

THE MARVELLA KOSHER CLUB

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# Menu

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KOSHER CERTIFIED · JANUARY 2026

Appetizers · Main Courses · Desserts · Beverages

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C/ Vicente Aleixandre 2 · 29670 Marbella, Spain  
themarvellahotel.com · info@themarvellahotel.com

## APPETIZERS

DISH	PRICE
<b>Beef Carpaccio</b> <i>Thinly sliced beef, served with toasted baguette pieces, garlic confit, pine nuts, za'atar, fresh herbs, and a lemon balsamic reduction with olive oil.</i>	€ 28
<b>Roast Beef</b> <i>Perfectly sliced roasted entrecôte, finished with olive oil, pistachios, chili, &amp; figs.</i>	€ 33
<b>Candy Arayes</b> <i>Tortilla stuffed with seasoned ground beef and lamb, served with tahini.</i>	€ 42
<b>Kebab Plate</b> <i>Handmade ground lamb and beef served with tahini.</i>	€ 39
<b>Hoummos with Meat</b> <i>Hoummos plate topped with roasted ground beef and pine nuts.</i>	€ 25
<b>Lamb Skewer</b> <i>Grilled lamb skewer served with Turkish salsa, chopped green leaves, garlic, olive oil, and a touch of coconut cream.</i>	€ 24
<b>Tunisian Cigar</b> <i>Filo pastry filled with veal, pine nuts &amp; mint, accompanied by Arias green tahini.</i>	€ 32
<b>Greek Cigars</b> <i>Golden filo pastry filled with fish &amp; spinach, served with a creamy Greek sauce.</i>	€ 32
<b>Asian Veggie Egg Rolls</b> <i>Crispy vegetable rolls, served with sweet &amp; sour Chinese sauce on the side.</i>	€ 24
<b>Veggie Egg Rolls</b> <i>Crispy vegetable rolls, served with sweet &amp; sour Chinese sauce on the side.</i>	€ 23
<b>Mixed Green Seasonal Salad</b> <i>A vibrant mix of tender greens and seasonal fruits, complemented by toasted nuts and a delicate citrus vinaigrette.</i>	€ 29
<b>Soup of the Day</b>	€ 16

## MAIN COURSES

DISH	PRICE
<b>USDA Prime Tomahawk Steak</b> <i>Aged prime cut from mature beef, charcoal-grilled to perfection.</i>	€ 250
<b>Côte de Bœuf Steak</b> <i>Prime rib steak, perfectly grilled.</i>	€ 150
<b>Entrecôte</b> <i>Charcoal-grilled, served with green beans, asparagus, and a choice of side dish.</i>	€ 75
<b>Lamb Chops</b> <i>Herb-marinated and charcoal-grilled, served with couscous and vegetables.</i>	€ 79
<b>Grilled Beef Skewers</b> <i>Marinated beef grilled over an open flame.</i>	€ 42

*All dishes are fully Kosher Certified under rabbinical supervision. Our chef is happy to accommodate dietary preferences. Menu items subject to availability — alternatives may be offered. Prices per dish, service included. IVA not included.*

DISH	PRICE
<b>Kentucky Chicken</b> <i>Crispy chicken pieces, served with homemade fries.</i>	€ 42
<b>Grilled Pargiot Skewers</b> <i>Marinated chicken thighs grilled over an open flame.</i>	€ 37
<b>Schnitzel Platter</b> <i>Crispy breaded chicken cutlet, golden fried and served with lemon.</i>	€ 35
<b>Grilled Chicken Breast</b> <i>Tender chicken breast, marinated and perfectly grilled.</i>	€ 35
<b>Sea Bass</b> <i>Whole roasted on charcoal, accompanied by a medley of delicately grilled seasonal vegetables.</i>	€ 59
<b>Grilled Salmon with Teriyaki Sauce</b> <i>Seared salmon cubes glazed with teriyaki, served over crisp greens, avocado, cherry tomatoes, and shredded green cabbage with a light vinaigrette.</i>	€ 48
<b>Classic Hamburger</b> <i>Juicy beef patty grilled to perfection, served in a brioche bun with lettuce, tomato, red onion, and pickled cucumber.</i>	€ 34
<b>Corned Beef Sandwich - Lunch Only</b> <i>Slices of slow-cooked corned beef layered on fresh bread with pickles, mustard, and lettuce.</i>	€ 29
<i>Choice of side: fries, onion rings, or grilled vegetables — served with your main course.</i>	

## DESSERTS

DISH	PRICE
<b>Crema Catalana</b> <i>Classic Spanish custard with a caramelized top, infused with coconut for a delicate tropical twist.</i>	€ 28
<b>Apple &amp; Cinnamon Cigar</b> <i>Crisp filo pastry filled with warm apple and cinnamon, served with a scoop of vanilla ice cream.</i>	€ 27
<b>Chocolate Pie</b> <i>Classic chocolate tart with ice cream and a crisp pastry base.</i>	€ 15
<b>Seasonal Fruits</b>	€ 45

## HOT BEVERAGES

DISH	PRICE
<b>Nespresso</b>	€ 5
<b>Americano</b>	€ 5
<b>Tea</b>	€ 7

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