



# LA MARIMANDONA

## *Beach*

RESTAURANTE Y ZONA DE COPAS  
Gastronomía Mediterránea

## ENGLISH

Catch the wave...  
and let yourself be kissed by the flavor.



# STARTERS

## Mediterranean Stroll

15,50€

Potatoes and sweet potatoes, fried and served with a combo of sauces. Brava, carbonara and tzatziki.

Allergens: 1, 3, 6, 7, 8

## Potatoes Carbonara

10,50€

Potatoes drizzled with a bacon, egg, cream and Parmesan sauce.

Allergens: 1, 3, 6

## Potatoes with Tzatziki Sauce

10,50€

Potatoes served with a Greek sauce made with Greek yoghurt, grated cucumber, chopped garlic, dill, chilli, olive oil and salt.

Allergens: 1, 6

## Our patatas Bravas

Spicy chips with a home-made blend of five different sauces. The sauce is served separately.

7,50€

Allergens: 1, 3, 6, 7, 8

## Deviled Chicken Wings

Marinated with a chili-based sauce.

14,00

Allergens: 9, 12

## Artichoke flowers with huevos rotos (broken eggs) and truffles

Recalling the flavours of the “terreta” with an original touch of black truffle cream to finish this spectacular starter.

15,50€

Allergens: 3, 6

## Saganaki

Feta cheese wrapped in puff pastry and fried, dressed with honey and sesame.

14,50€

Allergens: 1, 6, 10

## Bresaola Carpaccio

Thin slices of cured beef, served with a dressing of lemon, olive oil and Parmesan flakes.

15,50€

Allergens: 6, 9



# STARTERS

## **Tellinas (wedge clams)**

14,00€

Sautéed with lemon, olive oil, garlic and parsley.

Allergens: 2, 11

## **Valencian-style mussels\***

15,00€

Salteadas con limón, pimienta negra, pimentón y laurel.

Allergens: 2, 11

\*Only in season

## **Variegated scallops (Zamburiñas)**

21,00€

Grilled with mery sauce and dressed with oyster sauce and grated foie gras.

33,00€

Six or ten units

Allergens: 6, 11, 12

## **Grilled prawns**

17,50€

Eight or twelve units

25,50€

Allergens: 2

## **Gamburiñas**

36,00

Eight grilled prawns and six scallops with foie gras.

Allergens: 2, 6, 11, 12

## **Crispy baby squid**

14,00€

Perfectly battered and crispy.

Allergens: 1, 11

## **Oven-Baked Tomato and Camembert Skillet**

14,00€

Accompanied by homemade toast.

Allergens: 1, 6



# STARTERS

## Sepionet Suprem

20,50€

Grilled baby cuttlefish with spring garlic, Padrón peppers and prawn tails. Finished with a parsley and olive oil emulsion.

Allergens: 2, 4

## Calamari Andalusian style

20,50€

Prepared with a special house batter to give the right importance to this classic of Spanish gastronomy.

Allergens: 1, 3, 6, 11

## Pulpo Confit

21,50€

Potato cream base, cherry tomato confit, Parmesan cream, mery sauce, octopus and grated Parmesan.

Allergens: 6, 11

## Octopus brochettes

21,50€

We serve a skewer of octopus and prawn tail on a bed of potatoes. Dressed with mery sauce and black salt.

Allergens: 2, 11

## Our Italian Bread. Focaccia.

7,00

Our pinsa bread, drizzled with herb-infused olive oil and coarse sea salt.

Allergens: 1

## Portion of bread

1,20€

Allergens: 1 Gluten-free bread available upon request.

## Serving of fresh grated tomato.

1,50€

## Serving of alioli sauce.

1,50€

Allergens: 3, 6, 8



# SALADS

## Valencian

13,00€

Lettuce, tomato, tuna, onion and green olives.  
Allergens: 4

## Caprese

13,50€

Tomato, mozzarella, black olives, blend of olive oil, basil and oregano.  
Allergens: 6

## Greek

14,00€

Lettuce, tomato, onion, cucumber, feta cheese, yoghurt and black olives.  
Allergens: 6

## Horiatiki (salad of Santorini)

13,50€

Tomato, pepper, feta cheese, black olives, onion, cucumber, dill and oregano.  
Allergens: 6

## Cabrales

14,50

Lettuce, goat cheese cream, sundried tomato, walnuts, bacon, tomato jam.  
Allergens: 6, 13



# FIRST COURSES

## ***Baked in the oven***

### **Pinsa Romana**

*Super crispy dough from the area of Rome topped with:*

**Prosciutto:** Tomato, mozzarella, york ham.

13,00€

Allergens: 1, 6

**Ligure:** Tomato, mozzarella, onion, tuna, green olives.

13,50€

Allergens: 1, 4, 6

**Champi:** Bacon, mozzarella, mushrooms and egg.

14,00€

Allergens: 1, 3, 6

**Ragu:** Tomato, meat, mozzarella.

13,50€

Allergens: 1, 6

**Stracciata:** Buffalo mozzarella, sundried tomatoes and Serrano ham.

14,00€

Allergens: 1, 6, 9

**DOC:** Boletus cream, mozzarella and truffle cream.

14,50€

Allergens: 1, 6

### **Meat lasagne**

14,00€

Lasagne pasta with minced meat, tomato, bechamel sauce and mozzarella.

Allergens: 1, 3, 6, 7, 9

14,00€

### **Melanzane alla Parmigiana**

A classic of Italian cuisine made with eggplant, tomato, mozzarella and fresh basil.

Allergens: 6

13,50€

### **Moussaka**


One of Greece's most famous dishes. Prepared with potatoes, aubergine, minced meat, tomato, bechamel sauce, cinnamon and cheese.

Allergens: 1, 6

13,50€

### **Cannelloni**

Pasta stuffed with ricotta cheese and spinach with Parmesan sauce.

Allergens: 3, 6 Gluten free 



# FIRST COURSES

## PASTA

### Tagliatelle al ragu

13,50€

Pasta ribbons with typical Bolognese sauce. Minced meat, tomato and Parmesan.

Allergens: 1, 3, 6, 7, 9

### Spaghetti Sorrentina

12,50€

Spaghetti pasta with tomato sauce and basil.

Allergens: 1, 6

### Tagliolini nero con bogavante

19,50€

Ribbon pasta with calamari nero with sauce of clams, squid, Valencian mussels, prawn tail, lobster, cream and tomato.

Allergens: 1, 2, 3, 4, 6, 11

### Spaghetti con langosta

80,00 €

Spaghetti pasta with sauce made with lobster meat, clams, cherry tomatoes, garlic, parsley, white wine and basil.

2 pax

\*For two people.

Allergens: 1, 2, 4, 7, 9, 11

### Tagliatelle sea and mountain

19,00€

Boletus cream, prawn tail, garlic, cream and rosemary.

Allergens: 1, 2, 3, 6

### Spaghetti nero

17,50€

Spaghetti pasta with squid, garlic, cherry tomatoes, white wine, parsley, olive oil and squid ink.

Allergens: 1, 2, 4, 11



# FIRST COURSES

## FILLED PASTA

**Eggplant and smoked scamorza cheese ravioli with sun-dried tomatoes, black olives, and Parmesan cheese.** 15,00€

Allergens: 1, 3, 6, 9

**Panzerotti filled with funghi porcini with rosemary, thyme and Parmesan sauce.** 15,50€

Allergens: 1, 3, 6

**Raviolotti filled with cod with ‘Señoret’ sauce.** 15,00€

Allergens: 1, 2, 3, 4, 6, 11

**Fiocchi filled with pear and gorgonzola cheese, with walnut sauce.** 14,50€

Allergens: 1, 3, 6, 13

## Risotti

Gluten Free 🚫

**Bolognese** 19,00€

With veal ragu, bacon, and Parmesan.

Allergens: 6, 7, 9 Gluten Free

**Frutti di mare** 20,50€

With seafood, white wine, garlic, parsley and olive oil.

Allergens: 2, 4, 6, 11 Gluten Free



# RICE

## **Squid, shrimp and clams**

20,50€

A seafood rice dish with the intense flavor of squid and the juiciness of shrimp and clams.

Allergens: 2, 4, 7, 11

## **Duck confit, spring garlic and foie**

22,50€

A sophisticated combination where the creaminess of the foie enhances the flavor of the confit duck and spring garlic.

Allergens: 6, 7, 9

## **Octopus with artichokes and spring onions**

20,00€

Spectacular combination for this rice that will not leave you indifferent.

Allergens: 2, 4, 7, 11

## **Seafood**

21,00€

A rice dish loaded with the best seafood, with shrimp, mussels and clams.

Allergens: 2, 4, 7, 11

## **Lobster**

22,50€

The star of seafood rice dishes, with the intensity and elegance of lobster.

Allergens: 2, 4, 7, 11

## **Scallops and prawns**

20,50€

A delicate and flavorful rice, with the meaty texture of scallops and the freshness of shrimp.

Allergens: 2, 4, 7, 11



# RICE

## **Iberian secret and mushrooms**

22,50€

The juiciness of the Iberian secret blends with the aroma of mushrooms in this rice full of nuances.

Allergens: 7, 9

## **Magret of duck, asparagus, mixed boletus and foie gras**

28,50€

A gourmet rice dish where the richness of foie gras combines with duck breast, asparagus, and the aroma of boletus mushrooms.

Allergens: 6, 7, 9

## **Genuine from the Albufera**

21,00€

Valencian paella from the Albufera area with chicken, rabbit, duck, artichokes, garrofon, bachoqueta and snails\*.

Allergens: 7, 11\*, 14

## **Paella Valenciana**

17,00€

Classic Valencian rice with chicken, rabbit, green beans, garrofón, snails\* and the unmistakable touch of rosemary.

Allergens: 7, 11, 14\*

## **“Del Senyoret”**

16,50€

Typical word of the Alicante area for ‘el señorito’ (young master). With base of fish and seafood, presented clean.

Allergens: 2, 4, 7, 11

## **Cuttlefish black**

17,00€

Prepared with fish stock, pieces of baby cuttlefish, prawns, Valencian mussels and squid ink.

Allergens: 2, 4, 7, 11

*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.*

LAMARIMANDONA *Beach*



# MEAT

## **Fillet steak Robespierre style**

26,50€

Sliced and seasoned with butter and rosemary, with Porcini mushrooms sauce and served with mashed potatoes.

Allergens: 6

## **Tomahawk steak**

72€ /kg

Served with grilled vegetables and two special house sauces.

Allergens: 1, 3, 8, 9, 12

## **Pork knuckle**

24,50€

Slow roasted and accompanied by mashed potatoes.

Allergens: 6

## **Iberian ribs**

21,50€

Baked at a low temperature for 12 hours, with a reduction in its own sauce, accompanied by potatoes and vegetables.

Allergens: 3, 6, 8, 9, 12

## **Grilled Iberian secret**

23,50€

Served with pico de gallo and fried sweet potato, a perfect combination of flavor and texture.

Allergens: 9

## **Breaded chicken fingers**

13,50€

Accompanied by fries, ideal for little ones or for lovers of crispy chicken.

Allergens: 1, 3, 6



# FISH

## **Corvina**

18,50€

Accompanied with tomato confit sauce, basil, mixed vegetables, mixed nuts and lemon zest.

Allergens: 1, 4, 13

## **Codfish confit supreme**

20,50€

Served with vegetables, tomato jam and seafood.

Allergens: 1, 2, 4, 11

## **Garides Saganaki of prawns and hake**

19,50€

With a sauce of tomato, feta cheese, onion, garlic, parsley, mint, black olives, dill, chilli and red pepper.

Allergens: 2, 4, 6

## **Sea bass fillets on the back**

18,00€

Accompanied by vegetables sautéed with butter and spices.

Allergens: 1, 4, 6

## **Grilled emperor**

17,00€

Served with French fries.

Allergens: 1, 4



# SEA SPECIALITIES

## Fish and seafood casserole

23,50€

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

Price is per person. Served only on weekends and by special request, minimum 2 people.

Allergens: 1, 2, 4, 5, 7, 9, 11, 13

## Sea Mix

83,00€

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

Allergens: 1, 2, 11

## Mix Neptuno

99,00€

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

Allergens: 1, 2, 11

## 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.

LAMARIMANDONA *Beach*



# DESSERTS

## **Tiramisú**

6,50€

Delicious combination of savoiardi biscuits dipped in coffee and a cream made with eggs and mascarpone cheese.

Allergens: 1, 3, 6, 13

## **Lamarimandona cake**

8,00€

Sponge cake filled with Nutella and served with hot coffee.

Allergens: 1, 3, 6, 13

## **Cheesecake**

8,00€

Prepared with semi-cured cream cheese and goat cheese, served with red fruits and vanilla ice cream.

Allergens: 3, 6, 13. Sin gluten 🚫

## **Pistachio coulant**

7,50€

Served hot with Lotus biscuit ice cream.

Allergens: 1, 3, 6, 13

## **Yogurt cream parfait** 🚫

7,50€

Light and refreshing, with seasonal fruit and nuts.

Allergens: 6, 13. Sin gluten

## **Ice cream Two scoops**

5,00€

Ask our wait staff about available flavors.

Allergens: 6, 13

LAMARIMANDONA *Beach*



# CAFÉ

Expreso	1,60
Cortado	1,75
Americano	1,75
Bombón (6)	1,80
Café con leche (6)	1,80
Capuchino (6, 13)	2,30
Tocado	1,80
Carajillo	2,30
Con Leche vegetal	+0,50
Servicio del tiempo	+0,50

## INFUSIONES · TÉS 2,30

Menta	
Rooibos mojito	
Infusión de limón y jengibre	
Frutas del caribe	
Manzanilla	
Té negro canela	
Té verde	
Té blanco con fresa y frambuesa	
Servicio del tiempo	0,50



# CAFÉ

## ESPECIALES / ESPECIALS

MAROCCHINO 2,20

Café expreso, cacao y  
espuma de leche. (6, 13)

NUTELLINO 2,30

Café expreso, nutella y  
crema batida. (5, 6, 13)

PISTACCHIO 2,75

Café expreso, crema de pistachos y  
espuma de leche. (6, 13)

CREMAET 2,75

SHAKERATO 3,00

Café preparado en coctelera,  
con hielo y azúcar. (6)

SHAKERATO 3,50

con baileys o amaretto. (6)

IRLANDÉS 5,00

Whisky, café expreso y  
crema de nata. (6)



# TOAST BREAD

## Fresh tomato and oil

Allergens: 1, 3, 6

3,50€

## Jam and butter

Allergens: 1, 3, 6

3,50€

## Nutella

Allergens: 1, 3, 5, 6, 13

4,00€

## Cream cheese and candied red fruits

Allergens: 6

5,00€

## Avocado, sundried tomato, walnuts and sesame seeds

Allergens: 1, 3, 6, 10, 13

5,50€

## Avocado and cherry tomato

Allergens: 1, 3, 6

5,50€

## Jamón serrano from Teruel

Allergens: 1, 3 6, 9

5,50€



# SANDWICHES

*Gluten-free bread is available at the restaurant upon prior arrangement or reservation.* 8,00€

**Foal meat sandwich** 8,00€

A Mediterranean-style sandwich made with lean, tender young horse meat.

Allergens: 1, 3, 6

**Puntilloso** 8,00€

Crispy fried baby squid (“puntillas”) with garlic aioli or mayo on the side. Allergens: 1, 3, 6, 11

**Chivito** 8,00€

The classic sandwich with chicken breast or pork loin, bacon, egg, cheese, lettuce, tomato, and mayonnaise..

Allergens: 1, 3, 6, 9

**La Marimandona** 8,00€

Our specialty: a one-of-a-kind sandwich with our signature touch.

Allergens: 1, 3, 6, 9

**Brascada** 8,00€

Valencian classic, intense and juicy. Beef, onion and jamón serrano.

Allergens: 1, 3, 6

**Mikonos** 8,00€

Marinated chicken, avocado cream, Parmesan cheese cream, lettuce and tomato.

Allergens: 1, 3, 6,

**Imperia** 8,00€

Longaniza sausages, red pesto (dried tomato) and buffalo mozzarella.

Allergens: 1, 3, 5, 6, 13

Lunch is served:

Saturday from 10:00 AM to 12:30 PM

Sunday and holidays: 10:00 AM to 12:00 PM

Includes: Sandwich, drink, and coffee.

€9.50

LAMARIMANDONA *Beach*



# DRINKS

## CERVEZA

Barril	Doble
Mahou Maestra	3,20 €
Mahou Cinco estrellas	3,00 €
Radler	3,00 €
Artesana*	3,75 €

Tercio	
Alhambra especial	3,50 €
Mahou Tostada 0,0	3,20 €
Mahou Sin Alcohol	3,20 €
Artesana*	3,75 €

\*Consulta a nuestro personal las diferentes variedades

## VINO

Copa vino	3,10 €
tinto, rosado o blanco*	
Tinto de verano	3,50 €
Copa de cava*	3,00 €
Jarra de Sangría	15,00 €
Jarra de sangría de cava	17,00 €

\*De la casa



# DRINKS

## REFRESCOS

Agua mineral 0,50l	2,20 €
Agua con gas 0,33l	2,95 €
Bitter Kas	2,10 €
Tónica	2,10 €
Refrescos	2,95 €
Pepsi Cola, Pepsi MAX, Kas Naranja, Kas Limón, Lipton Ice Tea, Trina Naranja, Trina Limón, Aquarade	
Agua para llevar 0,5l	2,10 €

## ZUMOS

Zumo natural naranja · limón	2,95 €
Zumo Piña	2,25 €
Zumo Melocotón	2,25 €
Zumo Tomate	2,25 €

1	2	3	4	5	6	7	8	9	10	11	12	13	14
													
Gluten	Crustáceos	Huevo	Pescado	Cacahuete	Leche	Apio	Mostaza	Sulfitos	Sésamo	Moluscos	Soja	Frutos Secos	Legumbres



# WINE SELECTION

ESPUMOSO		VINO TINTO	
<b>Lambrusco Campo delle More</b>	23,00	<b>Proelio Crianza</b>	19,90
Joven		12MBF	
Reggio en Emilia		D.O.C.a La Rioja	
Malbo Gentile		Tempranillo	
<b>Valle San Jaime</b>	19,00	<b>Vilano Roble</b>	19,95
Joven		4MBF	
D.O. Cava		D.O. Ribera del Duero	
Macabeo, Chardonnay		Tempranillo	
<b>Prosecco</b>	25,00	<b>Trus</b>	23,00
D.O.C.TREVISO EXTRA DRY		Roble	
		D.O. Ribera del Duero	
		Tempranillo	
<b>Juve Camps</b>	29,50	<b>Punto Geodésico</b>	37,00
Reserva		14MBF Y H	
D.O. Cava		D.O. Ribera del Duero	
Macabeu, Xarel.lo y Parellada		Tempranillo	
<b>Moet Chandon</b>	65,00	<b>Venta el Puerto N12</b>	24,00
35 meses		Crianza	
D.O. Champagne		D.O.P. Valencia	
Pinot, Noir, Meunier, Chardonay		TEMP, CAB, MERLOT, SYRAH	
<b>Mumm</b>	65,00	<b>Proelio Garnacha Cepas Viejas</b>	26,00
30 meses		12 M Tino	
30% Chardonnay, 25% Pinot		D.O. La Rioja	
Meunier, 45% Pinot Noir		Garnacha	
VINO TINTO			
<b>Bobal de San Juan</b>	18,00	<b>Contino RSV</b>	35,00
12 MH		18 MBF	
D.O. Utiel - Requena		D.O. La Rioja	
Bobal		TEMP, MAZUELO,	
		GRACIANO,GARNACHA	
<b>Bobal, Negro, Rosado o Blanco</b>	21,95		
Vicente Gandía			
D.O. Utiel-Requena			
Bobal			



# WINE SELECTION

VINO TINTO		VINO BLANCO	
<b>Pietrame</b> Montepulciano d'Abruzzo	27,00	<b>Tres Maris</b> Joven D.O.P. Rueda Verdejo	19,95
<b>Piazzo Comm. Armando</b> D.O.C. Langhe Nebbiolo	40,00	<b>Cuve Alegre</b> 5MFUDRE D.O.P. RUEDA Verdejo	26,00
VINO BLANCO		<b>Maruxa Godello</b> 3Mlias D.O. Valdeorras Godello	22,00
<b>Pazo Cilleiro</b> Lias D.O. Rías Baixas Albariño	20,95	<b>Quinta do Sil</b> Lias D.O. Valdeorras Godello	29,00
<b>Martin Codax</b> Lias D.O. Rias Baixas Albariño	27,00	<b>Domaine Fumees Blanche</b> Lias D.O. Francia Sauvignon	25,00
<b>Terras Gauda</b> Lias D.O. Rias Baixas Albariño, Caiño, Loureiro	35,00	<b>Barbadillo</b> Joven D.O. Cádiz Palomino fino	16,00
<b>Full Flap</b> Lias D.O. León Albarin	20,00	<b>Verdicchio dei Castelli di Jesi</b> Joven D.O.C. Classico Velenosi Verdicchio	36,00
<b>Hacienda de Arinzano</b> Crianza D.O. Pago Chardonnay	29,95	<b>Dietrich Rieslin RSVA</b> Joven D.O. Francia Riesling	22,00
<b>KIR YIANNI</b> Joven Assyrtiko 100% Amyndeon	36,00		



# THANK YOU

## Thank you for coming to our home.

We hope you take away memories as delicious as the sea that surrounds us.

Isabela and Riccardo thank you for being part of this adventure filled with the taste of the sea. Here we cook with soul, serve with love... and always with the sea in the background.



LAMARIMANDONA *Beach*



# LA MARIMANDONA *Beach*

NOS ENCUENTRAS

Avda. La Marina, 21. Playa de Puzol 46530 (Valencia)

CONTACTA CON NOSOTROS

961 42 0 24

ENTERATE DE NUESTRAS PROPUESTAS

[www.restaurantelamarimandonabeach](http://www.restaurantelamarimandonabeach)

[@lamarimandonabeach](https://www.instagram.com/lamarimandonabeach)

