25 Aniversario

La Ponderosa Playa



el comienzo de un viaje...

a la Mar de Sabores

PRECIOS I.V.A. INCLUÍDO € PRICES TAXES INCLUDED




LA PONDEROS
PLAY


comienza el
Viaje...



Rice and Seaworth Dishes

Minimum for two people
Price per person

1	Mixed Paella	16'00
2	Vegetable Paella	15'00
3	Fish & Seafood Pella	18'00
4	Noodles a la Banda	15'00
5	Rice "Banda" Style	15'00
6	Black Rice	18'00
7	Creamy Rice with Iberian Pork Secreto and Piquillo Peppers	18'00
8	Soupy Seafood Rice	18'00
9	White Rice with Wedge Shell & Prawns	20'00
10	Rice with Spider Crab	20'00
11	Rice with Tuna and Squid	20'00
12	Rice with Lobster	30'00
13	Rice with Scarlet Shrimp [Kg 200€]	+10'00
14	Rice with Langouste [Kg 170€]	+10'00

Soups

15	Shellfish Soup	10'00
16	Tomato Cream	10'00
17	Glass of Cold Vegetable Soup [Gazpacho]	7'00
18	Cold Vegetable Soup with Garnish [Gazpacho]	10'00
19	Salmorejo con Jamón y Huevo	10'00
20	Fabada	14'50
21	Gazpachuelo [Minimum for two people]	20'00

Salads

22	Green Salad	10'00
23	Roasted Peppers Salad	10'00
24	Tomato Salad with Garlic and Salmorejo	10'00
25	Homemade Salad	12'00
26	Red Tuna or Salmon Poke Rice, Wakame Seaweed, Avocado, Carrots, Cashews, Onion	18'50
27	Warm Spinach Salad with Bacon, Crispy Camembert Cheese and Strawberry Vinaigrette	16'00
28	"Ponderosa" Salad Lettuce, Cherry Tomatoes, Prawns, Goat Cheese, Pineapple, Yogurt Sauce and Glaze Balsamic Vinegar	16'00
29	Chef Salad Lettuce, Crispy Chicken, Bacon, Croutons, Goat Cheese, and Yogurt Sauce	16'00
30	Russian Salad with Octopus	15'50
31	Octopus with Pink Sau ce	18'00
32	Tomato with Frigate Mackerel or Anchovies or Tuna Belly with Salmorejo	19'00
33	Toro Tomato with Avocado, Red Onion and Tuna, Bullet Tuna or Tuna Belly	20'50
34	Toro Tomato with Salmorejo, Burrata and Pesto Sauce	17'00

Cold Starters

35	Iberian Ham "Joselito"	29'00
36	Cheese Board with Quince Paste, Jam and Dried Fruit	18'00
37	Melon with Iberian Ham	16'00
38	Anchovies in vinegar with Potatoes Grid	14'00
39	Couple of Anchovies and Boquerones with Salmorejo	20'00
40	Salmon Tartar with Avocado	19'00
41	Galician Razor Clams with Extra Virgin Olive Oil Emulsion	20'00
42	Riofrío Caviar [15 grs.]	48'00
43	Scarlet Shrimp Tartare	Kg 200'00

Hot Starters

44	Cod Fritters [By Season]	[Ud] 3'50
45	Artichoke Flower with Sautéed Iberian Ham	14'00
46	Spicy Potatoes	9'00
47	Aubergines with Honey	12'00
48	Vegetables and Fish Fried with Egg	16'00
49	Prawns Pil-Pil Sauce	15'00
50	Steamed Mussels or with Marinara Sauce	15'00
51	Squid Ink Spaghetti with Seafood	15'00
52	Ham or King Prawns Croquettes	14'00
53	Grilled Vegetables	18'50
54	Octopus Legs Ponderosa Style	22'00

BREAD AND BUTTER AT CUSTOMER REQUEST
BREAD BUTTER OR OIL 1'90
GLUTEN-FREE BREAD 2'90
GARLIC BAGUETTE WITH CHEESE 5'00

Seafood

55	Clams		18'00
56	Wedge Shell		24'00
57	Thinner Shells	[Piece]	4'80
58	Galician Scallops with Garlic	[Piece]	8`50
59	French Oysters No. 2	[Piece]	5'60
60	"" "" with Mango Sauce	[Piece]	5'90
61	Langouste	[100 grs.]	17'00
62	Langouste with Fried Egg and Poor Man's Potatoes	[100 grs.]	17'00
63	Lobster	[100 grs.]	16'00
64	Scarlet Shrimp	[100 grs.]	20'00
65	Norway Lobsters	[100 grs.]	18'00
66	"Garrucha" Shrimp	[100 grs.]	18'00
67	Grilled or Boiled Shrimp		30'00

Fish

68	Sardines	7'50
69	Deep Fried Cuttlefish	12'00
70	Deep Fried Anchovies	12'00
71	Anchovies Lemon Style	16'00
72	Deep Fried Baby Squid	12'00
73	Deep Fried Squid Rings	16'00
74	Deep Fried Red Mullets	16'00
75	Marinated Fish	12'00
76	Fried Red Snapper and Aioli Sauce	14'00
77	Grilled Red Snapper with Garnish	14'50
78	Fried Shrimp Timbale with Egg	18'00
79	Grilled Sole	26'00
80	Sole Meuniére	27'00
81	Salmon "Ponderosa" Style With Wild Asparagus, Mashed Potatoes and Teriyaki Sauce	21'00
82	Cod "Ponderosa" Style With a Bed of Poor Man's Potatoes and Garlic Shrimp	24'00
83	Grilled Squid [Kg]	55'00
84	Redbanded Seabream (Wild Fish) [Kg] Roteña Style Exclusive Recipe in Fuengirola	70'00

BE AMAZED BY OUR EXCLUSIVE ALMADRABA BLUEFIN TUNA MENU



Wild Fish of the Day

85	Turbot Sea Bass Bream Porgy Redbanded Seabream Blackspot Seabream Grouper Monkfish Redfish Gallopedro	[Kg]	Oven, Salt, Grilled or BBQ 65'00

Grilled or BBQ Meats

86	Ox Burger	[250 grs.]	16'50
87	Entrecote with Garnish	[350/400 grs.]	26'00
88	Beef Tenderloin		29'00
89	T-bone Steak	[Kg]	55'00
90	Iberian Secret with Caramelized Onion to the Px		19'00
91	Iberian Pork Fillet with Ham and Mojo Picon Sauce		19'50
92	Pork Ribs with Barbecue Sauce		18'00
93	Grilled Chicken		16'50
94	Angus Entrecôte	[350/400 grs.]	32'00

Sauces

95	Mayonnaise	1'00	100	Mushrooms	2'50
96	Ketchup	1'00	101	Argentinian Chimichurri	2'50
97	Aioli	2'50			
98	Pepper	2'50	102	Curry	2'50
99	Sherry	2'50			

Kids Menu

103	Chicken Nuggets	9'50
104	Beef Burger	9'50
105	Red Snapper Sticks	11'50
106	Spaghetti	9'50
107	Pizza	13'50
108	Chicken Fillet	13'50

Carta para Alérgenos

Allergy Carte



Arroces y Platos Marineros Rices and Seaworth Dishes

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Sopas Soups

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Ensaladas Salads

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Entrantes Fríos Cold Starters

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Entrantes Calientes Hot Starters

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Mariscos Seafood

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Pescados Fish

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Pescado Salvaje Wild Fish

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Carnes Meats

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Salsas Sauces

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100

Menú Infantil Kids Menu

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La Ponderosa Playa

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