

SALADS

- ✔🍷 **LENTIL AND QUINOA SALAD**
apple, red cabbage, celery, activated almonds
and shiro miso dressing 23€
- 🍷 **WILD TUNA TATAKI ON PAYESA SALAD**, red potato,
roasted red pepper, green pepper, spring onion, and olives 28€
- 🍷 **VIETNAMESE PRAWNS SALAD**,
carrot, cabbages, bean sprouts, aromatic
herbs and roasted peanuts 28€
- ✔🍷 **BURRATINA CHEESE WITH ROASTED EGGPLANT,
TOMATOES REDUCTION** pesto, pine nuts
and dried black olives 23€

STARTERS

- OCTOPUS OVER CRUNCY POTATOES**
romesco sauce, smoked and spicy paprika 29€
- STEAK TARTAR WITH CLASSIC DRESSING**
low-temperature egg and crispy potato 30€
- ✔🍷 **ROASTED VEGETABLES MILLEFEUILLE COVERED WITH
CARAMELIZED CHEESE GOAT** and tomato jam 24€
- 🍷 **NIKKEI STYLE WILD TUNA CEVICHE**
avocado, Japanese onion and shichimi togarashi 27€
- 🍷 **WAGYU CARPACCIO WITH TRUFFLE**
vitello tonnato sauce, semi-dried tomato and capers 28€
- ✔ **CRISPY EGGPLANT IN PANKO** with guacamole, yogurt
sauce, cucumber and lime 24€

SNACKS

- FRIED BABY SQUID** with kimchi sauce 28€
- ✔ **STRACCIATELLA WITH PINE NUTS, PESTO, OLIVES AND
LONG-FERMENTED ROMAN PIZZA** 26€
- ROASTED CHICKEN CROQUETTES**
with citrus herb mayonnaise 18€
- HAND CUT IBERIAN HAM**
with bread toast and grated tomato 43€
- CRISPY PRAWNS**
with sweet chilli sauce and kimchi mayonnaise 19€
- FOR THE KIDS**
- HAPPY BEEF BURGER**
with cheddar cheese and chips 12€
- HOMEMADE CHICKEN BREAST NUGGETS**
and chips 14€
- ✔ **MINI PASTA** in Napolitan sauce 12€
- 🍷 **GILT-HEAD BREAM FILLET** with rice 13€

MAIN COURSE

- 🍷 **RED CURRY WITH CHICKEN BREAST**
spring onion, pak choi, mango, served with
jasmine rice and cashew nuts 27€
- WAGYU BEEF BURGER**
cheddar cheese, spinach, caramelized onion,
honey mustard mayonnaise, peanuts and fries 28€
- BUCATINI ALLA PUTTANESCA**
with Napolitan sauce, Kalamata olives, capers, chilli,
anchovies, garlic and basil 26€
- GRILLED WILD TUNA LOIN WITH WHITE MISO SAUCE**
with wasabi guacamole and wok vegetables
in a teriyaki sauce 37€
- 🍷 **GILT-HEAD BREAM FILLET ON MUSHROOM RICE**
with a touch of roast garlic and almond praline 31€
- 🍷 **BROTHY RICE WITH OCTOPUS AND MUSSELS** 29€
- MEZZE PENNE RIGATE WITH STRIPS OF BEEF SIRLOIN,
MUSHROOMS AND TRUFFLE** 31€
- 🍷 **SIRLOIN STEAK**
with Provençal potatoes and baby vegetables 40€
- ✔🍷 **RUSTIC ROASTED SWEET POTATO PUREE** topped with
ricotta, sundried tomato, basil and parmesan 26€

SHARING SPECIALS 2025 (TO SHARE)

- 🍷 **BROTHY LOBSTER RICE** (min. 2 people, price per person) 45€
- 🍷 **SEA BASS FRESH FROM THE MARKET**
sides: potato confit, Vichy carrots
and steamed broccoli 84€ kg.
- LINGUINI WITH LOBSTER AND MUSSELS**
cooked in lobster juice and a touch of spice
(min. 2 people, price per person) 46€
- 🍷 **IBERIAN SECRET RICE WITH MUSHROOMS AND FARM
CHICKEN** (min. 2 people, price per person) 32€
- 🍷 **NEW YORK BEEF STEAK** (30 days of dry maturation) 500grs
a garnish of your choice 65€

MENU ONLINE



20% BEACH
SUPPLEMENT



SUSHI

SOYBEAN / EDAMAME

11€

MAKI 8 PIECES

TUNA 18€ / SALMON 17€ / CUCUMBER 12€ / AVOCADO 12€

URAMAKIS 8 PIECES

- CALIFORNIA Salmon, avocado and cream cheese 27€
- SPICY TUNA Tuna, cucumber & spicy mayonnaise 28€
- OKTAY shrimp, avocado, mayonnaise and crispy onion topping 26€
- NEW JAP ROLL salmon, daicon, avocado and spring onion, wrapped in flambéed salmon and spicy mayonnaise topping 28€
- NEW DRAGON ROLL eel, Japanese omelette, ginger, wrapped with avocado and teriyaki sauce 28€
- NEW TANIT ROLL surimi crab, cucumber, Japanese omelette, tuna wrap and wasabi mayonnaise 28€

FUTOMAKIS 8 PIECES TEMPURA ROLL

HOT SALMON PHILADELPHIA ROLL

Salmon with Philadelphia cheese 27€

TUNA GINGER tuna, ginger, Japanese mayonnaise and crispy onion topping 28€

LANGOSTINO ROLL crispy prawn, mustard and honey, avocado wrap 27€

NIGUIRIS 2 PIECES

SALMON 7€ / TUNA 9€ / NEW GUNKAN SALMON 12€

NIGUIRI COMBO 8 PIECES

SASHIMI 10 PIECES

TUNA 32€ / SALMON 29€ / SEA BASS 28€

SASHIMI COMBO 15 PIECES ASSORTED SUSHI AND SASHIMI

ESPALMADOR 14 PIECES 45€
FORMENTERA 24 PIECES 42€
IBIZA 40 PIECES 66€
98€

FROM OUR LOBSTER TANK

LIVE LOBSTER

- ROASTED with two garnishes of your choice 120€ kg
- WITH FRIED EGGS AND CHIPS with peppers and garlies 120€ kg

LOBSTER FISHED IN THE BALEARIC SEA

- ROASTED with two garnishes of your choice 250€ kg
- WITH FRIED EGGS AND CHIPS with peppers and garlies 250€ kg
- WITH LINGUINE (Gluten-free pasta option) 250€ kg

OYSTERS

ESPECIAL FINE DE CLAIRE N°3

1 SERV. 8€ · 3 SERV. 24€ ·

6 SERV. 44€ · 12 SERV. 84€

ESPECIAL FINE DE CLAIRE N°2

1 SERV. 9€ · 3 SERV. 27€ ·

6 SERV. 50€ · 12 SERV. 96€

SIDES

- CHIPS with mayonnaise and ketchup 8€
- STEAMED BROCOLI with olive oil and salt flakes 9€
- GREEN SALAD 8€
- SAUTEED VEGETABLES with mushrooms and bean sprouts 10€
- JASMINE RICE with fried cashew nuts 8€
- FRIED SWEET POTATOES with sweet chilli sauce and kimchi mayonnaise 11€



DESSERTS

- CHOCOLATE (THREE TEXTURES) with pistachio ice cream 14€
- STRAWBERRIES AND VANILLA CHANTILLY CREAM and strawberry macaron 12€
- CARAMEL LAVA CAKE with banana ice cream 13€
- PINEAPPLE CANNELONI, WHITE CHOCOLATE MOUSSE AND RED BERRIES 12€
- FRUIT PLATTER medium and large ICE CREAM (ask for our menu) 16€ / 19€

