

# *The Clubhouse*

BAR & RESTAURANT

The Clubhouse combines the very best of our **Andalusian heritage** with an **internationally inspired** menu, including healthy fare, perfect for any time of the day.



## BREAKFAST

<b>Bakers basket</b> <i>Freshly baked pastries, includes croissant, pan au chocolat and danish with raisins</i>	7
<b>White or whole wheat toast with butter and jam</b>	6
<b>English breakfast</b> <i>Fried eggs, bacon, sausage, beans, tomato and mushroom</i>	16
<b>Eggs your way</b> <i>Two free-range eggs cooked to your liking: fried, poached, scrambled or boiled, served with crisp bacon and grilled tomato</i>	12
<b>Eggs Benedict</b> <i>Two poached free-range eggs with toasted mollete, hollandaise sauce and seasonal leaves</i> Add bacon + €2   Add avocado and smoked salmon + €4	13
<b>“Mollete bread” with olive oil and grated tomato</b> <i>Add Iberian ham + €4</i>	8
<b>“Mollete bread” with cooked ham and cheese</b>	10
<b>Selection of sliced fresh fruit and berries</b>	8

## LUNCH & DINNER

### Our Chef’s Signature Dishes

<b>La Cala Salad</b> 🌱 <i>With gratinated goat’s cheese, frisée, figs, berries, caramelised walnuts, Pedro Ximenez and palm honey vinaigrette</i>	16
<b>Irish Angus Beef Fillet Steak Sandwich</b> <i>Gruyère cheese, watercress and cos leaves, horseradish and sour cream dressing</i>	22
<b>Fettuccini Marinera</b> <i>Fresh pasta in Marinera sauce with scallops, shrimps and mussels</i>	20
<b>Baked Salmon in Brick Pastry</b> <i>With green asparagus, spinach, seasonal mushrooms and hollandaise sauce</i>	24
<b>Grilled Irish Angus Beef Sirloin*</b> <i>250g. of premium Angus Irish beef cooked to your taste</i> <i>Choice of sauce: Bearnaise or Roast Jus Mayo</i>	29

*\*Choice of one garnish: French fries, rice, roasted baby potatoes, tossed salad or olive oil sautéed vegetables.*

### To Share

<b>“Bravas” Potatoes</b> 🌱 <i>With a spicy tomato sauce and alioli</i>	11
<b>“Gambas al Pil-Pil”</b> <i>Fresh prawns sautéed with garlic, white wine, olive oil and cayenne pepper</i>	18
<b>Andalusian Style Calamari</b> <i>Fresh calamari with saffron alioli</i>	17
<b>Delicatessen Platter for Two</b> <i>A selection of local charcuterie and cheeses served with pickles, seasonal fruits, chilli pepper &amp; ginger chutney, olives and bread chips</i>	22

### Salads

<b>Classic Caesar Salad</b> <i>Grilled chicken, cos lettuce, parmesan shavings, bacon flakes, croutons and Caesar dressing</i>	16
<b>La Cala Salad</b> 🌱 <i>With gratinated goat’s cheese, garden leaves, figs, berries, caramelised walnuts, Pedro Ximenez and palm honey vinaigrette</i>	16
<b>Niçoise Salad</b> <i>With tuna, potato, egg, red onion, olives, capers, rocket, tomato, green beans and chives</i>	15
<b>Burrata Salad</b> <i>With smoked salmon, avocado, dressed rocket and garden leaves, kumato and cashews</i>	18
<b>Greek Salad</b> 🌱 <i>With feta cheese, cucumber, mixed peppers, red onion, tomato, olives, capers, oregano and extra virgin olive oil</i>	15

### Sandwiches

<b>La Cala Club Sandwich</b> <i>Toasted Bread, roasted chicken breast, bacon, cheese, Iceberg lettuce, tomato, and mayonnaise</i>	17
<b>The Clubhouse Burger (180g)</b> <i>Beef burger with lettuce, tomato, melted cheddar cheese, club sauce and battered onion rings</i>	18
<b>Irish Angus Beef Fillet Steak Sandwich</b> <i>Gruyère cheese, watercress and cos leaves, horseradish and sour cream dressing</i>	22
<b>Triple Toastie</b> <i>Toasted bread with cooked ham, tomato, and 3 cheeses: mature cheddar, edam, emmental</i>	13
<b>Bruschetta</b> 🌱 <i>With ricotta, roasted zucchini and cherry tomatoes, asparagus and avocado</i> Add salmon + €3	14

*\*Choose between French fries or tossed salad to complete your burger or sandwich.*

### From the Grill

<b>Grilled Seabass Sicilian Style*</b> <i>With tomato, capers, olives and lime sauce</i>	23
<b>Grilled Irish Angus Beef Sirloin*</b> <i>250g. of premium Angus Irish beef cooked to your taste</i> <i>Choice of sauce: Bearnaise or Roast Jus Mayo</i>	29
<b>Free-range Chicken Souvlaki</b> <i>Chicken skewer with grilled pita bread, tzatziki sauce, lemon oil, rocket leaves, cherry tomatoes</i>	20
<b>Garlic and Rosemary Marinated Lamb Cutlets*</b> <i>Succulent lamb marinated in fresh herbs and olive oil</i>	27
<b>Grilled Irish Angus Beef Fillet*</b> <i>200g. of premium Angus Irish beef cooked to your taste</i> <i>Choice of sauce: Bearnaise or Roast Jus Mayo</i>	29
<b>Baked Salmon “Laurel” in Brick Pastry</b> <i>With green asparagus, spinach, seasonal mushrooms and hollandaise sauce</i>	24

*\*Choice of one garnish: French fries, rice, roasted baby potatoes, tossed salad or olive oil sautéed vegetables.*

### Pasta

<b>Pappardelle Alfredo</b> 🌱 <i>Fresh pasta with a creamy portobello mushroom and parmesan sauce</i> Add chicken +€3	16
<b>Fettuccini Marinera</b> <i>Fresh pasta in Marinera sauce with scallops, shrimps and mussels</i>	20
<b>Tagliatelle Primavera</b> 🌱 <i>Fresh pasta sautéed with spinach, fresh basil leaves, sun dried tomatoes, cherry tomatoes and parmesan</i> Add chicken + €3   Add prawns + €4	16

*\*All pasta can be ordered **Gluten-free**.*

### Pizzas

*Thin Crust & Stone Oven Baked*

<b>Margherita</b> 🌱 <i>Tomato, mozzarella and oregano</i>	14
<b>Vegetarian</b> 🌱 <i>Zucchini, aubergine, onion, peppers and oregano</i>	15
<b>Diavola</b> <i>Tomato, mozzarella, pepperoni, mixed peppers, onion, chilli and oregano</i>	15
<b>Mediterranean</b> <i>Tomato, mozzarella, prawns, cherry tomato, rocket leaves and oregano</i>	17
<b>Preziosa</b> <i>Tomato, mozzarella, serrano ham, rocket leaves, parmesan and oregano</i>	15
<b>Quattro Stagioni</b> <i>Tomato, mozzarella, ham, mushrooms, artichokes, olives and oregano</i>	15
<b>Caprese</b> 🌱 <i>Tomato, boconccinni mozzarella, cherry tomato and fresh basil</i>	15

*\*All pizzas can be ordered **Gluten-free**.*

### Kids Menu

**Pizza Margherita or Triple Toastie or Grilled Chicken Breast and Fries**  
**Two Scoops of Deliciously Smooth Ice-Cream**  
**Price: €14** (includes one soft drink)

### Desserts

<b>Brownie</b> <i>With white chocolate cream, vanilla ice-cream and cookie crumble</i>	8
<b>Creme Brûlée</b> <i>Scented with rosemary, crunchy caramel and fresh berries</i>	8
<b>Osmotized Pineapple</b> <i>Fresh pineapple marinated with ginger, lime and extra virgin olive oil</i>	7
<b>Apple Tart</b> <i>With pistachio ice-cream, custard and caramelised walnuts</i>	8
<b>I Love Ice-Cream!</b> <i>Three scoops of deliciously smooth ice-cream of your choice</i>	8

# Wine List | Carta de Vinos

## White Wines | Vinos Blancos

	Glass   Copa	Bottle   Botella
Castillo de la Mota D.O. Rueda – Verdejo	4.80	22.00
Morosanto Blanco D.O. Ronda – Chardonnay Viognier ☼		27.00
Bestué Barrica D.O. Somontano – Chardonnay		39.00
Marqués de Riscal D.O. Rueda – Sauvignon Blanc		32.00
Marqués de Riscal D.O. Rueda – Verdejo		28.00
Marqués de Vizhoja D.O. Galicia – Albariño		26.00

## Rosé Wines | Vinos Rosados

	Glass   Copa	Bottle   Botella
Aragonia D.O. Campo de Borja – Garnacha	4.60	22.00
Marqués de Riscal D.O. Rioja – Tempranillo		27.00

## Red Wines | Vinos Tintos

	Glass   Copa	Bottle   Botella
Vendimia de Tabernillas Crianza D.O. Rioja – Tempranillo	4.90	24.00
47 PSQR Crianza Magnum D.O. Ribera – Tempranillo, Tinta Fina		75.00
47 PSQR Crianza D.O. Ribera – Tempranillo, Tinta Fina		38.00
Acinipo Schatz D.O. Ronda – Lemberger ☼		47.00
Aragonia D.O. Campo de Borja – Garnacha		39.00
Morosanto Lucio D.O. Ronda – Tempranillo, Syrah ☼		28.00
Marques de Riscal Reserva D.O. Rioja – Tempranillo		49.00
Tamaral Roble (6 meses) D.O. Ribera – Tinta Fina	5.40	26.00
Trajanus Augustus D.O. Penedès – Cabernet Sauvignon, Merlot		65.00

## Cavas & Champagne

	Glass   Copa	Bottle   Botella
Freixenet Alcohol Free 0.0 Rosado Cava – Moscatel		25.00
Freixenet Cordón Negro (20cl.) Cava Brut – Parellada, Macabeo, Xarel		9.00
Castell d’Ordal Rosé Cava Semiseco – Tempranillo, Bobal, Garnacha		24.00
Rigol Artesano Cava Brut – Parellada, Macabeo, Xarel	5.40	25.00
Baron Fuente Champagne – Blanc de Blancs Chardonnay		75.00
Moët & Chandon Champagne – Pinot, Chardonnay		85.00

## Dessert Wines | Vinos de Postre

	Glass   Copa	Bottle   Botella
Viña Axarkía Maestro D.O. Málaga – Moscatel de Alejandria ☼	6.00	27.00

☼ Selected wines from our Málaga region | Selección de vinos de nuestra región de Málaga

## DRINKS | BEBIDAS

	Pint   Pinta	Sangrías
Soft Drinks   Refrescos <i>Coca Cola, Coca Cola Zero, Fanta Lemon / Orange, Sprite, Florida   Carolina</i>	3.50	5.10
Red Bull	3.80	5.10
Aquarius	5.00	
Nestea Lemon	3.60	
Ginger Ale	3.70	
Schweppes   Schweppes Zero	3.60	
Water   Agua Solán 1/2l	3.60	
Water   Agua Solán 1l	3.10	
Water   Agua Lanjarón 1,5 l	4.10	
Water   Agua Lanjarón 1/2l gas	3.80	
	3.10	
		Spritzer 5.00
		Tinto de Verano 5.80
		Sangría 7.30
		Sangría 1/2l 12.60
		Sangría 1l 20.00
		Sangría Cava 1/2l 13.00
		Sangría Cava 1l 21.00

## Beer | Cider / Cerveza | Sidra

	Glass   Caña	Bottle   Botella	Pint   Pinta
Cruzcampo	3.20	3.70	5.30
Heineken	3.80	4.90	5.90
Guinness	4.00		6.00
Cruzcampo 0.0		3.50	
Heineken 0.0		3.70	
Amstel 0.0		4.90	
Cruzcampo Gluten Free		4.80	
Budweiser		4.90	
Corona		5.00	
Magners		6.50	
Strongbow	3.50		6.50

## Whiskey

Whiskey Dewar’s White Label, Ballantines, Johnnie Walker Red	6.00
Jameson	8.00
Jack Daniel’s	8.50
Chivas Regal	10.50
Johnnie Walker Black	11.00
Glenfiddich	12.00

Mixer | Combinado + 1.80

## Gin

Gin Larios, Beefeater, Puerto Indias, Puerto Indias Pink, Tanqueray	6.00
Bombay Sapphire	8.10
Tanqueray Sevilla	8.10
Tanqueray 0.0	8.10
Hendriks	11.50
Gin Mare	12.60

Mixer | Combinado + 1.80

## Rum | Ron

Bacardi	5.70
Barceló	6.10
Brugal	6.10
Captain Morgan Spiced	6.10
Cacique	7.00
Havana 7	9.00

Mixer | Combinado + 1.80

## Brandy | Cognac

Magno	5.00
Soberano	5.00
Gran Duque de Alba	10.50
Carlos I	10.50
Cardenal Mendoza	10.50
Larios 1866	18.50

## Vodka

Smirnoff	6.70
Absolut	7.20

Mixer | Combinado + 1.80

## Liqueur | Licor

Licor 43	4.50
Sambuca	4.50
Triple Sec	5.50
Cointreau	5.80
Tia Maria	5.80
Malibu	6.00
Amaretto	6.10
Baileys	6.10
Drambuie	6.50
Grand Marnier	7.20

## Appetizers | Aperitivos

Limoncelo	4.00
Orujo Hierbas	4.50
Tequila	4.50
Málaga Virgen	4.50
Tio Pepe	5.00
Jagermeister	5.70
Aperol	5.70
Pimms	5.70
Pacharán	5.70
Orujo Blanco	5.70
Campari	5.70
Grappa	6.00
Martini Blanco, Seco, Rosso	6.00
Fernet Branca	6.00
Ricard	6.00

## Cocktails | Cócteles

Swing Non-alcoholic	6.00
San Francisco Non-alcoholic	6.00
Shirley Temple Non-alcoholic	6.00
Mojito Rum, lime, sugar, soda	10.00
Aperol Spritzer Aperol, cava, soda	10.00
Margarita Tequila, triple sec, lemon juice	10.00
Daiquiri Rum, lime juice, sugar	10.00
Sex on the Beach Vodka, peach, orange, granadine	10.00
Expresso Martini Vodka, sugar, expresso, Tia Maria	10.00
Whisky Sour Bourbon, sugar, egg whites, angostura	10.00

## Coffee | Café

Coffee   Café Solo, Cortado, Espresso	3.00
Coffe with milk, American, Double   Café con Leche,	
Americano, Doble	3.00
Capuccino	3.20
Tea   Té	3.00
Cola Cao, Chocolate	3.20



## Restaurants in La Cala Resort

We offer a range of dining options that cater to every taste. Each restaurant utilizes fresh Mediterranean produce and serves authentic Spanish cuisine, complemented by characterful wines.

Ofrecemos una variedad de opciones gastronómicas que satisfacen todos los gustos. Cada restaurante utiliza productos frescos del Mediterráneo y ofrece una auténtica cocina española, acompañada de vinos con carácter.

### *La Terraza* RESTAURANT



**La Terraza** is the signature restaurant at **La Cala Resort**. It serves a variety of Mediterranean and international dishes. Located in the hotel's traditional Andalusian patio, La Terraza provides an inviting atmosphere that adapts to the seasons.

**La Terraza** es el restaurante insignia de **La Cala Resort**. Con una variedad de platos Mediterráneos e internacionales. Situado en el tradicional patio andaluz del hotel, La Terraza proporciona un ambiente acogedor que se adapta a las estaciones.



### *La Bodega* ANDALUSIAN RESTAURANT

For **authentic Spanish dishes** that celebrate Spain's rich dining culture, visit **La Bodega**. Located in the alfresco patio next to the clubhouse, La Bodega offers a lively atmosphere that continues indoors during winter so you can celebrate all year round.

Para disfrutar de la auténtica gastronomía **española** y celebrar su rica cultura culinaria, le invitamos a visitar **La Bodega**. Situada en el patio al aire libre junto al Clubhouse, La Bodega ofrece un ambiente acogedor que se mantiene durante el invierno en el interior, permitiéndole disfrutar del restaurante durante todo el año.



Join us for a dining experience that goes beyond the ordinary.  
Ask our team for details or book here.

Acompáñenos en una experiencia gastronómica que va más allá de lo ordinario.  
Pregunte a nuestro equipo para más detalles o reserve aquí.

