



OUR MENU



BOAT SERVICE



APPETIZERS

Gildas	8€/u.
López Anchovies	7€/u.
Osetra caviar tin (30g), charcoal-grilled bread and butter	125€
Oysters Poget:	
• Natural	9€/u.
• With leche de tigre	11€/u.
• With ponzu sauce	11€/u.
• With caviar	18€/u.
Cod fritters (6u.)	27€
Charcoal-grilled country bread with tomato	8€

COLD DISHES

Tomatoes dressed with basil oil, fennel and piparras	27€
Green salad	22€
Russian salad:	
• With bluefin tuna	34€
• With white shrimp	39€
• With white shrimp and caviar	72€
Joselito ham	44€
Roasted peppers	22€
Pickled bluefin tuna	26€
*Caviar supplement 10 gr	40€

HOT DISHES

Grilled baby gem lettuce, anchovies and Caesar sauce	24€
Almadra tuna chop	42€
Line-caught squid with anticuchera sauce	47€

MARKET SELECTION

Clams in green sauce	35€
Sautéed tellinas with Fino wine	32€
"Bouchot" mussels with herb butter	27€
Grilled razor clams	33€
Cockles with Fino wine	30€
Red shrimp with fried eggs and potatoes	55€
Grilled red shrimp	24€/100 gr

GRILL & TRADITION

Grilled Iberian pork secreto	41€
Cachena beef chop (Discarlux)	13€/100gr
Simmental beef chop	10€/100gr
National lobster:	
• Grilled	15€/100gr
• With fried eggs and potatoes	15€/100gr
Formentera spiny lobster:	
• Grilled	22€/100gr
• With fried eggs and potatoes	22€/100gr
• Stewed (caldereta)	22€/100gr
Grilled fresh fish	14€/100gr
Grilled fresh fish from Formentera	15,50€/100gr

SIDES

Grilled bimi	11€
French fries	12€
Roasted red pepper	12€
Dressed baby gem lettuce	10€
Padrón peppers	11€

RICE DISHES

(minimum 2 people - price per person)

(All rice dishes can be prepared with fideuà-style noodles)

"Ciego" rice (senyoret style)	40€
Black rice with squid, young garlic and citrus aioli	40€
Rice with Iberian pork Secreto, bimi and mushrooms	40€
A banda rice with:	
• Bluefin tuna parpatana	45€
• Scarlet shrimp	56€
• Red shrimp	Ask
• National lobster	Ask
• Formentera spiny lobster	Ask

DESSERTS

Lemon Pie	14€
Milk and cookies	12€
Tarte Tatin	16€
Torrija	16€
Fruit mix	14€
Creamy cheesecake	16€

Bread and alioli 3,5€/p.p | Olives 3€

WHITE WINES

Verdejo (Verdejo)	35€
Mengoba sobre lías (Godello)	45€
Savina (Viognier)	47€
Ossian (Verdejo)	65€
DO Ferreiro Magnum (Albariño)	80€
Lolo Albariño (Albariño)	39€
As Sortes (Godello)	130€
Belondrade y Lurton (Verdejo)	125€
Belondrade y Lurton Magnum (Verdejo)	245€
Kalamity Blanco (Viura)	200€
Bouzereau Chardonnay	62€
Chablis Grand Régnard	106€
Fai un sol de Carallo	120€

ROSÉ WINES

Whispering Angel	55€
Château Miraval Rosé	55€
Château Miraval Rosé Magnum	112€

RED WINES

Orube Crianza (Tempranillo)	35€
Celeste Roble (Tempranillo)	35€
Alion 2020 (Tinto Fino)	215€

SPARKLING WINES

Petit Albet Brut Reserva	45€
AT Roca Esparter	54€
Ruinart Blanc de Blancs	195€
Ruinart Rosé	175€
Louis Roederer "Cristal" 2014	510€
Dom Perignon Vintage 2015	500€
Dom Perignon Vintage Rosé 2006	700€

SANGRIAS / COCKTAILS

Cava Sangria (1,5L)	60€
Champagne Sangria (1,5L)	170€
Mojito Saona	20€

Please ask our staff about allergens