

EN

FLAMMIA

—
BEACH FOODHOUSE

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To start

Assorted olives..... 5.00 €

*Jaén split olives, Aragón dead olives,
gazpachera olives*

7-9

The typical Basque "gilda" (1 u.)..... 4.00 €

4-9

Iberian ham and crystal bread with
tomatoes..... 26.50 €

1·(5·10·12·13·14)

Steamed seasonal mussels..... 16.00 €

11

Steak croquettes with black garlic
emulsion (4 u.)..... 12.00 €

1·3·6 (5·7·10·12·13·14)

Andalusian-style squid with lime
mayonnaise..... 18.50 €

1·6·11

Matured beef steak tartare and
crispy toast..... 22.50 €

1·8·9

Balfegó tuna tartare and ponzu
infusion..... 24.50 €

1·4·10·12 (5·7·13·14)

Crispy cured pork belly..... 12.00 €

The house's bread

French roll..... 2.00 €

1 (5·10·12·13·14)

Sourdough loaf with rosemary
butter..... 8.00 €

1·6 (5·10·12·13·14)

Crystal bread with vine-ripened
tomatoes..... 6.00 €

1 (5·10·12·13·14)

From the vegetable plot

Mixed tomato salad, tuna belly,
spring onion and fresh thyme..... 16.50 €

4·8

Puglia burrata with seasonal
tomatoes and mixed nut vinaigrette..... 17.00 €

5·6·10·13·14

Mixed green leaf salad, apple and
mint vinaigrette..... 14.50 €

6

European beef t-bone..... 75.00 €

approx. 800g

Recommended for two people

European beef t-bone steak..... 42.00 €

0.5 kg

Matured beef sirloin..... 29.50 €

Iberian pork shoulder cut..... 23.50 €

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Our rice dishes

Fish and seafood rice.....	24.00 €
2·4·7·9·11 (8)	
Rice with aged beef steak.....	29.50 €
2·4·7·9·11 (8)	
Red prawn and monkfish rice.....	31.00 €
2·4·7·9·11 (8)	
Lobster broth rice.....	32.00 €
2·4·7·9·11 (8)	
Fish and seafood "fideuà".....	22.50 €
2·4·7·9·11 (8)	

To Accompany

Roasted vegetables.....	4.00 €
Padrón peppers.....	4.00 €
Spiced baby potatoes.....	4.00 €
Chips.....	4.00 €
"Allioli" sauce.....	2.50 €
1·6 (5·10·12·13·14)	
"Romesco" sauce.....	2.50 €
1·6 (5·10·12·13·14)	
Green "mojo sauce".....	2.50 €
1·6 (5·10·12·13·14)	
Café du Paris sauce.....	3.50 €
1·6·7·8 (5·10·12·13·14)	

Seafood flavours

Sea bass.....	25.50 €
400-600 g 4	
Grilled turbot with roasted peppers.....	29.00 €
4·8	
Grilled octopus, potato parmentier and paprika emulsion.....	27.50 €
6·8·11	
Lobster.....	45.00 €
2·8	
Monkfish tail with garlic oil drizzle.....	26.50 €
4·8	

Children's menu

Breaded chicken + one scoop of ice cream or salad + one drink.....	16.00 €
Beef tenderloin scallops + one scoop of ice cream or fruit salad + one drink.....	19.00 €
<i>Side to choose from: French fries or macaroni bolognese</i>	

In compliance with RD 1021/2022, of December 13, the fish served to be eaten raw, or practically raw, has undergone a prior freezing process at a temperature equal to or lower than -20°C for at least 24 hours.

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A Sweet Touch

All chocolate..... 8.00 €
Chocolate brownie, white and dark chocolate mousse, chocolate pearls and syrup
1·3·6 (5·10·12·13·14)

Lemon cream with crunchy speculoos base, flambeed Italian meringue and petazetas..... 8.00 €
1·3·6 (5·10·12·13·14)

Original tiramisu..... 8.00 €
Italian D.O.P mascarpone cream and finished with 70% pure cocoa
1·3·6 (5·10·12·13·14)

Creamy yogurt, spiced mango compote with cardamom and lemon pearls..... 8.00 €
3·6 (5·10·12·13·14)

Mascarpone and violets..... 8.00 €
1·3·6 (5·10·12·13·14)

Exotic fruit salad..... 7.00 €

Ice cream flavours

Roche hazelnut..... 7.00 €
Cocoa cream ice cream and hazelnut praline with wafer-style biscuit pieces and caramelised roasted hazelnuts
1·6 (3·5·10·12·13·14)

Bourbon vanilla..... 7.00 €
8 cold-macerated Madagascar bourbon vanilla pods
1·6 (3·5·10·12·13·14)

“Piña colada”..... 7.00 €
Costa Rican golden sweet pineapple sorbet with rum
1·6 (3·5·10·12·13·14)

Jijona nougat..... 7.00 €
1·6·13 (3·5·10·12·14)

Stracciatella..... 7.00 €
Ice cream with chocolate chips
1·6 (3·5·10·12·13·14)

Pistachio..... 7.00 €
Pure Sicilian pistachio ice cream with a smooth base
1·6·13 (3·5·10·12·14)

Allergens

Allergenes : 1 · Traces : (1)

- | | | | | |
|----------------|------------|--------------|--------------|-----------|
| 1. Glutens | 4. Fish | 7. Celery | 10. Sesame | 13. Nuts |
| 2. Crustaceans | 5. Peanuts | 8. Mustard | 11. Molluscs | 14. Lupin |
| 3. Eggs | 6. Dairy | 9. Sulphites | 12. Soybeans | |



INFINITUM