



OUR SALADS

BURRATA SALAD BURRATA, TOMATO, RUCCOLA, PESTO	15
GREEK SALAD FETA CHEESE, LETTUCE, TOMATO, CUCUMBER, OLIVES, PEPPERS, ONION	14
CÉSARS SALAD SEMSA STYLE TANDOORI CHICKEN, CROUTONS, PARMESAN, TOMATO	16
WARM AUBERGINE SALAD CRUNCHY AUBERGINE, TOMATO, CORIANDER, SESAME, SWEET THAI SAUCE	16

STARTERS

TUNA MANGO TARTAR	25
SALMON MANGO TARTAR	20
JAMÓN IBÉRICO PLATTER	25
MUSSELS TOMATO, PARSLEY, FRESH BREAD	17
MUSSELS THAI STYLE COCONUT MILK, CORIANDER, YELLOW AND GREEN CURRY, FRESH BREAD	19
HOMEMADE VITELLO TONNATO BASED ON THE ORIGINAL RECIPE FROM OUR ITALIAN FRIENDS	18
SEMSA HOMEMADE CROQUETTES TRIS CHICKEN, BOLETUS AND TRUFFLE / PRAWN / JAMÓN IBÉRICO	13
GAMBONES BANGKOK PANKO BATTER, WAKAME SEAWEED, PRAWN BREAD AND WASABI MAYONNAISE	14
PRAWNS CONFIT, WITH GARLIC, CHILLI AND BRANDY	14
BAKED CAMEMBERT, COATED WITH SESAME, RED FRUITS	15

SOUPS

FRENCH ONION SOUP ACCORDING TO THE ORIGINAL RECIPE, GRATINATED WITH GRUYERE	12
VEGAN EXOTIC PUMPKIN SOUP, SLIGHTLY SPICY + PRAWN SKEWER	10 +4
BOUILLABAISSE SEMSA, WITH BREAD LUBINA, DORADE, MUSSELS, GAMBAS, CALAMARI, VEGETABLES	25



OUR FISH AND SEAFOOD

PASTA GAMBONES WITH ITS HOMEMADE SEAFOOD-TOMATO- REDUCTION	18
GRILLED SALMON ON GREEN ASPARAGUS, LEMON, LOW CARB	22
FILLETED DORADE PERFUMED WITH ROSEMARY TOTALLY BONELESS, GRATIN AND VEGETABLES	28
POKE BOWL SALMON POWER-QUINOA, AVOCADO, CARROT, EDAMAME, WAKAME, FRESH FRUITS	22
POKE BOWL TUNA POWER-QUINOA, AVOCADO, CARROT, EDAMAME, WAKAME, FRESH FRUITS	24
TUNA TATAKI WAKAME SEAWEED, ICED WASABI CREAM, BLACK AND WHITE SESAME, SOJA SAUCE	28
CRUNCHY LUBINA FILLET ON HOMEMADE ROSEMARY POLENTA FROM OUR GARDEN, GREEN ASPARAGUS	27
SEASIDE BURGER CHRUNCH FISH FILLET, HOMEMADE SAUCE TARTARE, CHEDDAR, LETTUCE, FRENCH FRIES	19

COUNTRYSIDE

TATAKI OF BEEF STIR FRIED VEGETABLES, UDON-NOODLES	24
FLAMEGRILLED NATIONAL LAMB CHOPS FRENCH FRIES	27
BEEF TARTAR BRIOCHE BREAD, QUAIL EGG	24
JUICY GRILLED RIBEYE-STEAK 300 GR, BEEF OF GALICIA FRENCH FRIES	30
RABO DE TORO – TRADITIONAL SLOWCOOKED SPANISH OXTAIL HOMEMADE ROSEMARY POLENTA, BROWN SAUCE, VEGETABLES	25
FILET MIGNON „GALLEGA“ 250 GR RED WINE REDUCTION, POTATO GRATIN	34
CRISPY CHICKEN BURGER LETTUCE, TOMATO, ONION, CUCUMBER, CHEDDAR, HONEY-MUSTARD-SAUCE, FRENCH FRIES	19
HOMEMADE OX-BURGER 200 GR LETTUCE, TOMATO, ONION, CUCUMBER, KETCHUP, MAJONESE. CHEDDAR, FRENCH FRIES THE MEAT IS SELECTED ACCORDING TO SEMSA BEACH SPECIFICATIONS	20



ADDITIONAL SIDE DISHES

FRENCH FRIES / VEGETABLES / GRATIN / MIXED SALAD / GRILLED SWEETCORN	5
GREEN PEPPER- OR RED WINE SAUCE	4
PLATTER WITH MIXED GRILLED VEGETABLES TO SHARE	9

VEGAN AND VEGETARIAN

HOMEMADE HUMMUS VEGETABLE STICKS, PITA BREAD	14
GRILLED AVOCADO SPECIAL SAUCE, PITA BREAD	14
GRILLED CAULIFLOWER ON HOMEMADE ROSEMARY POLENTA, POMEGRANATE, HERB PESTO	18
VEGAN BURGER PEA PROTEIN BASED, LETTUCE, TOMATO, CUCUMBER, ONION, FRENCH FRIES	18
VEGETABLE CURRY WITH BASMATI RICE, SPICY	17
FETTUCCHINE WITH A CREAMY MUSHROOM SAUCE	17
RICOTTA AND CARAMELISED ONION RAVIOLI WITH BLUE CHEESE SAUCE	17
SPAGHETTI CHERRY TOMATOES „POMODORO“	15
VEGAN POKE BOWL POWER-QUINOA, AVOCADO, CARROT, EDAMAME, WAKAME, HEALTHY FRESH FRUITS	17

„TAPAS“

TOSTADA JAMÓN RESERVA, GRATED TOMATO, OLIVE OIL	9
PATATAS BRAVAS	12
CRISPY FRIED BABY-SQUID	15
DEEP FRIED CALAMARI ALIOLI, LIMÓN	18
PORTION OF OLIVES	3.5
BREADBASKET P.P.	2.5
BREADBASKET & SAUCES P.P.	3.5
BREADBASKET & TAPENADE OF BLACK OLIVES P.P.	3.8



KIDS (UP TO THE AGE OF 12 YEARS)

OX-CHEESEBURGER WITH FRENCH FRIES		11
SPAGHETTI BOLOGNESE WITH PARMESAN	KIDS / ADULTS	10 / 14
FUNNY CHICKEN LOLLIES AND FRENCH FRIES		10
CRISPY FISH FILLET, SAUCE TARTARE AND FRENCH FRIES		10

DESSERTS

TIRAMISÚ SEMSA ACCORDING TO ORIGINAL ITALIAN RECIPE	9
TRADITIONAL CREMA CATALANA WITH CRISPY CRUST	8
DECONSTRUCTED MANGO-CHEESECAKE LIGHT CREAMCHEESE CREAM, MANGO COULIS, ALMOND CRUMBLE	8
WARM CHOCOLATE COULANT WITH LEMON SORBET	9.5
BANANAAAA!!! HOMEMADE BANANA PRALINE, BANANA, FINE CREAM, WHITE CHOCOLATE ICE-CREAM, COCONUT CRUMBLE	9.5
HOT LOVE VANILLA ICECREAM, HOT RASPBERRYS, WHIPPED CREAM	9
OVEN-WARM HOMEMADE APPLESTRUDEL VANILLA ICE-CREAM (15 min)	8.5
HOMEMADE LAVENDER PANNA COTTA ON RED FRUITS SAUCE (LAVENDER & ROSEMARY FROM THE RESTAURANT GARDEN)	9
ARTISAN ICECREAM AND SORBETS ON CRUMBLE CHOCOLATE, VANILLA, WHITE CHOCOLATE PASSION FRUIT, LEMON SORBET, RASPBERRY SORBET	
ONE SCOOP	6
TWO SCOOPS	9

OUR RESTAURANT HAS INFORMATION ABOUT THE COMPOSITION OF THE DISHES
REGARDING ALLERGENS. PLEASE CONTACT OUR STAFF.
SMOKING IS PERMITTED IN THE DESIGNATED AREAS. PLEASE ASK OUR WAITERS.