



BASTIAN BEACH

— COLD, FRESH AND RAW —

Gillardeau no. 2 oysters au naturel (per piece) · 8 ·
Gillardeau no. 2 oysters with tiger's milk (per piece) · 10 ·
Cantabrian anchovies (per piece) · 5 ·
Salt-cured foie micuit with fig marmalade · 24 ·
Acorn-fed Iberian ham · 31 ·
Cheese platter · 22 ·
Red tuna ceviche · 30 ·
Beef carpaccio with parmesan and arugula · 28 ·

— HOT AND CRISPY —

Glass bread with tomato · 6 ·
Iberian ham croquettes (4 pieces) · 15 ·
Crispy artichoke slices with fried egg · 18 ·
Poached egg with parmentier and black truffle · 31 ·
Andalusian-style fried squid with lime mayonnaise · 26 ·
Broken eggs with lobster · 41 ·

— A LITTLE GLAMOUR —

Gillardeau no. 2 oysters with 5g of caviar (per piece) · 24 ·
Mini brioche with 5g of caviar · 21 ·
Smoked salmon sandwich with 15g of caviar · 70 ·
Rigatoni topped with 30g of caviar · 105 ·
Beluga Caviar "Caspian Pearl" 30g · 190 ·

— OCEAN DELIGHTS —

Palamós red shrimp · 29/100gr ·
Steamed cockles in their shell with lemon sauce · 14/100gr ·
Fine clams in Manzanilla sherry sauce · 23/100gr ·
Grilled langoustines · 26/100gr ·
Lobster Formentera style · 60/500gr ·

— FRESH HARVEST PLATES —

Tomato tartar with burrata · 21 ·
Caesar salad with crispy organic chicken · 19 ·
Greens, avocado, mango and prawns · 27 ·
Seasonal tomatoes with tuna ventresca · 26 ·

— DELTA RICES (minimum 2 people) —

Palamós red shrimp paella · 42 · p.p.
Peeled shellfish and monkfish paella · 31 · p.p.
Black Angus T-bone steak and foie paella · 52 · p.p.
Seafood fideuà · 31 · p.p.
Parmesan and wild mushroom risotto · 29 · p.p.

— FROM THE GOLDEN WHEAT FIELDS —

Four cheese and black truffle pizza · 45 ·
Caviar and smoked salmon pizza · 95 ·

— LAND DELICACIES —

Beef sirloin tataki with rice and tetsukadon sauce · 35 ·
Steak tartar with fries · 33 ·
Milanese-style escalope with poached egg · 31 ·
Rib-eye tagliata with fries · 35 ·
Galician beef sirloin with potato parmentier · 37 ·
Roasted lamb shoulder · 36 ·
Black Angus tomahawk steak · 100 ·/kg

— FRESH FROM THE SEA —

Black cod with orange miso and Japanese mushrooms · 47 ·
Grilled octopus with potato parmentier · 31 ·
Monkfish with citrus sauce and sautéed vegetables · 32 ·
Tuna tataki Donostia-style · 30 ·
Salt-crusted sea bass · 120 ·/kg
Catch of the day · 120 ·/kg

— THE PERFECT SIDES —

Basmati rice · 4 ·
French fries with Padrón peppers · 4 ·
Roasted piquillo peppers · 4 ·
Seasonal tomatoes · 5 ·
Sautéed vegetables · 5 ·
Potato parmentier · 5 ·
Grilled avocado · 6 ·
Charcoal-grilled green asparagus · 6 ·
Lettuce hearts in vinaigrette · 6 ·

Sushi

— MAKIS —

(8 pieces)

Tuna, mayonnaise and avocado · 21 ·
Salmon, truffle cheese and avocado · 19 ·
Prawn, spicy mayonnaise and avocado · 21 ·
Salmon, mango and truffle cheese · 21 ·
Salmon tartare, truffle cheese and fried onion · 21 ·
Spicy tuna tartare, strawberries and teriyaki sauce · 21 ·

— NIGIRIS —

(2 pieces)

Tuna · 10 ·
Salmon · 8 ·
King prawn · 14 ·
White fish · 10 ·

— SASHIMI —

(10 pieces)

Tuna · 25 ·
Salmon · 23 ·
White fish · 23 ·
Sashimi mix · 27 ·

— URAMAKIS —

(8 pieces)

Salmon, mango, burnt sugar and truffle cheese · 23 ·
Spicy tuna, avocado and mayonnaise · 25 ·
Fried prawn with mango · 23 ·
Prawn, truffle cheese and grilled foie · 27 ·
Salmon, mint and truffle cheese · 21 ·

— COMBOS —

32 pieces · 80 ·
50 pieces · 125 ·

— DESSERTS —

Baked cheesecake with red berry coulis · 12 ·
Thin apple tart with violet ice cream · 12 ·
Roasted pineapple with coconut ice cream · 12 ·
Chocolate coulant with vanilla ice cream · 12 ·
Lots of vanilla ice cream with toppings · 40 ·
Large platter of seasonal fruit · 45 ·