

CHIRINGUITO

PUENTE ROMANO

TAPAS

MARINATED OLIVES

salted almonds

7

IBERIAN HAM 'CEBO DE CAMPO'

Light, floral, subtle

34

HAND-CUT GALICIAN BEEF TOP LOIN

100 g

24

'FINE DE CLAIRE' OYSTER

per piece

10

100% IBERIAN HAM

Intense, nutty, earthy

44

PIMIENTOS DEL PADRÓN

Spanish peppers with
Maldon salt flakes

18

SALADS

MIXED GREEN SALAD

lollo rosso lettuce, avocado,
cucumber, sunflower seeds,
organic cherry, our lemon
vinaigrette

20

MARINATED FREE-RANGE CHICKEN SALAD

chicken marinated in lemon
and toasted sesame seeds,
avocado and mini baby
sprouts

23

LOBSTER SALAD

sea lettuce, toasted sesame
and lobster with mint sauce

46

GOAT CHEESE SALAD

served over toasts with
roasted beetroot, green salad,
walnuts and honey

21

TOMATO, ONION AND TUNA BELLY SALAD

Raf tomato, daniela, organic
cherry tomato, red onion
and tuna belly

24

QUINOA SALAD WITH NUTS

greens, tricolour quinoa
with natural nuts and
vegetables

25

ITALIAN BURRATA

tricoloured field tomatoes,
our homemade pesto and
black truffle

28

CRAB SALAD

King crab, confit cherry
tomatoes and avocado with
herb sauce, pink sauce and
a touch of hazelnut oil.

53

SHARING

SMOKED AUBERGINE

miso sauce and coriander

24

FRIED CALAMARI

herbal sauce

26

MUSSELS

tomato, garlic, pepper,
onion and sherry wine

24

GRILLED CALAMARI

slow-cooked tomatoes

26

CATCH OF THE DAY

price per 100 g

RED MULLET

15

SEA BASS

13

SEA BREAM

13

SOLE

13

TURBOT

11

SPANISH LOBSTER

24

CANADIAN LOBSTER

13

MEDITERRANEAN LOBSTER

26

GIANT SCAMPI

31

BIG SCARLET KING PRAWN

31

GARRUCHA PRAWN

24

WHITE PRAWN

20

WOOD FIRE GRILL

GRILLED SEA BASS

42

SEARED TUNA

crusted in sesame seeds with
sautéed mangetout & zucchini

40

JOSPER-GRILLED TURBOT FILET

37

GALICIAN TENDERLOIN

served with fries and bearnaise
sauce

46

GRILLED OCTOPUS

Josper grilled vegetables

39

AUSTRALIAN TENDERLOIN

250 g

74

CHILEAN WAGYU TENDERLOIN

300 g

92

CHILEAN WAGYU SIRLOIN

300 g

86

36H SLOW COOKED CHILEAN WAGYU SHORT RIBS

600 g

80

CAVIAR

Caviar Oscietra 5 g 15 | Kaluga Imperial Irani, 100 g 650

Beluga Imperial Irani, 100 g 1.150 | King Crab 100 g 60

STARTERS

GAZPACHO ANDALUZ

homemade with raf tomatoes
13

YELLOWTAIL TIRADITO

caviar Oscietra
39

SCALLOP TARTARE

yellow pepper and caviar
Oscietra
36

OCTOPUS & CAVIAR CARPACCIO

wild octopus, crunchy violet
potatoes and ginger oil with
pimentón de la Vera
37

PRAWNS PIL PIL

fresh jalapeños and sherry
wine
28

WHITE GALICIAN CLAM

300 g
39

FISH SOUP

monkfish, mussels and clams
22

TUNA TARTARE

diced wild tuna with avocado
and micro-herbs served with
chef's sauce
31

CRAB TIAN

avocado
52

TUNA BELLY CARPACCIO

japanese dressing
31

SARDINES "ESPETO"

18

MAINS

VEGAN PESTO SPAGHETTINI

made with spinach, avocado,
basil, lemon, served with
roasted vegetables
22

AUTUMN TRUFFLE & PORCINI RISOTTO

33

SPAGHETTI N°3 WITH CRAB

52

PENNE WITH TARTUFATA SAUCE AND TRUFFLE

32

PAYES COQUELETTE

vegetables and thyme
potatoes
32

SEAFOOD TOWER

serves one / serves two

'Fine de Claire' oysters N°1 |
Lobster | Tiger king prawns
with Oscietra Caviar, 30 g

90 / 150

240

MAINS TO SHARE

minimum for two

BLACK RICE

shrimps and squid,
per person
32

SEAFOOD PAELLA

per person
38

FORMENTERA STYLE LOBSTER

Sautéed lobster with chef's
sauce, organic fried eggs,
potatoes and jalapeños
120

SEA BASS IN SALT

120

WHOLE FRIED SCORPION FISH TACOS

coriander, corn, chipotle,
avocado, chilli and flour
tortilla
150

ENTRECÔTE PREMIUM

600 gr.
84

SPAGHETTI VONGOLE

per person
31

SPAGHETTI FRUTTI DI MARE

per person
42

BURGERS

DOUBLE CHEESEBURGER

burger sauce, potato roll,
lettuce, tomato, onion and
pickle
28

BEYOND MEAT VEGAN BURGER

our vegan burger with
vegan cheese and tomato
26

WAGYU BURGER

candied tomatoe with
thyme, truffle and truffled
mayonaise
45

SIDES

Sautéed green vegetables 12 | French fries 12

Mashed potato 12 | Truffled mashed potato 14

Crispy roasted potatoes 12 | Toast with grated tomato 12