

Cotton

FOOD MENU

Raw Bar

PETROSSIAN OSSETRA TSAR IMPÉRIAL CAVIAR 30g / 50g	140 / 200
PETROSSIAN BELUGA CAVIAR 30g	300
GILLARDEAU OYSTER N°3 (1 PIECE) Served with Caviar Extra Sauce (strawberry, shallot and spicy)	11 25 5
BEEF STEAK TARTARE Served with sour cream and egg yolk.	35 / WITH CAVIAR 55
PERUVIAN CEVICHE Freshly diced fish of the day, marinated in Peruvian spicy "Tiger Milk" with sweet potato, red onion, coriander and corns of the Andes.	34
SALMON CEVICHE Freshly diced Norwegian salmon, avocado, orange-lime ponzu sauce, onion, coriander and tobiko.	38
TUNA TARTARE Raw, sushi-grade citrus-marinated tuna served on a bed of avocado and topped with mango.	44 / WITH CAVIAR 74
KING CRAB TARTARE King crab tartare mixed with creamy wasabi sauce and Japanese cucumber, served on top of avocado mash and topped with tobiko roe.	48 / WITH CAVIAR 78

Sushi

SASHIMI (6, 12 OR 25 PIECES)	
Norwegian salmon	28 / 50 / 90
Tuna	42 / 84 / 168
Toro (6 PIECES)	60
MIX - Norwegian salmon, tuna, hamachi	36 / 68 / 168

NIGIRI (2 PIECES)	REGULAR / WITH CAVIAR
Norwegian salmon	19 / 29
Tuna	23 / 33
Toro	37
Hamachi	19 / 29
Caviar Nigiri	60

SALMON AND TUNA TARTARE GUNKAN (2 PIECES) 25
Lightly spiced tuna tartare in a Norwegian salmon gunkan.

PREMIUM ROLLS (8 PIECES)

COTTON ROLL	28
Torched Norwegian salmon, avocado, cucumber and tempura flakes, with wasabi mayo and teriyaki sauce.	

ANDERMATT ROLL (SALMON OR TUNA)	28 / 36
Norwegian salmon or tuna with avocado, cream cheese and sesame seeds.	

HOT TUNA ROLL	40
Spicy tuna tartare, cucumber and hot mayo.	

HOT SALMON ROLL	28
Spicy salmon tartare, mango and kimchi.	

KING CRAB ROLL	40
King crab, cucumber, spring onion, avocado, dill, sesame seeds, hot mayo, yuzu tobiko, topped with salmon roe.	

VEGGIE ROLL	28
Avocado, cucumber, dried tomato and nori seaweed.	

CHEF'S PLATE (25 OR 50 PIECES)	120 / 240
Mix of sashimi, nigiri and premium rolls.	

OMAKASE (70 OR 100 PIECES)	300 / 420
Mix of sashimi, nigiri and the Chef's daily special served with wakame salad and ponzu sauce.	

EXTRAS

FRESH WASABI PASTE	5
HOT MAYO / WASABI MAYO	3
TERIYAKI SAUCE / PONZU SAUCE	3
EDAMAME	14

All dishes are accompanied by our delicious Cotton soya sauce.

Starters & Salads

IBERIAN BELLOTA HAM WITH BREAD & TOMATO	56
Premium 36 month cured ham from pigs fed on Iberian Oak acorns.	

GRILLED OCTOPUS	41
Slow-cooked and grilled octopus, accompanied by sweet potato purée, black garlic and fresh coriander.	

TOMATO AND BURRATA SALAD	32 / WITH CAVIAR 52
Seasonal tomatoes tartare with dried-tomato pesto and Burrata cheese, scattered with cured black olive crumble and basil oil.	

ROASTED CAULIFLOWER	30
(recommended for 2 people) Roasted with miso and peanut sauce.	

COTTON ZAKYNTHOS GREEK SALAD	30
Seasonal salad made with tomatoes, cucumbers, onions, olives and feta cheese.	

Fish & Seafood

SALT-BAKED SEA BASS	140
(recommended for 2 people) Served with steamed vegetables.	

NAM PRIK MONKFISH	110
(recommended for 2 people) Entire monkfish glazed with red and green nam prik sauce.	

SINGAPORE CHILLI KING CRAB	450 / KG
King crab grilled on the Josper, accompanied by a spicy tomato sauce and Roti Canai bread.	

PLEASE ASK YOUR WAITER FOR THE FRESH FISH OF TODAY.

Curries

SPICY RED CURRY	
THAI STYLE	CHICKEN 42 / LOBSTER 85
Aromatic Thai curry dish with fresh vegetables, served with Jasmine rice.	

Josper

BEEF SIRLOIN	60
Served with vegetables and beef demi-glace sauce.	

VEAL RIBS	120
(recommended for 2 people) Slow cooked ribs served with homemade kimchi and Chun pancakes.	

ROASTED BABY CHICKEN	52
Served with demi-glace sauce and truffle mashed potatoes.	

PEKÍN LAMB	130
Grilled lamb accompanied by two sauces; hoisin & plum, and sweet chili. Served with Chun pancakes.	

PLEASE ASK YOUR WAITER FOR THE FRESH MEAT OF TODAY.

Side Dishes

SWEET POTATO FRIES	15
JASMINE RICE	9
TOMATO AND ONION SALAD	12

Extras

BREAD AND BUTTER	3,5 / PP
OLIVES	6
GLUTEN FREE BREAD	7

Desserts

CHOCOLATE TEXTURE	22
Creamy toffee and milk chocolate fudge on a bed of chocolate crumble and brownie.	

TAMARIND CREAM	22
White chocolate, smoked honey and basil, served with red berry coulis.	

TIRAMISU	22
Creamy tiramisu with coffee ice cream.	

SGROPPINO BY FREREJEAN FRÈRES	23
Lemon sorbet, limoncello and Frerejean Frères Champagne.	

Cotton

DRINKS MENU

Cotton Signatures

AGAVE CLUB Patrón tequila, mezcal, campari, peach purée and sweet and sour mix.	20
GINGERBREAD MARTINI Belvedere vodka, martini rosso, amaretto, homemade gingerbread syrup and angostura.	20
COTTON ISLAND Belvedere vodka, jack daniel's whiskey, southern comfort, blackberry liqueur, sweet and sour mix, and sprite top up.	20
NUT SPRITZ Frangelico liqueur, prosecco and soda.	20
OAXACAN NEGRONI Casamigos mezcal, martini blanco, white bitter, ancho reyes and galliano liqueur.	20
CHOCOLATE BANANA BOULEVARDIER Banana infused bourbon, bitter, martini rosso, chocolate liqueur and amontillado sherry.	20
MINT ESPRESSO MARTINI Belvedere vodka, coffee liqueur, butterscotch, fernet branca mint and a shot of espresso.	20
APPLE CRUMBLE Nuts infused vodka, fresh apple juice, vanilla chai syrup, lemon juice and caramelized apple.	20
LIKE A CARROT CAKE Almonds and vanilla infused rum, white chocolate syrup, fresh carrot juice and fresh ginger.	20
COTTON CLUB EGGNOG (served warm or cold) Brandy, chocolate liqueur, hazelnut liqueur, pimento dram (allspice liqueur), egg yolk and milk cream.	20
WINTER PUNCH (served warm or cold) Kraken rum, amaretto, cointreau, maraschino, vanilla syrup, angostura bitter and cookies infused milk.	20
TIRAMISU ESPRESSO MARTINI Belvedere vodka, coffee liqueur, baileys, a shot of espresso and tiramisu cream (contains fresh egg yolk).	20
COTTON MARY Capers infused gin, italicus, homemade spicy bloody mary mix and basil foam.	20

Please Ask Your Waiter For

YOUR TIMELESS FAVORITE	20
THE COCKTAIL OF THE DAY	18

Non-Alcoholic Cocktails

PUMPKIN SPICE (served warm or cold) «Dulce de leche», pumpkin purée, winter spices infusion, apple cider, milk and cream. (Can also be made with coconut milk and cream.)	16
GRASSHOPPER White chocolate syrup, tanqueray 0.0%, half and half cream and milk, peppermint extract, almond extract, whipped cream and mint leaves.	16
SPICED CRANBERRY MARGARITA Almave ámbar, tequila 0.0%, orange and cranberry juice, cinnamon and cloves syrup, lime juice and cranberries.	16

Natural Juices

GINGER BOOST Energize your day with two ginger shots mixed with lemon and golden apple.	7
VITAMIN C Lemon juice, apple, fresh orange and pineapple juice, and passion fruit.	15
COTTON PARADISE Strawberry, ginger, fresh pineapple juice, fresh orange juice and chia seeds.	15
GREEN DETOX Spinach, cucumber, ginger, apple and fresh pineapple juice.	15
MANGO SMOOTHIE Mango, fresh orange juice and fresh pineapple juice.	15

Cotton Sangria

Served in a jug and named after the Spanish and Portuguese word for "bleeding" because of its typical dark-red colour, Sangria has existed in various forms for over 2,000 years. Cotton naturally has its own approach and recipe with a touch of Martini Fiero. Try it with cava or Champagne, or our local hot version with white wine.

CAVA	65
FREREJEAN FRÈRES CHAMPAGNE BRUT	150
HOT SANGRIA	65

Short'n Warm

COTTON GLÜHWEIN Swiss red wine, orange, cinnamon, cloves and star anise with a Cotton touch.	12
CALIMERO Egg yolk liqueur, espresso coffee or hot chocolate, topped with whipped cream.	10
BOMBARDINO Egg yolk liqueur, brandy and espresso coffee, topped with whipped cream.	10
COTTON CAFÉ CALETA Brandy, rum, orange liqueur, infusion of spices, lemon and orange peel, and coffee.	12
BARRAQUITO Condensed milk, liqueur 43, espresso coffee, milk foam, cinnamon powder and lemon zest.	12
IRISH COFFEE Irish whisky, sugar, coffee and cream.	15

Gin & Tonic

BOMBAY SAPPHIRE Lemon peel and classic tonic.	17
ROKU GIN Orange peel, ginger and yuzu tonic.	19
HENDRICK'S Fresh cucumber and classic tonic.	19
GIN MARE Basil, rosemary and Mediterranean tonic.	20
MONKEY 47 Smashed raspberry, blueberry and classic tonic.	22

Vodka

SHOT / ON THE ROCKS / MIXER

BELVEDERE	10 / 15 / 20
CÍROC	11 / 16 / 21
BELUGA TRANSATLANTIC	15 / 20 / 25

Rum

SHOT / ON THE ROCKS / MIXER

BACARDI CARTA BLANCA	8 / 13 / 18
BACARDI CARTA NEGRA	8 / 13 / 18
KRAKEN BLACK SPICED	9 / 14 / 19
ZACAPA 23	17 / 22 / 27
ZACAPA XO	35 / 50 / 65

Tequila & Mezcal

SHOT / ON THE ROCKS / MIXER

PATRON SILVER	15 / 20 / 25
PATRON REPOSADO	12 / 14 / 18
PATRON AÑEJO	15 / 20 / 25
CLASE AZUL REPOSADO	25 / 30 / 40
MEZCAL CASAMIGOS	22 / 27 / 32

Whiskey & Cognac

SHOT / ON THE ROCKS / MIXER

MACALLAN	15 / 20 / 25
LAGAVULIN 16	17 / 22 / 27
JOHNNIE WALKER GOLD LABEL	14 / 19 / 24
YAMAZAKI 12 YO	30 / 50
JOHNNIE WALKER BLUE LABEL	50 / 75
REMY MARTIN XO	40 / 65
HENNESSY XO	50 / 75

Grappa

LUIGI FRANCOLI	10 / 18
BERTA BRIC DEL GAIAN	25 / 45
AMARONE DELLA VALPOLICELLA	12 / 22
POLI GRAPPA DI SASSICAIA	35 / 45
MAROLO GRAPPA DI BAROLO 12 YO	25 / 35

Beer

EICHHOF LAGER	7
EICHHOF FINSTERER HUBERTUS	9
EICHHOF 0.0%	9
LAGUNITAS INDIA PALE ALE	10
BIRRA MORETTI L'AUTENTICA	9

Water & Refreshments

PASSUGGER THEOPHIL STILL 77 CL	10
SAN PELLEGRINO SPARKLING 75 CL	10
COCA COLA, FANTA, SPRITE, NESTEA	6
APPLE JUICE, TOMATO JUICE	6
FRESH ORANGE JUICE	8

Coffee & Tea

AMERICANO	6
ESPRESSO	5
DOUBLE ESPRESSO	6
CAPPUCCINO	6
CORTADO	5.50
LATTE MACCHIATO	6.50
AFOGATTO	11

TEA (Please ask your waiter for our selection of teas) 5

Alternative milk for coffees and teas
SOYA, ALMOND, COCO, OAT