
STARTERS

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| <i>Our charcoal grilled Oyster</i> | 9 |
| <i>Cuttlefish croquettes (2 pcs.)</i> | 6 |
| <i>Gratinated Sea Urchin from Galicia (2 pcs.)</i> | 9 |
| <i>Santoña anchovies</i> | 14 |
| <i>Our Russian salad</i> | 9 |
| <i>Rustic bread with tomato and Royal olive oil</i> | 4 |
| <i>Hand-carved acorn-fed Iberian ham</i> | 14 |
| <i>Roasted apple and foie micuit timbale</i> | 11 |
| <i>Confit tomato tartar</i> | 13 |
| <i>Red tuna tartar - fried egg and caviar (supl. +18)</i> | 16 |
| <i>Grilled razor clams from Delta del Ebro</i> | 21 |
| <i>Crispy soft shell chilli crab</i> | 14 |
| <i>Grilled octopus with shrimp foam</i> | 17 |

FROM OUR SEAFOOD BAR

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| <i>Sea snails</i> | 12 |
| <i>Fresh sea urchin from Galicia (piece)</i> | 4 |
| <i>Fresh razor clams from Delta del Ebro</i> | 12 |
| <i>Fresh carril clams (piece)</i> | 8 |
| <i>Palamos red prawns</i> | M.P |
| <i>Oyster Spèciale Utah beach, Normandia - n° 2 (4 pcs.)</i> | 21 |
| <i>Oyster Amélie Spèciale de Claire n° 2 (4 pcs.)</i> | 24 |
| <i>Oyster Belon Bahia de Morlaix, Bretaña (4 pcs.)</i> | 21 |
| <i>Ossetra Caviar 30gr</i> | 90 |
| <i>Beluga Caviar 30gr</i> | 200 |
| <i>Prawn carpaccio</i> | 18 |
| <i>Red Tuna belly</i> | 17 |

MAIN COURSES

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|---|----|
| <i>Seafood soup</i> | 14 |
| <i>Monterrosa tomatoes</i> | 10 |
| <i>King crab salad</i> | 26 |
| <i>Kenyan green bean salad with coal roasted corn, smoked sardine and ginger tomatoes</i> | 12 |
| <i>Royal quinoa, avocado, edamame, cherry tomato, pickled onion and coriander</i> | 13 |
| <i>Crunchy Puglian burrata, dried tomato duxelle and basil</i> | 18 |
| <i>Spider crab gratinated with Mahon cheese and sobrossada sausage</i> | 22 |
| <i>Galician clams stew</i> | 28 |

FISH DISHES

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| <i>Red tuna with sea nettles and tomato noisette</i> | 26 |
| <i>Grilled line-caught Squid</i> | 24 |
| <i>Wild fish of the day with seasonal grilled vegetables</i> | 27 |
| <i>Wild turbot meuniere with barnacles and potatoes</i> | 36 |
| <i>Ray suquet with green gnocchi and clams</i> | 22 |
| <i>Grilled scallops with celery - caviar (supl. +18)</i> | 18 |
| <i>Whole wild fish</i> grilled / salt-baked | M.P |

RICE AND PASTA DISHES

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| <i>Parellada Rice - Min. 2p</i> | 26p |
| <i>Creamy lobster rice</i> | 45 |
| <i>Gnocchi with parmesan cheese and marinated salmon</i> | 22 |
| <i>Fresh homemade pasta with bouillabaisse and shellfish</i> | 18 |
| <i>Spaghetti with champagne beurre blanc and caviar</i> | 32 |

MEAT DISHES

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| <i>Beef Wellington, mushroom duxelle, parmentier and demi glace</i> | 28 |
| <i>T-bone beef steak. watercress salad and hasselback potatoes</i> | 7'5/100g |
| <i>Duck à l'orange</i> | 22 |

SIDE DISHES

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|---|---|
| <i>Grilled artichoke hearts</i> | 9 |
| <i>Parmentier potatoes</i> | 7 |
| <i>Tender wheat and asparagus risotto</i> | 7 |
| <i>Grilled seasonal vegetables</i> | 9 |