

For those  
lively souls who  
eat well  
and travel  
often

A stylized, handwritten signature in a dark brown color, consisting of a large, sweeping loop on the left and a horizontal line extending to the right.

Albert Amer  
Chef

## STARTERS &amp; SALADS

1/2 full

**BAKER'S BREAD SELECTION** 🥖

4,5 6

A selection of multigrain bread, dry tomato bread, olive bread & mini vienna bread with olive oil and lime "all i oli"

**CRISPY SQUID** 🦑

15

Squid battered in chickpea flour with lime mayonnaise

**GOAT CHEESE SALAD** 🐐

10 18

Gratinated goat's cheese with honey, mixed lettuce, peach, cherry tomatoes, caramelised walnuts, dressed with Modena vinegar and honey

**PIRI PIRI DE GAMBAS EN COCOTTE** 🦐 🍷

18

Casserole of cooked prawns in a Piri-Piri sauce, served with prawn bread

**ASIAN BEEF SALAD** 🥩

10 18

Marinated ribeye steak in an Asian dressing, mixed lettuce, shimeji, courgette noodles, peanuts, fresh chili, red onion, soya bean sprouts, cherry tomatoes with a Melbourne vinaigrette

**SUPER FOOD SALAD** 🌱 🥑 🥒

18

With Quinoa, kale, red cabbage, spinach, broccoli, carrots, avocado, fresh red chili, chia seeds, pumpkin seeds with honey, ginger and mustard dressing

## PURO CLASSICS

1/2 full

**PURO CAESAR SALAD**

10 18

Grilled country chicken breast, romaine lettuce, Puro caesar dressing, parmesan shavings and bread croutons

**CHICKEN QUESADILLAS**

18

Flour tortilla, grilled country chicken, cheese, garlic, sun-dried tomato, cumin, chipotle chili, guacamole, sour cream and pico de gallo sauce

**PURO KEBAB CLUB**

17

Baked Picanha rump steak with spices, bacon, mixed lettuce, carrot, cherry tomatoes and onions wrapped in a homemade pita bread, served with herbed yoghurt sauce served and chips

**PURO BURGER**

17

Grilled beef burger (200g) with brioche bread, tomato, onion, lettuce, bacon and cheese served with chips

**FISH TACOS**

18

Flour tortilla filled with marinated and deep fried John Dory, red onion, cabbage, avocado, corn, coriander, lime, chipotle mayonnaise and sour cream served with yuca chips and guacamole

## RAW BAR

**SALMÓN & AVOCADO TIRADITO** 🐟 🥑 🍷

20

Salmon tiradito with avocado, fresh coriander and yellow aji sauce

**SRIRACHA CARPACCIO** 🥩 🥑 🍷

18

Beef carpaccio with Sriracha dressing, avocado, mixed lettuce, spring onion, crispy onions and fresh mango cubes

## SIDES

**COUNTRY FRIES** 🍟 🥑 🍷

4,5

Deep fried potatoes with mayonnaise and ketchup dips

**STEAMED EDAMAME** 🥒 🥑 🍷

8

Steamed edamame with olive oil and Maldon salt

**THAI RICE** 🍚 🥑 🍷

5

Thai rice sautéed with red onion and coriander

**QUINOA** 🌱 🥑 🍷

8

Steamed brown ecologic quinoa

# HAPPINESS IS ONLY REAL WHEN SHARED

CHRISTOPHER MCCANDLESS

**ALLERGEN INFORMATION**

Purobeach has implemented an Allergen Control Plan with allergen information on their products following the implementation of the 1169/2011 Regulation (EU) on "food information for consumers". Please ask for our allergen menu.



## MAINS

**WOK YAN PÖ** 🍷

White cabbage and mixed vegetable stir fried in a wok with prawns, grilled country chicken, bambu, edamame, chili, sesame seeds, fried tofu, udon noodles, fresh coriander and oyster sauce

18

**VEGETARIAN WOK** 🌱 🍷

White cabbage and mixed vegetable stir fried in a wok with bamboo, edamame, fresh chili, sesame seeds, fried tofu, udon noodles, fresh coriander and kabayaki sauce

16

**THAI RED CURRY** 🌱 🍷

Country chicken / Seafood and fish / vegetables  
Served with thai rice

15 / 18 / 15

**ORGANIC CHICKEN TAJINE** 🍷

Moroccan style free-range chicken tajine with onion, tomato, zucchini, carrot and grape, served with couscous and harissa

18,5

**SALTED FRESH FISH** (Min 2p) 🌱

Served with grilled vegetables, pont neuf potatoes, and horseradish

27 pp

**HAKE FROM THE BAY OF DÉNIA**

Hake from the Bay of Dénia, creamed peas, clams and aroma of pastis

19,5

**CREAMY RICE WITH JOHN DORY** (Min 2p)

“Bomba” rice with John Dory, squid, red prawn and wild asparagus

14,5 pp

**ARROZ A BANDA (RICE ON THE SIDE)** (Min 2p)

Dry “bomba” rice, squid, red prawn, ñora peppers and John Dory

13,5 pp

**VALENCIAN PAELLA** (Min 2p)

Free-range chicken, rabbit, ribs, green beans, red peppers and artichokes

14,5 pp

**FIDEUÀ (NOODLE PAELLA)** (Min 2p)

“Rossejat” noodles, squid, red prawn, ñora peppers and John Dory

13,5 pp

—  
MODERN,  
FUNKY  
WITH A  
BOHEMIAN  
FEEL

## FROM THE GRILL

**GRILLED SEA BASS** 🌱 🍷

Grilled Sea bass with red pepper, avocado and onions vinaigrette, served with sauteed kale, quinoa, cherry tomatoe and baby corn

25

**TAGLIATA DE TERNERA** 🌱

Carved beef entrecote with rucula salad, grilled tomatoes, parmesan, olive oil and balsamic vinegar

25

**TENDERLOIN CAFÉ DE PARIS** 🌱

Grilled beef sirloin steak (220g) topped with Café de Paris butter, pont-neuf potatoes and green salad

25

**ORGANIC CHICKEN** 🌱 🍷

Grilled free-range chicken breast with red pepper, avocado and onion vinaigrette, served with sauteed kale, quinoa, cherry tomatoe, and baby corn

18

**CHARGRILLED OCTOPUS**

Chargrilled octopus with smoked potato puree, “Romesco” sauce and sautéed baby vegetables

17,5

**GRILLED RED PRAWN**

Prawn bread, red prawn and baby leaf greens

M.P.

**GRILLED CRAWFISH**

Grilled crawfish with sun-dried tomato, sautéed asparagus and garlic and lime vinaigrette

M.P.

## DESSERTS

**GINO** 🌱 🌱

Fresh fruits gratinated with white chocolate and vanilla ice cream

8

**PURO BROWNIE** 🌱 🌱

Homemade gluten-free chocolate and walnut brownie with vanilla ice cream

8

**PURO CHEESECAKE** 🌱

Traditional with red fruits

7

**COCO AND WHITE CHOCOLATE PANACOTTA** 🌱 🌱

Coconut and white chocolate panna cotta with mango sauce

7

**FRESH FRUIT CHUNKS** 🌱 🌱 🍷

Fresh fruit chunks

6,5

**ICE CREAMS & SORBETS** 🌱

Vanilla ice cream, Belgian chocolate ice cream, raspberry sorbet, lemon sorbet, passion fruit sorbet

4,5

**WHITE WINE**

Glass 75cl

**PURO WHITE**D.O. Penedés.  
Xarello, Parellada, Macabeo

5 27

**DOMINIO DE FONTANA**D.O. Tierra de Castilla  
Verdejo

6 28

**ENRIQUE MENDOZA JOVEN**D.O. Alicante  
Chardonnay

36

**SAN MARTINO**D.O.C. Bergamasca - Italia  
Pinot Grigio

36

**QUINTALUNA**D.O Rueda.  
Verdejo

38

**ZARATE**D.O. Rías Baixas.  
Albariño

41

**CHABLIS FAIVELEY**D.O. Chablis  
Chardonnay

50

**RED WINE****PURO RED**D.O. Catalunya.  
Tempranillo, Garnacha y Monastrell

5 27

**KODEN LUIS ALEGRE**DO Rioja  
Tempranillo

6 30

**EL SEQUÉ**D.O. Alicante  
Monastrell

48

**SANTA ROSA**D.O. Alicante  
Cabernet, Merlot y Sirah

60

**PSI 2016**D.O. Ribera del Duero  
Dominio de pingus tinta fina

70

**MERCUREY 1° CRU.**D.O. Bourgogne, Francia  
Pinot Noir

75

**200 MONJES RESERVA**D.O.C Rioja  
Tempranillo, Garnacha, Mazuela

80

**ROSÉ WINE**

Glass 75cl

**PURO ROSÉ**D.O. Catalunya.  
Tempranillo, Merlot, Monastrell

5 27

**EFE**D.O. Valencia  
Monastrell

6 28

**CHARLATAN**D.O. Cligales  
Garnacha

35

**CHATEAU STE. MARGUERITE**A.O.C. Côtes de Provence - Francia  
Garnacha, Cinsault .

45

**IKON****CHATEAU HERMITAGE**  
A.O.C. Côtes de Provence - Francia  
Garnacha, Cinsault

50

**CAVA & CHAMPAGNE****FREIXENET** Reserva Real

12 66

**MÖET & CHANDON** Brut

15 90

**MÖET & CHANDON** Brut Rosé

120

**MÖET & CHANDON** Ice

135

**MÖET & CHANDON** Ice Rosé

160

**RUINART BLANC DE BLANCS**

180

**DOM PERIGNON**

240

**SOCIAL SIZES** 150cl**PURO WHITE**

52

**PURO ROSÉ**

52

**MÖET & CHANDON** Brut

175

**MÖET & CHANDON** Ice

265

**MÖET & CHANDON** Ice Rosé

315