



BASTIAN BEACH

COLD, FRESH & RAW ———

- Gillardeau oysters No. 2, natural (each) · 7 ·
- Gillardeau oysters No. 2 with tiger's milk (each) · 9 ·
- Cantabrian anchovies (each) · 5 ·
- Foie micuit with fig jam · 24 ·
- Iberian acorn-fed ham · 32 ·
- Red tuna tartare · 28 ·
- Sea bass ceviche · 26 ·
- Red prawn carpaccio · 34 ·
- Beef carpaccio with parmesan and arugula · 25 ·
- Large cheese board (2 pers.) · 40 ·

HOT & CRISPY ———

- Crystal bread with tomato · 6 ·
- Iberian ham croquettes (5 pcs.) · 15 ·
- Red prawn croquettes (5 pcs.) · 17 ·
- Nachos with cheese and guacamole · 17 ·
- Andalusian-style fried squid with lime mayonnaise · 23 ·
- Broken eggs with lobster · 44 ·

A LITTLE GLAMOUR ———

- Gillardeau oyster No. 2 with Oscietra caviar (5g) · 24 ·
- Mini brioche with Oscietra caviar (5g) · 23 ·
- Rigatoni with Oscietra caviar (30g) · 90 ·
- Beluga caviar (30g) · 190 ·

SEA DELICACIES ———

- Red prawns from Palamós · 34/100g ·
- Steamed cockles in their shell with lemon · 14/100g ·
- Fine clams with Manzanilla wine from Sanlúcar · 23/100g ·
- Lobster Formentera style · 90/500g ·

GARDEN FRESHNESS ———

- Tomato tartare with burrata · 19 ·
- Caesar salad with crispy chicken · 18 ·
- Lamb's lettuce, avocado, mango and king prawns · 24 ·
- Seasonal tomatoes with tuna belly · 22 ·
- Watermelon, feta cheese and kalamata olives · 17 ·

DELTA RICE (2 pers.) ———

- Red prawn paella from Palamós · 46 · p.p.
- Seafood paella with peeled shellfish and monkfish · 27 · p.p.
- Black Angus beef and foie paella · 48 · p.p.
- Organic chicken and Lleida sausage paella · 25 · p.p.
- Black rice with red prawn from Palamós · 50 · p.p.

FROM THE GOLDEN WHEAT FIELDS ———

- Mushroom and truffle pizzetta · 45 ·
- Caviar and smoked salmon pizzetta · 95 ·

LAND DELICACIES ———

- Steak tartare with straw potatoes · 30 ·
- Sirloin tataki with rice · 33 ·
- Galician beef sirloin · 35 ·
- Oven-roasted lamb shoulder · 34 ·
- Black Angus ribeye · 90/kg ·

FRESH FROM THE SEA ———

- Grilled octopus with parmentier · 28 ·
- 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 ·

PERFECT SIDES ———

- French fries with Padrón peppers · 5 ·
- Basmati rice · 5 ·
- Roasted piquillo peppers · 5 ·
- Grilled avocado · 7 ·
- Grilled green asparagus · 7 ·
- Sautéed vegetables · 7 ·
- Potato parmentier · 7 ·