

CHIRINGUITO

PUENTE ROMANO

TAPAS

MARINATED OLIVES

salted almonds
7

IBERIAN HAM 'CEBO DE CAMPO'

Light, floral, subtle
34

IBERIAN HAM 'D.O GUIJUELO'

58

FRIED CALAMARI

herbs
26

'FINE DE CLAIRE' OYSTER

per piece
10

100% IBERIAN HAM

Intense, nutty, earthy
46

PIMIENTOS DEL PADRÓN

Spanish peppers
18

SALADS

MIXED GREEN SALAD

lollo rosso lettuce, avocado,
cucumber, sunflower seeds,
organic cherry tomatoes, our
lemon vinaigrette
18

MARINATED FREE-RANGE CHICKEN SALAD

chicken marinated with
lemon and toasted sesame
seeds, avocado, mini baby
sprouts
24

LOBSTER SALAD

fresh lettuce, sesame seeds,
mint dressing
46

GOAT CHEESE SALAD

roasted beetroot, green salad,
walnuts, honey
22

TOMATO, ONION AND TUNA BELLY SALAD

Raf tomato, daniela, organic
cherry, red onion, tuna belly
25

QUINOA SALAD WITH NUTS

greens, quinoa, nuts,
vegetables
27

BURRATA

tricoloured field tomatoes,
our homemade pesto, black
truffle
29

CRAB SALAD

King crab, cherry tomato,
avocado, pink sauce
53

STARTERS

GAZPACHO ANDALUZ

cold tomato soup
13

SMOKED AUBERGINE

miso sauce, coriander
24

SEABASS SHAWARMA

tahine, sumac
34

SCALLOP TARTARE

yellow pepper, Oscietra caviar
36

BEEF CARPACCIO

avocado, crispy capers,
tonnato sauce
34

OCTOPUS CARPACCIO

mango leche de tigre, tajin
37

YELLOWTAIL TIRADITO

chili peppers, tomatoes,
cucumber, poke yuzu sauce
39

PIL PIL SCARLET PRAWNS

77

MUSSELS

tomato, garlic, pepper, onion,
Sherry wine
24

FISH SOUP

monkfish, mussels, clams
22

OVEN ROASTED ROMANESCO

Tahini sauce, coriander, basil,
almonds
20

SARDINES "ESPETO"

18

TUNA TARTARE

avocado
32

KING CRAB LEG

spicy sauce
120

TUNA BELLY CARPACCIO

Japanese dressing
31

CRAB TIAN

avocado
52

PIL PIL PRAWNS

fresh jalapeños, Sherry wine
28

WHITE GALICIAN CLAM

300 gr.
39

SEAFOOD TOWER

serves one / serves two

'Fine de Claire' oysters N°1 |
Lobster | Tiger king prawns

90 / 150

add Oscietra Caviar, 30 g

240

WOOD FIRE GRILL

GRILLED SEA BASS	42
SEARED TUNA sesame seeds crusted with sautéed mangetout and zucchini	40
JOSPER-GRILLED TURBOT FILET	37
CALAMARI slow-cooked tomatoes	26
GRILLED OCTOPUS Josper grilled vegetables	39
GALICIAN TENDERLOIN French fries, Bearnaise sauce	46

CATCH OF THE DAY

price per 100 g

RED MULLET	16
SEA BASS	14
SEA BREAM	14
SOLE	14
TURBOT	12
SPANISH LOBSTER	25
CANADIAN LOBSTER	14
MEDITERRANEAN LOBSTER	28
GIANT SCAMPI	32
BIG SCARLET KING PRAWN	32
GARRUCHA PRAWN	25
WHITE PRAWN	21

CAVIAR

Caviar Oscietra, 5 g	15
Kaluga Imperial Irani, 125 g	650
Beluga Imperial Irani, 100 g	1.150

SIDES

Sautéed green vegetables 12 | French fries 12
Mashed potato 12 | Truffled mashed potato 14
Crispy roasted potatoes 12 | Toast with grated tomato 12

MAINS TO SHARE

minimum for two

BLACK RICE shrimps and squid 34 pp	SEAFOOD PAELLA 42 pp
FORMENTERA STYLE LOBSTER sautéed lobster, organic fried eggs, potatoes, jalapeños 120	SEA BASS IN SALT 130
SCORPION FISH TACOS coriander, corn, chipotle, avocado, chilli and flour tortilla tacos 150	RIB EYE 600 g 84
SPAGHETTI VONGOLE 32 pp	SPAGHETTI FRUTTI DI MARE 44 pp
	FRIED LOBSTER 260

BURGERS

DOUBLE CHEESEBURGER potato roll, lettuce, tomato, onion, pickle, burger sauce 32	BEYOND MEAT VEGAN BURGER our vegan burger with vegan cheese, tomato 27
WAGYU BURGER candied tomatoe with thyme, truffle, truffled mayonaise 47	

PASTA & RICE

VEGAN PESTO SPAGHETTINI spinach, avocado, basil, lemon, roasted vegetables 23	PENNE WITH TARTUFATA SAUCE AND TRUFFLE 33
AUTUMN TRUFFLE & PORCINI RISOTTO 34	SPAGHETTI N°3 WITH CRAB 55