



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) · 7 ·
- Cantabrian anchovies (per piece) · 5 ·
- Salt-cured foie micuit with fig marmalade · 24 ·
- Acorn-fed Iberian ham · 26 ·
- Red tuna ceviche · 28 ·
- Beef carpaccio with parmesan and arugula · 23 ·

— HOT AND CRISPY —

- Glass bread with tomato · 5 ·
- Iberian ham croquettes (5 pieces) · 15 ·
- Crispy artichoke slices with fried egg · 18 ·
- Poached egg with parmentier and black truffle · 26 ·
- Andalusian-style fried squid with lime mayonnaise · 24 ·
- Broken eggs with lobster · 37 ·

— FRESH HARVEST PLATES —

- Tomato tartar with burrata · 18 ·
- Caesar salad with crispy chicken · 17 ·
- Greens, avocado, mango and prawns · 23 ·
- Seasonal tomatoes with tuna ventresca · 21 ·

— DELTA RICES (minimum 2 people) —

- Palamós red shrimp paella · 42 · p.p.
- Peeled shellfish and monkfish paella · 28 · p.p.
- Black Angus T-bone steak and foie paella · 42 · p.p.
- Seafood fideuà · 28 · p.p.
- Parmesan and wild mushroom risotto · 26 · p.p.

— FROM THE GOLDEN WHEAT FIELDS —

- Four cheese and black truffle pizzetta · 45 ·
- Caviar and smoked salmon pizzetta · 95 ·

— LAND DELICACIES —

- Steak tartar with fries · 30 ·
- Milanese-style escalope with poached egg · 26 ·
- Rib-eye tagliata with sautéed vegetables · 30 ·
- Galician beef sirloin with potato parmentier · 34 ·
- Roasted lamb shoulder · 31 ·
- Black Angus tomahawk steak · 90 · /kg

— FRESH FROM THE SEA —

- Black cod with orange miso and Japanese mushrooms · 42 ·
- Grilled octopus with potato parmentier · 28 ·
- Monkfish with citrus sauce and sautéed vegetables · 29 ·
- 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 · 18 ·
- Salmon, truffle cheese and avocado · 16 ·
- Prawn, spicy mayonnaise and avocado · 18 ·
- Salmon, mango and truffle cheese · 18 ·
- Salmon tartare, truffle cheese and fried onion · 18 ·
- Spicy tuna tartare, strawberries and teriyaki sauce · 18 ·

— NIGIRIS —

(2 pieces)

- Tuna · 8 ·
- Salmon · 6 ·
- King prawn · 12 ·
- White fish · 8 ·

— SASHIMI —

(10 pieces)

- Tuna · 20 ·
- Salmon · 18 ·
- White fish · 18 ·
- Sashimi mix · 22 ·

— URAMAKIS —

(8 pieces)

- Salmon, mango, burnt sugar and truffle cheese · 20 ·
- Spicy tuna, avocado and mayonnaise · 22 ·
- Fried prawn with mango · 20 ·
- Prawn, truffle cheese and grilled foie · 24 ·
- Salmon, mint and truffle cheese · 18 ·

— COMBOS —

- 32 pieces · 72 ·
- 50 pieces · 124 ·

— 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 ·