

BESO BEACH

ESTEPONA

SPECIALS WITH CAVIAR

Spoon - Caviar Oscietra can ⁴	10 €
Caviar 20gr: 60 €30gr: 90 €50gr: 149 €100gr: 290 € Oscietra can ⁴	
Red tuna tartar, avocado and kimchee mayonaise ^{3,4,6,11}	46 €
Formentera-style Carabinero with homemade potatoe chips & fried eggs and Caviar Osietra 10gr ^{2,3,4}	60 €
Scarlet shrimp croquettes ^{1,2,3,4,7}	2 ud.: 9 €

COLD STARTERS

Sourdough bread with aioli and seasoned olives ^{1,3,6,7}	8 €
Iberian acorn-fed ham ¹	41 €
Local tomato salad with tuna belly, piparras and spring onions ^{4,12}	18 €
Spinach salad, grated parmesan, sesame vinaigrette and grilled lime ^{3,6,7,11}	17 €
Handmade burrata with tomato confit, pistachio powder and basil cream ^{3,7,8,12}	22 €
Wagyu carpaccio with black truffle, 24 months parmesan and arugula ^{7,8,11}	28 €
Red tuna tartar, avocado and kimchee mayonaise ^{1,4,6,7,11}	22 €
Shrimp aguachile ^{2,4,6,10,14}	21 €

FOR VERMUT

Cockles ¹⁴	11 €
Mussels in pickled sauce ¹⁴	8 €
Anchovy Premium ⁴	30 €
Anchovy of Santoña 00 23k gold ⁴	35 €

HOT STARTERS

Artichokes confit in olive oil, payoyo d.o. cheese and black truffle ^{7,12}	20 €
Charcoal grilled octopus with Ibicencan potatoes and green mojo sauce ^{7,12,14}	31 €
Beso Mussels ^{4,12,14}	19 €
Andalusian squid ^{1,4,7,14}	22 €
Lobster rabas with truffled mashed potato and organic poached egg ^{1,2,3,7,12}	45 €
Homemade croquettes of acorn-fed iberian ham ^{1,3,7,12}	16 €
Garlic prawns with Mallorcan sobrasada ²	19 €
Seared scallops with basil and tomato vinaigrette with butter (menier) ^{1,3,7,14}	19 €
Roasted eggplant with pumpkin seeds parmesan slices dried tomatoes capers capers harisa aioli ^{1,3,6,7,12}	15 €
Sardines on spit ⁴	17 €

GRILLED

Grilled sea bass bilbaína style ⁴	1/kg: 80 € Suplemento a la sal: 20 €
Grilled turbot in bilbaína style ⁴	1/kg: 80 € Suplemento a la sal: 20 €
Dry aged Ribeye steak with josper 35 days of maturation	Kg: 95 €
Veal ribs at low temperature	62 €
National lobster a la formentereña with homemade potato chips and fried eggs. ^{2,3}	1/kg: 120 €
Formentera lobster with homemade potato chips and fried eggs ^{2,3}	1/kg: 260 €

RICE AND FIDEUÁ

PAELLAS, RICE DISHES, FIDEUÁS AND STEWS ARE PREPARED FOR A MINIMUM OF 2 PERSONS AND A MAXIMUM OF 2 VARIETIES PER TABLE. FIDEUÁ CONTAIN GLUTEN.

Seafood Paella/Fideuá. Prawns and crayfish ^{2,4,12,14}	31 €
Paella/fideuà negra with scallops and alioli sauce ^{2,4,7,12,14}	29 €
Paella/fideuà de carabineros (shrimp paella/fideuà) ^{1,2,4,12}	45 €
Fresh lobster paella ^{2,4,12,14}	37 €
Mellow lobster rice ^{2,4,12,14}	37 €
Vegetable paella/fideuà with artichoke blossom ^{1,12}	25 €
Cannelloni with red prawns and carabineros ^{1,2,4,7,12,14}	27 €
MINIMUM FOR TWO.	

SIDES

Wild asparagus with black truffle ¹²	19 €
Homemade potato chips	7 €
Padrón peppers	7 €
Piquillo peppers ¹²	7 €
Extra black truffle	

SWEET AVALANCHE (DESSERTS)

Chocolate orgasm ^{1,3,5,7,8}	14 €
Cheesecake ^{1,3,5,7,8}	14 €
Beso Loco (BESO chocolates) ^{3,5,7}	12 €
MANGO/PASSION FRUIT RASPBERRY HAZELNUT CHOCO	
Icecream ⁷	5 €
RASPBERRY OR CHOCO/KINDER ORMANGO/PASSION FRUIT	
Seasonal fruit plate	13 €