The Clubhouse

BAR & RESTAURANT

Breakfast

Bakers basket — 6
Freshly baked pastries, includes croissant, pan au chocolat and danish with raisins

White or whole wheat toast with butter and jam — 5

English breakfast — 15
Fried eggs, bacon, sausage, beans, tomato and mushroom

Eggs your way — 11
Two free-range eggs cooked to your liking: fried, poached, scrambled or boiled, served with crisp bacon and grilled tomato

Eggs Benedict — 12
Two poached free-range eggs with toasted mollete, holandaise sauce and seasonal leaves

Add bacon + €2
Add avocado and smoked salmon + €4

"Mollete bread" with olive oil and grated tomato — 7

Add Iberian ham + €4

"Mollete bread" with cooked ham and cheese — 9

Selection of sliced fresh fruit and berries — 7

Our Chef's Signature Dishes

La Cala Salad 15
With gratinated goat's cheese, frisée, figs, berries, caramelised walnuts, Pedro Ximenez and palm honey vinaigrette

Irish Angus Beef Fillet Steak Sandwich 21
Gruyère cheese, watercress and cos leaves, horseradish and sour cream dressing

Fettuccini Marinera 19
Fresh pasta in Marinera sauce with scallops, shrimps and mussels

Baked Salmon in Brick Pastry 23
With green asparagus, spinach, seasonal mushrooms and hollandaise sauce

Grilled Irish Angus Beef Sirloin* 28
250g. of premium Angus Irish beef cooked to your taste

Choice of sauce: Bearnaise or Roast Jus Mayo

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

To Share

"Bravas" Potatoes 10
With a spicy tomato sauce and alioli

"Gambas al Pil-Pil" 17
Fresh prawns sautéed with garlic, white wine, olive oil and cayenne pepper

Andalusian Style Calamari 16
Fresh calamari with saffron alioli

Delicatessen Platter for Two 21
A selection of local charcuterie and cheeses served with pickles, seasonal fruits, chilli pepper & ginger chutney, olives and bread chips

Salads

Classic Caesar Salad 15
Grilled chicken, cos lettuce, parmesan shavings, bacon flakes, croutons and Caesar dressing

La Cala Salad 15
With gratinated goat's cheese, frisée, figs, berries, caramelised walnuts, Pedro Ximenez and palm honey vinaigrette

Niçoise Salad 14
With tuna, potato, egg, red onion, olives, tomato, green beans and chives

Burrata Salad 17
With smoked salmon, avocado, dressed rocket and garden leaves, kumato and cashews

Greek Salad 14
With feta cheese, cucumber, mixed peppers, red onion, tomato, olives, capers, oregano and extra virgin olive oil

Sandwiches

La Cala Club Sandwich 16
Toasted Bread, roasted chicken breast, bacon, Iceberg lettuce, tomato, and mayonnaise

The Clubhouse Burger (180g) 17
Beef burger with lettuce, tomato, melted cheddar cheese,
club sauce and battered onion rings

Irish Angus Beef Fillet Steak Sandwich 21
Gruyère cheese, watercress and cos leaves, horseradish and sour cream dressing

Triple Toastie 12
Toasted bread with cooked ham, tomato, and 3 cheeses:
mature cheddar, edam, emmental

Bruschetta 13
With ricotta, roasted zucchini and cherry tomatoes, asparagus and avocado

Add salmon + €2

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

From the Grill

Grilled Seabass Sicilian Style* 22
With tomato, capers, olives and lime sauce

Grilled Irish Angus Beef Sirloin* 28
250g. of premium Angus Irish beef cooked to your taste

Choice of sauce: Bearnaise or Roast Jus Mayo

Free-range Chicken Souvlaki 19
Chicken skewer with grilled pita bread, tzatziki sauce, lemon oil,
rocket leaves, cherry tomatoes

Garlic and Rosemary Marinated Lamb Cutlets* 26
Succulent lamb marinated in fresh herbs and olive oil

Grilled Irish Angus Beef Fillet* 28
200g. of premium Angus Irish beef cooked to your taste

Choice of sauce: Bearnaise or Roast Jus Mayo

Baked Salmon "Laurel" in Brick Pastry 23
With green asparagus, spinach, seasonal mushrooms and hollandaise sauce

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

Pasta

Pappardelle Alfredo 15
Fresh pasta with a creamy portobello mushroom and parmesan sauce
Add chicken +€3

Fettuccini Marinera 19
Fresh pasta in Marinera sauce with scallops, shrimps and mussels

Tagliatelle Primavera 15
Fresh pasta sautéed with spinach, fresh basil leaves, sun dried tomatoes, cherry tomatoes and parmesan

Add chicken + €3
Add prawns + €4

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

Pizzas

Thin Crust & Stone Oven Baked

Margherita 13
Tomato, mozzarella and oregano

Vegetarian 14
Zucchini, aubergine, onion, peppers and oregano

Diavola 14
Tomato, mozzarella, pepperoni, mixed peppers, onion, chilli and oregano

Mediterranean 16
Tomato, mozzarella, prawns, cherry tomato, rocket leaves and oregano

Preziosa 14
Tomato, mozzarella, serrano ham, rocket leaves, parmesan and oregano

Quattro Stagioni 14
Tomato, mozzarella, ham, mushrooms, artichokes, olives and oregano

Caprese 14
Tomato, boconccinni mozzarella, cherry tomato and fresh basil

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: €13 *(includes one soft drink)*

Desserts

Brownie 7
With white chocolate cream, vanilla ice-cream and cookie crumble

Creme Brulée 7
Scented with rosemary, crunchy caramel and fresh berries

Osmotized Pineapple 6
Fresh pineapple marinated with ginger, lime and extra virgin olive oil

Apple Tart 7
With pistachio ice-cream, custard and caramelised walnuts

I Love Ice-Cream! 7
Three scoops of deliciously smooth ice-cream of your choice

Our Story

Our internationally-inspired menu combines the very best of our Andalusian heritage and our Irish influences as a member of FBD Hotels & Resorts. Our dishes were designed with you in mind, our valued welcomed guest, to complement your La Cala lifestyle. Buen Provecho!

TAKE AWAY SERVICE
Tel. +34 952 669 031

Allergens

According to Spanish laws, please note that our dishes may contain elements or trace elements of certain ingredients that we are obligated to identify as possible allergens. Our Maître will be pleased to provide you with detailed information regarding our menu allergens and ***GLUTEN-FREE*** *menu options.*

This establishment complies with the provisions of RD 1420/2006 regarding the Prevention of Parasitosis by ***Anisakis****.*

Vegetarian dish.

List of Food Allergens

Cereals with Gluten
Peanuts
Shellfish
Soy
Eggs
Milk
Fish
Nuts
Mustard
Lupins
Sesame
Molluscs
Celery
Sulphites

All prices are in Euros and include the corresponding VAT.

Wine List | Carta de Vinos

White Wines | Vinos Blancos

Glass / Bottle
Copa / Botella

Bitácora — 4.60 / 20.00
(Verdejo, D.O. Rueda)

Treintaytantos — 20.50
(Verdejo, V.T. Castilla León)

Gran Feudo — 22.00
(Chardonnay, D.O. Navarra)

Castelo Medina — 22.50
(Sauvignon Blanc, D.O. Rueda)

Lagar de Cabrera — 5.30 / 23.50
(Moscatel, D.O. Sierras de Málaga)

Chan de Rosas — 24.00
(Albariño, D.O. Rias Baixas)

Marqués de Riscal — 25.00
(Sauvignon Blanc, D.O. Rueda)

Lunares — 27.00
(Chardonnay, Sauvignon Blanc D.O. Sierras de Málaga)

Rosé Wines | Vinos Rosados

Treintaytantos — 4.20 / 19.00
(Garnacha, D.O.Navarra)

Lagar de Cabrera — 19.50
(Syrah, Romé, D.O. Sierras de Málaga)

Marqués de Riscal — 21.00
(Garnacha, Viura, D.O. Ca. Rioja)

Red Wines | Vinos Tintos

Glorioso Crianza — 4.60 / 22.00
(Tempranillo, D.O. Ca. Rioja)

Mitarte Maceración Carbónica — 22.50
(Tempranillo, Garnacha, Viura, D.O. Ca. Rioja)

Mitarte 3ª hoja — 23.50
(Tempranillo, D.O. Ca. Rioja)

	Glass / Bottle Copa / Botella
Dominio de Adirá *(Tempranillo, Tinto de Málaga)*	5.50 / 26.00
Schatz Acinipo *(Lemberger, D.O. Sierras de Málaga)*	36.00
Cillar de Silos crianza *(Tinta del país, D.O. Ribera del Duero)*	34.00
Cillar de Silos crianza Magnum 1,5 *(Tinta del país, D.O. Ribera del Duero)*	170.00
Altocielo *(Graciano, Cabernet Sauvignon, D.O. Sierras de Málaga)*	38.50
Doble 12 Chinchilla *(Cabernet, Merlot, D.O. Sierras de Málaga)*	43.00
Marqués de Riscal Reserva *(Tempranillo, D.O. Ca. Rioja)*	46.00

Cava

Freixenet Benjamín 200ml.	7.70
Castell D´Ordal Rosé *(Tempranillo, Bobal, Garnacha, Sin D.O.)*	22.00
Rigol Artesano	5.30 / 21.00
Agustí Torelló Mata Brut Reserva *(Macabeo, Parellada, Xarel-lo, D.O. Cava)*	38.00

Champagnes

Möet Chandon *(Pinot Noir, Chardonnay y Pinot Meunier, Champagne)*	66.00

Dessert Wines | Vinos de Postre

Carpe Diem Dulce Natural 500ml. *(Moscatel, D.O. Málaga)*	6.00 / 18.00
Moscatel Naranja 500ml. *(Moscatel, D.O. Málaga)*	6.00 / 23.00