphia cheese and sautéed mushrooms. (1) (6)	8,00
CANNES Tuna tortilla, grated tomato and lettuce. (1) (6)	8,00
VEGETABLE Mix of vegetables and Edam cheese (1) (6)	8,00

### MID-MORNING SNACK / BRUNCH

Saturday from 10:00 to 12:30

sunday and y holiddaay

from 10:00 to 12:00

Includes: sandwich, drink and coffee

9,50

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# LA MARIMANDONA Beach

El lugar en el Mediterráneo para disfrutar y celebrar alrededor de la mesa, en primera línea de playa.

