

Purobeach
Oasis del mar
ILLETAS

RESTAURANT MENU LOW SEASON

STARTERS & SALADS

1/2 full

BAKER'S BREAD SELECTION 🍞

Selección de pan multicereales, pan de tomate seco, pan de aceitunas y pan mini-viena, servido con aceite de oliva y "all i oli" de lima
A selection of multigrain bread, dry tomato bread, olive bread & mini vienna bread with olive oil and lime "all i oli"

5 8

ANTIPASTO FOR FOUR

Edamame al vapor, gambas Piri Piri, pan de gambas Vietnamita, jamón ibérico, queso burrata, tomate fresco, alcachofas envinagradas, aceitunas y una baker's bread selection

Steamed edamame, king prawns Piri Piri, Vietnamese's prawns bread, Iberic Ham, burrata cheese, fresh tomato, marinated artichokes, olives and a Baker bread selection

60

CRISPY SQUID 🍤

Calamar frito con mayonesa de lima y bouquet de lechugas

Deep-fried calamari, with lime mayonnaise and lettuce's bouquet

17

GOAT CHEESE SALAD 🥗

Queso de cabra gratinado con miel, mezclum de lechugas, melocotón, tomate cherry, nueces garrapiñadas, aliñada con vinagreta de Módena y miel
Gratinated Goat's cheese with honey, mixed lettuce, peach, cherry tomatoes, caramelised walnuts, dressed with Modena vinegar and honey

11 20

PIRI-PIRI PRAWNS IN CASSEROLE 🍤 🍞

Gambas en salsa Piri Piri cocinadas en cocotte servidas con pan de gambas

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

19

ASIAN BEEF SALAD 🥗

Entrecot marinado en dressing asiático, mezclum de lechugas, shimeji, fideos de calabacín, cacahuetes, chili fresco, cebolla roja, brotes de soja, tomate cherry con vinagreta Melbourne

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

11 20

COURGETTES CARPACCIO & BURRATA 🥗 🍷

Carpaccio de calabacín con queso burrata, piñones, pesto de albahaca, tomate y rucula

Courgette carpaccio, pine nuts, burrata cheese, basil pesto, tomato and rockets

19

SUPER FOOD SALAD 🥗 🌱 🍯

Con quinoa, Kale, col lombarda, espinacas, brócoli, zanahoria, aguacate, chili rojo fresco, semillas de chía y pipas de calabaza con dressing de miel, jengibre y mostaza antigua

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

18

VEGAN SWEET POTATO HUMMUS 🍷 🍯

Servido con crudités y pan de pita

Served with crudités and pita bread

17

RAW BAR

POKE DE SALMON

Arroz jazmín, salmón y huevo marinado en ponzu, con aguacate, edamame, cebolla roja encurtida, zanahoria, crema kimchi

Jazmin rice, salmon y egg marinated in ponzu, with avocado, edamame, pickled red onions, carrots, kimchi cream

19

SALMON & AVOCADO TIRADITO 🍷 🍯

Tiradito de salmón con aguacate, cilantro y salsa de ají amarillo

Salmon tiradito with avocado, fresh coriander and yellow aji sauce

22

SRIRACHA CARPACCIO 🍷 🍯

Carpaccio de ternera con un ligero toque de salsa Sriracha, aguacate, selección de lechugas, cebolleta, chips de cebolla y dados de mango

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

20

MAINS

WOK YAN PÖ

Col china y verduras salteadas con langostinos, pollo campero, bambú, edamame, chili fresco, sésamo, tofu frito, tallarines udon, cilantro fresco y salsa de ostras
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

23

VEGETARIAN WOK

Col china y verduras salteadas con bambú, edamame, chili fresco, sésamo, tofu frito, tallarines udon, cilantro fresco y salsa kabayaki
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

19

THAI RED CURRY

Servido con arroz thai / Served with thai rice

¹ Pollo campero / Country chicken

21

² Mariscos y pescados / Seafood and fish

23

³ Verduras / Vegetables

18

MALLORCAN SOFT RICE WITH RED PRAWNS

Arroz tipo bomba con gamba roja, mariscos y verduras
Paella type rice with red prawns, seafood and vegetables

27

ORGANIC CHICKEN TAJINE

Tajine de pollo campero al estilo marroquí con cebolla, tomate, calabacín, zanahoria y uvas pasas servido con couscous, keffir y harissa
Morrocan style free-range chicken tajine with onion, tomato, zucchini, carrot and grape, served with couscous, keffir and harissa

21

FROM THE GRILL

GRILLED SEA BASS

Lubina a la parrilla, vinagreta de pimiento rojo, aguacate y cebolla, acompañado de un salteado de kale, quinoa, tomate cherry y maíz baby
Grilled Sea bass with red pepper, avocado and onions vinaigrette, served with sauteed kale, quinoa, cherry tomatoe and baby corn

28

BEEF TAGLIATA

Entrecot de ternera trinchado con ensalada de rúcula, tomates asados, aceite de oliva, balsámico y parmesano
Carved beef entrecote with rucula salad, grilled tomatoes, parmesano, olive oil and balsamic vinegar

32

TENDERLOIN CAFÉ DE PARIS

Solomillo 220 gr. A la parrilla servido con mantequilla café de Paris, patatas pont neuf y ensalada verde
Grilled beef sirloin steak (220g) topped with Café de Paris butter, pont-neuf potatoes and green salad

29

ORGANIC CHICKEN

Pechuga de pollo campero a la parrilla con hierbas y ajo, vinagreta de pimiento rojo, aguacate y cebolla, acompañado de un salteado de kale, quinoa, tomate cherry y maíz baby
Grilled free-range chicken breast with red pepper, avocado and onion vinaigrette, served with sauteed kale, quinoa, cherry tomatoe, and baby corn

19

SIDES

COUNTRY FRIES

4,5

Patatas fritas con mayonesa y ketchup
Deep fried chips with mayonnaise and ketchup dips

STEAMED EDAMAME

8

Edamame al vapor con aceite de oliva y sal Maldon
Steamed edamame with olive oil and Maldon salt

THAI RICE

5

Arroz thai salteado con cebolla roja y cilantro
Thai rice sautéed with red onion and coriander

QUINOA

8

Quinoa integral ecológica al vapor
Steamed brown ecologic quinoa

PURO CLASSICS

1/2 full

PURO CAESAR SALAD

Pechuga de pollo campero al grill, lechuga romana, salsa Puro caesar, escamas de parmesano y picatostes
Grilled country chicken breast, romaine lettuce, Puro caesar dressing, parmesan shavings and bread croutons

12 20

CHICKEN QUESADILLAS

Tortita de trigo, pollo campero al grill, queso, ajo, tomate seco, comino, chile chipotle, guacamole, crema agria y pico de gallo
Flour tortilla, grilled country chicken, cheese, garlic, sun-dried tomato, cumin, chipotle chili, guacamole, sour cream and pico de gallo sauce

20

PURO KEBAB CLUB

Picanha asada con especias, bacon, mezclum de lechugas, zanahoria, tomate cherry y cebolla envuelta en pan pita casero con salsa de yogurt y patatas fritas
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

20

PURO BURGER

200 gr de hamburguesa de ternera al grill, pan de brioche, tomate, cebolla, lechuga, bacon, queso y patatas fritas
Grilled beef burger (200g) with brioche bread, tomato, onion, lettuce, bacon and cheese served with chips

22

FISH TACOS

Tortita de trigo, gallo de san pedro marinado y frito, cebolla roja, col, aguacate, maíz, cilantro, lima, mayonesa de chipotle y crema agria servido con chips de yuca y guacamole
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

20

PITA & FALAFEL

Pan pita relleno de falafels de lentejas, ensalada de tomate, cebolla, aceituna kalamata, queso feta y pepino con salsa de yogur ajo y menta servido con patatas fritas
Pita bread filled with red lentils falafels, tomato, onion, kalamata olives, feta cheese and cucumber salad with garlic and mint yogurt sauce served with country fries

20

DESSERTS

GINO

Fresa, kiwi y plátano gratinados con chocolate blanco y helado de vainilla
Fresh fruits gratinated with white chocolate and vanilla ice cream

10

PURO BROWNIE

Brownie casero de chocolate y nueces sin gluten con helado de vainilla
Homemade gluten-free chocolate and walnut brownie with vanilla ice cream

10

PURO CHEESECAKE

Tradicional y con frutos rojos
Traditional with red fruits

8

COCO AND WHITE CHOCOLATE PANACOTTA

Panna cotta de coco y chocolate blanco con salsa de mango
Coconut and white chocolate panna cotta with mango sauce

8

FRESH FRUIT CHUNKS

Trozos de fruta fresca
Fresh fruit chunks

10

ICE CREAMS & SORBETS

Helado de vainilla, helado de chocolate belga, sorbete de frambuesa, sorbete de limón, sorbete de maracuyá
Vanilla ice cream, Belgian chocolate ice cream, raspberry sorbet, lemon sorbet, passion fruit sorbet

4,5

INFORMACIÓN ALÉRGENOS / ALLERGEN INFORMATION

Purobeach tiene implantado un Plan de Control de Alérgenos y dispone de información de los alérgenos presentes en sus productos cumpliendo el Reglamento (UE) 1169/2011 de "Información alimentaria facilitada al consumidor". Por favor solicita nuestra carta de alérgenos.

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.



Precios en €, IVA incluido / Prices in €, VAT included

WHITE WINE

PURO WHITE

D.O. Penedés. Xarello, Parellada, Macabeo
Medium-bodied. Notes of ripe fruits and white flowers

PIEDRA, PAPEL Y TIJERA

V.T. Mallorca. Prensá, Chardonnay
Intense citrus aroma. Notes of pear, grapefruit and apple

MASTRO VERNACOLI

D.O.C. Trentino. Pinot Grigio
Light bodied. Fresh fruit aromas and citrus notes

MANÍA

D.O Rueda. Verdejo. Sauvignon Blanc
Light bodied dry. Notes of green fruit and pineapple

MENADE ECOLOGICO

D.O Rueda. Verdejo
Light bodied dry. Notes of mango and peach

LUIS LATOUR ARDECHE

Ardèche. Francia
intense citrus aroma. notes of green fruit and pear

ZARATE

D.O. Rías Baixas. Albariño
Mouth-watering acidity. Notes of apple and nectarine

O LUAR DO SIL SOBRE ELIAS

D.O. Valdeorras. Godello
Mineral notes, green fruits and flowers

VIIGNER SON VICH

V.T. Mallorca Tramuntana. Viognier
Mediterranean flowers and herbal aromas

PETIT-FUMÉ

A.O.C. Pouilly Fumé-Francia, Sauvignon Blanc
Medium-bodied dry. Fruity and herbal notes

ROSÉ WINE

PURO ROSÉ

D.O. Catalunya. Tempranillo, Merlot, Monastrell
Peach and berry notes. Flowery end

DOMAINE DE PARIS

A.O.C. Côtes de Provence - Francia. Syrah
Strawberries and spicy aroma. Hints of grapefruit

AVA

V.T. Mallorca. Mantonegro, Callet, Merlot
Red berries and spicy notes

WILLIAMS CHASE

A.O.C. Côtes de Provence - Francia.
Garnacha, Syrah
Wild strawberry, white flowers and a hint of lychee notes

RED WINE

PURO RED

D.O. Catalunya. Tempranillo, Garnacha, Monastrell
Light-bodied. Red liquorice and cherry notes

DOS MARIAS

V.T. Mallorca 2017 Montenegro, Merlot, Cabernet
Full-bodied. Plum & raisins notes

GOMEZ CRUZADO

2015 D.O.Ca. Rioja. Tempranillo, Garnacha
Cherry red with a medium layer. Clean and bright

VIÑA SASTRE ROBLE

D.O. Ribera del Duero. Tinto Fino
Medium-bodied. Red fruit and vainilla notes

CA'N XANET

V.T. Mallorca. Merlot, Syrah, Mantonegro
Medium-bodied. Herbal and smoked notes, hints of cherry

COSTERS

2012 V.T. Mallorca. Tramuntana. Tempranillo
medium-bodied. elegant notes, hints of cherry

CUVEE LATOUR

Bourgogne, Francia Pinot Noir
Nobles wild red berries notes, vainilla aroma

AALTO

2015 D.O Ribera del Duero. Tinto Fino
Noble spiced liquorice, tobacco and mulberry fruit flavours

EL PUNTIDO

D.O.C Rioja. Tempranillo
Noble oac aromas, tobacco and mulberry fruit flavours

SOCIAL SIZES 150 CL

PURO WHITE

PURO ROSÉ

MOËT & CHANDON Brut

MOËT & CHANDON Ice

MOËT & CHANDON Ice Rosé

CAVA & CHAMPAGNE

FREIXENET RESERVA REAL

MOËT & CHANDON Brut

MOËT & CHANDON Brut Rosé

MOËT & CHANDON Ice

MOËT & CHANDON Ice Rosé

RUINART BLANC DE BLANCS

DOM PERIGNON

Glass 75 CL

6 28

34

36

36

38

38

41

45

43

50

6 28

35

38

43

Glass 75 CL

6 28

7 34

37

39

42

44

45

60

67

52

52

235

265

300

Glass Bottle

12 68

15 120

16 130

25 135

160

180

240