

SUSHI BAR

SASHIMI (6, 12 OR 25 PIECES)

Norwegian salmon	22 / 40 / 82
Tuna	24 / 44 / 86
MIX - Norwegian salmon, tuna, white fish	23 / 42 / 82

NIGIRI (2 PIECES)

Norwegian salmon	8
Torched Norwegian salmon with tobiko roe and tempura flakes	9
Tuna	10
White fish	8
Octopus	8

SPECIAL NIGIRI MIX (4 PIECES)

22

Sea bass with pickled cucumber, cilantro, wasabi mayonnaise and grated lime.

Octopus with cream of potato, black garlic and red tobiko with beet chips.

Tuna tataki with white garlic, pistachio, spring onion, Yuzu tobiko and Kizami wasabi.

Salmon, cream cheese, ikura roe and chive.

SALMON AND TUNA TARTARE GUNKAN (2 PIECES)

12

Lightly spiced tuna tartare in a salmon gunkan.

PREMIUM ROLLS (8 PIECES)

COTTON ROLL

24

Torched Norwegian salmon, avocado, cucumber and tempura flakes, with wasabi mayo and unagi sauce.

CALA TARIDA ROLL

22 SALMON / 24 TUNA

Norwegian salmon or tuna with avocado, cream cheese and sesame seeds.

EBI ROLL

23

Prawn tempura, avocado and tobiko roe.

HOT TUNA ROLL

23

Spicy tuna tartare, cucumber and hot mayo.

KING CRAB ROLL

32

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

IBIZA ROLL	24
Soft shell crab, avocado, cucumber and wasabi mayo.	
VEGGIE ROLL	22
Avocado, cucumber, dried tomato, nori seaweed, shiitake mushroom, flower of thought. All wrapped in rice paper.	
CHEF 'S PLATE (25 OR 50 PIECES)	78 / 160
Mix of sashimi, nigiri and premium rolls.	
OMAKASE (70 PIECES OR 100 PIECES)	240 / 360
Mix of sashimi, nigiri and the Chef's daily special served with wakame salad and ponzu sauce.	

EXTRAS

FRESH WASABI PASTE	3
Authentic Japanese wasabi.	
EDAMAME	10
Steamed, young soya beans sprinkled with flaky sea salt and a mix of Japanese spices.	
SEAWEED SALAD	10
Nutrient-rich, green seaweed and cucumber salad.	

ALL DISHES ARE ACCOMPANIED BY OUR DELICIOUS HOMEMADE SOY SAUCE.

OUR SELECTION OF «CAVIAR DEL TIBET»

Caviar of fine fish eggs with firm texture and intense creamy flavor.

30g	77
50g	110
100g	176

STARTERS

- IBERIAN BELLOTA HAM WITH BREAD & TOMATO** 32
Premium 36 month cured ham from pigs fed on Iberian Oak acorns.
- BEEF TATAKI** 24
Served with chipotle chili cream, marinated sun-dried tomatoes soaked in ponzu sauce, and crunchy sweet potato crackers.
- TUNA TARTARE** 32
Raw, sushi-grade citrus-marinated tuna served on a bed of avocado and topped with mango and wasabi ice cream.
- GRILLED OCTOPUS** 28
Slow-cooked and grilled octopus, accompanied by sweet potato puree, black garlic and fresh coriander.
- TOM KHA** 21
Thai coconut milk soup with galangal root, lemongrass, lime leaves, ginger, strips of chicken breast or prawns, shiitake mushrooms and spring onions with a drop of fresh chili olive oil.
- SAFFRON MUSSELS** 25
In a creamy saffron sauce cooked with white wine.
- COCONUT EBI FRY** 18
Prawn tempura made with coconut panko, a Japanese-style breadcrumb. Served with Cotton's sweet chili sauce, garnished with wakame seaweed and tobiko roe.
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- ## SALADS
- TOMATO AND BURRATA SALAD** 22
Seasonal tomatoes tartar with dried-tomato pesto, and buffalo Burrata cheese served with a scattering of cured black olive crumble and basil oil.
- QUINOA SALAD** 19
Black and white quinoa with mango, pear, avocado, pistachio nuts, tomato, baby spinach and rocket leaves dressed with mustard, and Jerez vinegar.
- LOBSTER SALAD** 28
Lobster salad with watermelon cubes, avocado cream and almond vinaigrette.

FISH & SEAFOOD

COD CONFIT	32
Cod confit, accompanied by potato and celery puree «à la vanilla», and roasted apple caviar.	
SALT-BAKED SEA BASS WITH IBIZAN HERBS	85
(recommended for 2 people) Served with steamed vegetables.	
JOHN DORY	PP/KG
(recommended for 2 people) Cooked in the oven, accompanied by potatoes, peppers and onions.	
FRIED RICE WITH PRAWNS	28
Cooked jasmine rice, fried and stirred with prawns, fresh vegetables, a cracked egg and savory soy.	
LOBSTER	PP/KG
Seved with spicy sauce, nam prik pao and wakame seaweed.	
KING CRAB	65
King crab served with hard boiled eggs, lettuce and toasts, accompanied by avocado and hot mayo sauces.	

CURRIES

SPICY RED CURRY OR YELLOW CURRY - THAI STYLE

Aromatic Thai curry dishes with fresh vegetables, served with a side of white rice. Choose your color.

CHICKEN 25

FISH 30

PRAWNS 25

VEGETARIAN 22

MEAT

ANGUS BEEF BURGER 27

Layered with lettuce, tomato, caramelized onions, Spanish piquillo peppers ketchup and mushroom mayonnaise. Served with hand cut fried potatoes.

Extras: Bacon, egg, pickles or Cheddar cheese. 1,50 / EACH

COUNTRY CHICKEN 27

With Thai “chimichurri” sauce made of coriander, parsley, chili, garlic, ginger, lime and soya sauce, served with carrot and ginger puree, and lime infused apple.

LAMB SHOULDER ROAST 32

Slow-cooked 24 hours, accompanied by hummus and tzatziki dressed with a lamb demi-glace sauce.

BEEF SIRLOIN 38

Served with vegetables and beef demi-glace sauce.

SEGOVIA SUCKLING PIG 36

Slow-cooked 24 hours, accompanied by a sweet potato purée, caramel pumpkin and with a suckling pig demi-glace sauce.

SIDE DISHES & EXTRAS

FRIED POTATOES	5,50
JASMIN RICE	5
PADRÓN PEPPERS	12
GREEN SALAD	5
TOMATO AND ONION SALAD	7
COTTON SAUCE / ALIOLI	1,50
SICILIAN CASTELVETRANO OLIVES	3
BREAD BASKET	3
GLUTEN FREE BREAD	3

DESSERTS

- CHOCOLATE TEXTURE** 12
Creamy chocolate dessert with milk and toffee on chocolate powder, brownie and crunchy chocolate crumble with Pop Rocks.
- TIRAMISÚ** 12
Cream cheese mousse served with coffee ice cream, crunchy chocolate and cookie powder infused with Amaretto and coffee liqueur.
- COCONUT CRÈME BRÛLÉE** 9
An Asian inspired custard and caramel crème brûlée, infused with flavors of coconut, lime and vanilla.
- CREAMY WHITE CHOCOLATE SOUP** 10
White chocolate soup with red fruits and candied nuts.
- COTTON CHOCOLATE** 12
Creamy white chocolate and coconut dessert, served with almond sauce and yogurt sponge.
- ICE CREAM** 3 / SCOOP
Ask your waiter for our selection.

Allergen information available on request. Please advise your waiter, if you have any known allergies or food intolerances.

10% VAT included in all prices.