

ANTIPASTI

Aubergine parmigiana with robiola fondue  21.-

Tuna tartare (120g) 29.-
with evo oil, sour cream, soya reduction and homemade focaccia

Beef Tartar (150g) 36.-
mustard grains, capers, red onion and poached egg, homemade focaccia


Beach's Caesar salad with chicken or king prawns 28.-

Greek Salad  24.-

Charcuterie & cheese board 28.-
with pickled vegetables and fried "gnocco"

PRIMI PIATTI

Tagliatelle with asparagus and crispy potato chips  24.-

Chef's pacchero with tomato sauce, parmesan cream and fried basil  22.-

Tagliolini with dried tomatoes
capers, fresh anchovies and chilli 26.-

Homemade gnocchi with cream of broad beans
crispy bacon and Roman pecorino cheese flakes 26.-

SECONDI PIATTI

Sliced fillet of beef flavoured by thyme
with berry sauce 49.-
served with side dish of your choice

Beach Beef Cheeseburger 34.-
with pecorino, red onion, iceberg salad, bacon, tomato, lime mayonnaise with fries

Mixed fried seafood with Tempura vegetables 36.-

Sesame-seared tuna steak with soy mayonnaise 38.-
with side dish of your choice

the chef recommends

Veal cutlet Milanese style with cherry tomatoes and rocket 42.-
with cherry tomatoes and rocket

EXTRA SIDE DISHES 5.-

Grilled vegetables, salad, fries, rice, sautéed potatoes

DIM SUM

BEACH SELECTION 18.-

Ha Gao

Steamed dumplings with prawns

Capasanta Gao

Steamed dumpling with scallops

Gambero Gao

Steamed dumpling with prawns and spinach

Calmar Gao

Steamed dumplings with squid

MEAT SELECTION 18.-

Duck Gao

Steamed duck and porcini dumpling

Pekinese Gao

Pekingese dumpling with pork, pak choi and shiitake

Foie Gras Gao

Raviolo al vapore con anatra e foie gras

Xia Long Bao

Steamed dumpling with pork

NEW FRIED SELECTION 16.-

2x Springroll

Spring rolls with vegetables

2x Springroll

Spring rolls with shrimps

VEGAN SELECTION 16.-

2x Vegi Gao

Steamed dumplings with vegetables

2x Mushroom Gao

Steamed dumplings with mushroom

PIZZA GOURMET

HIGH DIGESTIBILITY DOUGH, MIN 48H LEAVENING

Beach Focaccia  14.-

Focaccia with Parma ham 19.-

Regina Margherita  17.-


San Marzano tomato, Mozzarella, basil, evo oil

Calzone Classico  19.-

San Marzano tomato, Fior di latte Mozzarella, basil

Calzone Farcito 26.-

San Marzano tomato, fior di latte, Parmacotto
and fresh mushrooms

Marinara 2.0  16.-

San Marzano tomato, fresh oregano grains, garlic strips, evo oil

Mangiafuoco  27.-

Spicy tomato sauce, mozzarella, spicy salami,
aged gorgonzola, chily threads, crispy basil

Special Napoli 28.-

San Marzano tomato, fior di latte
Cantabrian anchovies, Taggiasche olives

Ortolanissima  25.-

Mozzarella, San Marzano tomato
eggplant, zucchini, grilled peppers

Beach 23.-

Fior di latte, bacon, onion, pecorino romano DOP

Delizia vegana  26.-

Cream of broad bean soup, vegan mozzarella, asparagus, confit cherry tomatoes

Carpaccio 29.-

San Marzano tomato, fior di latte, beef carpaccio
Rocket, yellow tomatoes, grana padano shavings

DESSERT

Mochi 5.-

(Typical Japanese dessert)

Vanilla, chocolate, matcha tea, raspberries

Passion fruit and meringue parfait 13.-

Classic tiramisu 12.-

Strawberry Cappuccino

with chantilly cream and flambéed brown sugar 12.-

Dark chocolate cake with a soft heart on raspberry cream
and red berry ice cream 15.-

Cheese plate 16.-

Comte, Blenio, Vallemaggia PDO
accompanied by caramelised onions and acacia honey


Ice cream scoop 4.-

Vanilla, chocolate, coffee, straciatella,
Lemon and lime, strawberry, red fruit, mango and passion fruit

DELTA BEACH LOUNGE

LA PICCOLA CARTA

14.00 -18.00

Charcuterie & cheese board with pickled vegetables and fried "gnocco"	28.-
Greek Salad 	24.-
Beach's Caesar salad with chicken or king prawns	28.-
Chef's pacchero with tomato sauce, Parmesan cream and fried basil 	22.-
Beach Beef Cheeseburger with pecorino, caramelized onion, iceberg salad, bacon, tomato, lime mayonnaise with fries	34.-
Focaccia with Parma ham	19.-
Regina Margherita  San Marzano tomato, Mozzarella, basil, evo oil	17.-
Special Napoli San Marzano tomato, fior di latte, Cantabrian anchovies, Taggiasche olives	28.-
Strawberry Cappuccino with chantilly cream and flambéed brown sugar	12.-
Tiramisù	12.-
Ice cream scoop	4.-
Mochi Vanilla, chocolate, matcha tea, raspberries	5.-