



S O N
MATIAS
BEACH

YACHT DELIVERY SERVICE

CALL OR VIA WHATSAPP
670 459 799

MINIMUM CONSUMPTION 60€

STARTERS

"Salmorejo Cordobés"

Traditional Spanish cold soup made with fresh ingredients as tomatoes, garlic, olive oil, served with boiled egg and Spanish Ham.

16.00 €

"Tequeños" Mozzarella sticks

15.00 €

Homemade cured ham croquettes

16.00 €

Nuggets (9 pieces)

15 €

SALADS

Blue Bar Caprese

Sliced tomatoes, Burrata cheese, and a touch of pesto sauce and basil.

17.00 €

Montesa

Goat cheese, lettuce, cherry tomatoes, sultanas, walnuts, with honey mustard vinaigrette.

18.00 €

César

Chicken breast fried in bread scrubs with lettuce, bacon, fried bread, parmesan cheese and Cesar sauce.

18.00 €

Prawn salad

Prawns, cherry tomatoes, lettuce, onion, avocado and boiled egg with Cocktail sauce.

24.00 €

RICE DISHES (Min. 2 person) Price per person.

Deposit 30€

Vegetable paella

22.00 €

Mixed paella

26.00 €

Mixed paella without shells

28.00 €

Fish and shell-fish paella

28.00 €

Fish and shell-fish paella without shells

30.00 €

Seafood noodle paella

26.00 €

Clamp lobster rice

32.00 €

COCKTAILS

Deposit 20€ each cocktail.

Wird eine Pfandgebühr von 20 € pro Liter Cocktail.

1 Lt. Mojito

White Rum, Lime Juice, Soda, Sugar.

30.00 €

1 Lt. Sex on the Beach

Vodka, Peach, Orange Juice, Grenadine.

30.00 €

1 Lt. The Dragon Fly

Dragon fruit, Pineapple, Bacardi
Drachenfrucht, Ananas, Bacardi.

30.00 €

1 Lt. Pink Daiquiri

Rum, Rum Bold, Strawberry Juice.

30.00 €

1 Lt. Piña Colada

Also free alcohol) Rum, Pineapple Juice, Coconut Milk.

30.00 €

MINIMUM CONSUMPTION 60€

VORSPEISEN

"Salmorejo Cordobés" Spezialität aus Andalusien. Kalte Suppe aus Tomaten, Knoblauch, Brot und Öl mit Schinken und hart gekochtem Ei	16.00 €
"Tequeños" Mozzarella sticks	15.00 €
Schinkenkroketten	16.25 €
Nuggets (9 Stück)	15 €

SALATE

Caprese Rosa Tomate in Scheiben, Burrata, Basilikum-Pesto.	17.00 €
Montesa Ziegenkäse, Romana Salat, Cherrytomaten, Nüsse, Röstzwiebeln, Honig-Senf-Dressing.	18.00 €
Ceasar Knusprig paniertes Hühnchen, Romanasalat, Speck Croûtons, Parmesan, Ceasar Dressing.	18.00 €
Shrimpsalat Gekochte Garnelen, Romanasalat, Zwiebeln, Avocado gekochtes Ei, Cocktaildressing.	24.00 €

REISGERICHTE (Mind. 2 Personen) Preis pro Person.

Wird eine Pfandgebühr von 30€ fällig

Paella Vegetarisch	22.00 €	Paella Marinera Ciega	30.00 €
Paella Mixta	26.00 €	Ohne Gräten, Knochen oder Muschelschalen.	
Paella Mixta Ciega	28.00 €	Fideua	26.00 €
Ohne Gräten, Knochen oder Muschelschalen.		Paella mit feinen Nudeln und Meeresfrüchten.	
Paella Marinera	28.00 €	Reis mit Hummer	32.00 €

BEER

Estrella Galicia	5.50 €
Alhambra Reserva 1925.....	6.00 €

1 Lt. SANGRIA

Red / White.....	25.00 €
Champagne.....	28.00 €

SOFT DRINKS

33 ML4.50 €

BOX OF FRUITS
25€

1Lt. ICE CREAM
14€

BAG OF ICE
6€

CRUSHY ICE
7€



MINIMUM CONSUMPTION 60€

SPARKLING WINES

MÖET ET CHANDON BRUT IMPÉRIAL 104.00 €
(A.O.C. Champagne) Pinot Noir, Chardonnay y Pinot Meunier.

MÖET ET CHANDON "ICE" 118.00 €
(A.O.C. Champagne) Pinot Noir, Pinot Meunier y Chardonnay.

TAITTINGER BRUT RÉSERVE 124.00 €
(A.O.C. Champagne) Pinot Noir, Chardonnay y Pinot Meunier.

POMMERY APANAGE ROSÉ 112.00 €
(A.O.C. Champagne) Pinot Noir y Chardonnay.



ROSE WINES

WHISPERING ANGEL 56.00 €
(Côtes de Provence-Francia) Cinsalut, Grenache y Vermentino.

CHIVITE "LAS FINCAS" 40.00 €
(V.T. Tres Riberas-Navarra) Garnacha.

CUATRO PASOS ROSADO 38.00€
(D.O. Bierzo) Mencia.



WHITE WINES

MAR DE FRADES 44.00 €
(D.O. Rías Baixas) Albariño.

MARQUÉS DE RISCAL 38.00 €
Ecológico (D.O. Rueda) Sauvignon Blanc.

BARON DE LEY 36.00 €
Semi Dulce (D.O. Ca. Rioja) Sauvignon Blanc.



RED WINES

MARQUÉS DE RISCAL "XR" 58.00 €
Reserva (D.O. Ca. Rioja) Tempranillo y Graciano.

CRianza TIANNA BOCCHORIS 46.00 €
(V.T. Mallorca) Manto Negro, Callet, Merlot y Syrah.

PAGO DE CARRAOVEJAS 64.00 €
(D.O. Ribera del Duero) Tinto Fino, Cabernet Sauvignon y Merlot.

