



BASTIAN BEACH

— COLD, FRESH AND RAW —

- Gillardeau no. 2 oysters au naturel (per piece) · 6 ·
- Gillardeau no. 2 oysters with tiger's milk (per piece) · 8 ·
- Cantabrian anchovies (per piece) · 5 ·
- Salt-cured foie micuit with fig marmalade · 22 ·
- Acorn-fed Iberian ham · 28 ·
- Cheese platter · 16 ·
- Red tuna ceviche · 28 ·
- Beef carpaccio with parmesan and arugula · 22 ·

— HOT AND CRISPY —

- Glass bread with tomato · 5 ·
- Iberian ham croquettes (5 pieces) · 15 ·
- Crispy artichoke slices with fried egg · 16 ·
- Poached egg with parmentier and black truffle · 31 ·
- Andalusian-style fried squid with lime mayonnaise · 18 ·
- 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 · 23 ·
- Smoked salmon sandwich with 15g of caviar · 65 ·
- Rigatoni topped with 30g of caviar · 90 ·
- 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 · 80/500gr ·

— FRESH HARVEST PLATES —

- Tomato tartar with burrata · 16 ·
- Caesar salad with crispy organic chicken · 18 ·
- Lamb's lettuce, avocado, mango and prawns · 19 ·
- Seasonal tomatoes with tuna belly · 17 ·

— DELTA RICES (minimum 2 people) —

- Palamós red shrimp paella · 42 · p.p.
- Peeled shellfish and monkfish paella · 24 · p.p.
- Black Angus T-bone steak and foie paella · 48 · p.p.
- Seafood fideuá · 18 · p.p.
- Parmesan and wild mushroom risotto · 19 · 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 · 31 ·
- Steak tartar with fries · 28 ·
- Milanese-style escalope with poached egg · 21 ·
- Rib-eye tagliata with fries · 22 ·
- Galician beef sirloin with potato parmentier · 35 ·
- Roasted lamb shoulder · 34 ·
- Black Angus tomahawk steak · 100 · /kg

— FRESH FROM THE SEA —

- Black cod with orange miso and Japanese mushrooms · 47 ·
- Grilled octopus with potato parmentier · 28 ·
- Monkfish with citrus sauce and sautéed vegetables · 32 ·
- Tuna tataki Donostia-style · 24 ·
- 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 ·

— DESSERTS —

- Baked cheesecake with red berry coulis · 8 ·
- Thin apple tart with violet ice cream · 12 ·
- Roasted pineapple with coconut ice cream · 8 ·
- Chocolate coulant with vanilla ice cream · 12 ·
- Lots of vanilla ice cream with toppings · 36 ·
- Large platter of seasonal fruit · 45 ·