

CALA BLANCA

— RESTAURANT —

MENÚ PRINCIPAL
MAIN MENU



CAFÉ E INFUSIONES / COFFEE & TEA

Espresso Espresso	1,60€	Leche con chocolate Milk with chocolate	2,20€
Café solo largo Long coffee	1,80€	Capuchino Cappuccino	2,70€
Café americano American coffee	1,90€	Café Latte Latte	3,90€
Descafeinado Decaffeinated	1,90€	Vaso de leche Glass of milk	1,40€
Café cortado Short espresso with milk	2,00€	Té o infusiones Tea, chamomile, red tea	1,90€
Cortado largo Long espresso with milk	2,20€	Barraquito Coffee with condensed milk, evaporated milk, cinnamon and a touch of lemon	6,00€
Carajillo Coffee with brandy	3,00€	Irish coffee Irish coffee	7,00€
Café con leche Coffee with milk	2,10€	Café helado Iced coffee	5,90€
Leche y leche Latte with condensed milk	2,10€	Lumumba Lumumba coffee	5,90€

AGUA Y REFRESCOS WATER & SOFT DRINKS

Agua sin/con gas Still or sparkling water	2,70€
Refrescos Soft drinks	2,90€
Red bull Red bull	3,30€
Nestea Nestea	3,00€
Appletiser Appletiser	3,00€

ZUMOS DE FRUTAS FRUIT JUICES

Zumo de naranja Orange juice	2,40€
Zumo de piña Pineapple juice	2,40€
Zumo de manzana Apple juice	2,40€
Zumo de melocotón Peach juice	2,40€

CERVEZAS BEERS

Cerveza de barril 0.25cl Draught beer 0.25cl	3,50€
Cerveza de barril 0.40cl Draught beer 0.40cl	4,90€
Tropical limón Lemon beer	3,75€
Tropical limón sin alcohol Lemon beer without alcohol	3,75€
Corona Corona beer	4,00€
Tropical 1924 Tropical 1924	4,00€
Dorada tostada Dorada brown ale	4,00€
Guinness Guinness beer	4,30€
Franziskaner Franziskaner beer	4,30€

SIDRAS Y CAVAS CIDERS & SPARKLING WINES

Magners Magners	4,00€
Kopparberg Koppargerg	3,75€
Kopparberg grande Big kopparberg	5,00€
Cava de la casa House cava	18,70€
Copa de cava Glass of cava	3,70€
Freixenet Cordon Negro Freixenet Cordon Negro	6,90€

APERITIVOS APPETIZERS

Martini (seco, rojo, blanco) Martini (dry, red, white)	5,90€
Tío Pepe Tio Pepe	5,90€
Oporto Ruby Oporto Ruby	5,90€
Ricard Ricard	5,90€
Campari Campari	5,90€
Aperol Aperol	5,50€
Campari o Aperol Spritz Campari or Aperol Spritz	8,00€

Zumo de frutas / Fruit Juice (+1,80€)

Refresco o tónica / Softdrink or tonic (+2,20€)

GINEBRAS Y DIGESTIVOS GIN & DIGESTIFS

Gin de la casa House gin	6,30€
Gordon's Gordon's	7,00€
Gordon's pink Gordon's pink	7,50€
Beefeater Beefeater	7,50€
Bombay Sapphire Bombay Sapphire	7,50€
Licor de hierbas Herbal Liqueur	6,00€
Jägermeister Jägermeister	5,90€

LICORES
LIQUOR

Ron miel Honey rum	5,90€
Tia Maria Tia Maria	7,00€
Baileys Baileys	7,00€
Tequila José Cuervo José Cuervo Tequila	7,00€
Southern Comfort Southern Comfort Whisky	6,50€
Licor 43 Licor 43	5,90€
Pacharán Pacharán	5,50€
Chinchón Chinchón	5,90€
Amaro Averna Amaro Averna	5,90€
Sambuca Sambuca	5,90€

BRANDY Y COÑAC
BRANDY & COGNAC

Brandy de la casa House brandy	6,30€
Torres 5 Torres 5	7,00€
Torres 15 Torres 15	7,50€
Magno Magno	7,50€
Pierre Ferrand Coñac Pierre Ferrand Cognac	8,00€

RON Y VODKA
RUM & VODKA

Ron de la casa House rum	6,50€
Arehucas Arehucas rum	6,50€
Havana 3 Havana 3	6,90€
Havana 7 Havana 7	8,00€
Capitán Morgan Captain Morgan	8,00€
Zacapa 23 Zacapa 23	10,30€
Vodka de la casa House vodka	6,30€
Smirnoff Smirnoff	7,00€

Refresco o tónica / Softdrink or tonic (+2,20€)

WHISKY Y BOURBON
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Whisky de la casa House whiskey	6,30€
Ballantine's Ballantine's	6,90€
Jim Beam Jim Beam	6,90€
Johnnie Walker Red Label Johnnie Walker Red Label	6,90€
Johnnie Walker Black Label Johnnie Walker Black Label	6,90€
Jack Daniel's Jack Daniel's	6,90€
Cardhu Cardhu	8,70€

Refresco o tónica / Softdrink or tonic (+2,20€)

ENSALADAS / SALADS

Ensalada mixta con atún y aguacate (Solo disponible en temporada) Mixed salad with tuna and avocado (Seasonal only) 🐟 🥑	11,80€
Ensalada de tomate con queso canario Tomato salad with canarian cheese 🧀	11,50€
Ensalada mixta con queso rulo de cabra Mixed salad with goat cheese roll 🧀	11,80€
Ensalada César Caesar salad 🍷 🥑 🧀 🍴	11,80€
Caprese Gourmet (Tomate, rúcula, queso tierno, jamón ibérico y aceite de albahaca) Caprese Gourmet (Tomato, rucula, soft cheese, iberian ham and basil oil) 🧀	14,90€

ENTRANTES / STARTERS

Pan con ajo Toasted bread with garlic 🍷 🧀	2,90€
Pan con alioli Bread with alioli sauce 🍷 🥑	2,90€
Bruschetta (Pan tostado, ajo, tomate rallado, aceite, albahaca) Bruschetta (Toasted bread, garlic, grated tomato, basil) 🍷	5,50€
Gambas al ajillo Prawn with garlic 🦐	13,80€
Pimientos de padrón Fried padron peppers 🍷 🐟 🥑 🦀	9,70€
Papas arrugadas con mojo rojo Canarian potatoes with mojo sauce	9,70€
Tabla de quesos canarios Canarian cheese platter 🧀	13,80€
Puntillas de calamares Fried squid tips 🍷 🐟 🥑	11,80€

SOPAS / SOUPS

Sopa de marisco Seafood soup 🍷 🦐 🐟 🥑 🦀	12,90€
Sopa de tomate + pan con ajo Tomato soup + garlic bread 🍷 🧀	7,50€

PASTA / PASTA

Spaguetti o tagliatelle con frutos del mar Spaghetti or tagliatelle with seafood 🍷🍷🍷🍷	18,50€
Spaguetti o tagliatelle con salsa boloñesa Spaghetti or tagliatelle with bolognese sauce 🍷🌱	14,90€
Spaguetti o tagliatelle con chile, aguacate y gambas Spaghetti or tagliatelle with chili, avocado and prawns 🍷🍷	18,50€
Spaguetti o tagliatelle con salmón, gambas y nata Spaghetti or tagliatelle with salmon, prawns and cream 🍷🍷🍷🍷	18,50€
Spaguetti o tagliatelle al estilo chef Chef style spaghetti or tagliatelle 🍷🍷🍷🍷🍷	18,50€
Lasaña al horno de carne 100% entrecot o vegetal Meat 100% entrecote or vegetable lasagna 🍷🍷🌱	14,90€

PIZZAS / PIZZAS

Margarita (tomate, mozzarella, albahaca, orégano) Margarita (tomato, mozzarella, basil, oregano) 🍷🍷	9,70€
Atún y cebolla (tomate, mozzarella, atún, cebolla) Tuna and onion (tomato, mozzarella, tuna, onion) 🍷🍷🍷	11,80€
Diavola (tomate, mozzarella, salami picante) Diavola (tomato, mozzarella, pepperoni) 🍷🍷	12,80€
Vegetariana (tomate, mozzarella, mix verduras frescas a la parrilla, aceite albahaca) Vegetarian (tomato, mozzarella, grilled fresh vegetable mix, basil oil) 🍷🍷	12,80€
Prosciutto (tomate, mozzarella, champiñones, jamón cocido) Prosciutto (tomato, mozzarella, mushroom, ham) 🍷🍷	13,90€
Barbacoa (tomate, mozzarella, salchicha, bacon, pimientos asados, salsa barbacoa) Barbecue (tomato, mozzarella, sausage, bacon, roasted peppers, barbecue sauce) 🍷🍷🍷	14,90€
Frutos del mar (tomate, mozzarella, frutos del mar) Seafood (tomato, mozzarella, seafood) 🍷🍷🍷🍷🍷	15,90€
Hawai (tomate, mozzarella, jamón cocido, piña) Hawai (tomato, mozzarella, ham, pineapple) 🍷🍷	14,90€
Cala Blanca (tomate, mozzarella, solomillo, salsa bearnesa, rúcula) Cala Blanca (tomato, mozzarella, sirloine, bearnaise sauce, rucula) 🍷🍷	16,90€



CARNES / MEAT

Solomillo de ternera con salsa bearnesa, champiñones o pimienta verde Veal sirloin with bearnaise, mushroom or green pepper sauce 🌾🍄🥩🌶️	28,80€
Escalope uruguayo de ternera con salsa bearnesa, champiñones o pimienta verde Uruguayan veal escalope with bearnaise, mushroom or green pepper sauce 🌾🍄🥩🌶️	15,90€
Bife ancho uruguayo con salsa bearnesa, champiñones o pimienta verde Uruguayan steak with bearnaise, mushroom or green pepper sauce 🌾🍄🥩	21,50€
Hamburguesa gourmet especial con entrecot de ternera picada Special gourmet burger with entrecote minced beef 🌾🥩🌶️	16,90€
Cala Burger (Tomate, lechuga, carne 100% angus a la parrilla, cebolla caramelizada, queso de cabra y miel) Cala burger (Tomato, lettuce, grilled 100% angus meat, caramelized onion, goat cheese and honey) 🌾🥩	18,90€
Chips Burger (Pollo, queso, cebolla frita, tomate y lechuga) Chips burger (Chicken, cheese, fried onion, tomato and lettuce) 🌾🥩	17,90€
Pechuga de pollo a la plancha Grilled chicken breast	14,90€
Cordon bleu de pollo con salsa bearnesa, champiñones o pimienta verde Chicken cordon bleu with bearnaise, mushroom or green pepper sauce 🌾🥩🌶️	14,90€
Paletilla de cordero al horno (Por encargo) Baked lamb shoulder (On request) 🌾🥩	31,90€
Parrillada de carnes variadas Grilled meats	27,80€
Filete châteaubriand para 2 personas Châteaubriand steak 2 PAX 🌾🍄🥩	53,90€

Todos estos platos incluyen guarnición de verduras asadas, papas fritas o ensalada
All these dishes include grilled vegetables, french fried or salad

PESCADO / FISH

Salmón al grill de piedra volcánica Volcanic stone grill salmon 🐟	19,50€
Fritura mixta de calamares y sardinillas Mix of fried squid and small sardines 🍷🐟🐟🐟🐟	19,50€
Atún a la plancha con vinagreta de mostaza y miel Grilled tuna with mustard and honey dressing 🐟🍷	19,50€
Filete de pescado a la plancha con salsa de alcaparras y aceitunas Grilled fish with capers and olives sauce 🐟🍷	17,00€

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All these dishes include grilled vegetables, french fried or salad

PAELLA POR ENCARGO / PAELLA ON REQUEST

Mixta carne y pescado (2 personas) Mixta meat and fish (2 PAX) 🐟🐟🐟	49,90€
Marisco (2 personas) Seafood (2 PAX) 🐟🐟🐟	41,80€

MENÚ INFANTIL / KIDS MENU

Pasta con tomate o boloñesa Pasta with tomato or bolognese sauce 🍷🌿	8,90€
Nuggets de pollo con papas fritas Chicken nuggets with french fries 🍷🍷	8,90€
Hamburguesa con papas fritas Hamburger with french fries 🍷🍷🍷	8,90€
Pescado frito o pechuga de pollo a la plancha con papas fritas Fish & chips or chicken breast with french fries 🍷🐟🐟🍷🐟🐟	8,90€

IGIC 7% INCLUIDO / IGIC 7% INCLUDED

ALÉRGENOS / ALLERGENS

 CONTIENE GLUTEN	 CRUSTÁCEOS	 HUEVOS	 PESCADO	 CACAHUETES	 SOJA	 LÁCTEOS	 FRUTOS DE CÁSCARA	 APIO	 MOSTAZA	 GRANOS DE SÉSAMO	 E-X DIÓXIDO DE AZUFRE Y SULFITOS	 MOLUSCOS	 ALTRAMUCES
 CONTAINS GLUTEN	 CRUSTACEAN	 EGGS	 FISH	 PEANUTS	 SOY	 DAIRY	 NUTS IN SHELL	 CELERY	 MUSTARD	 SESAME SEEDS	 E-X SULFUR DIOXIDE AND SULFITES	 SHELLFISH	 LUPINS