

Cotton

FOOD MENU

Appetizers

CAVIAR OSSETRA 30g	130
CAVIAR BAERII IMPERIAL 30g	120
OYSTERS (1 PIECE) Served with Caviar Extra Sauce (strawberry, shallot and spicy)	10 14 5
CHEF'S SELECTION APPETIZER (3PIECES)	32

Raw Bar

BEEF STEAK TARTARE Served with sourcream and egg yolk.	35 / EXTRA CAVIAR 45
TATAKI OF VITELLO TONNATO Served with foie sauce and red martini spheres.	35 / EXTRA CAVIAR 45
PERUVIAN CEVICHE Freshly diced catch 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.	36
TUNA TARTARE Raw, sushi-grade citrus-marinated tuna served on a bed of avocado and topped with mango and wasabi ice cream.	36
KING CRAB TARTARE King crab tartare mixed with creamy wasabi sauce and Japanese cucumber. Accompanied by avocado and tobiko roe.	40 / EXTRA CAVIAR 60
KING CRAB GALETTE Served with avocado and curry madrás.	40 / EXTRA CAVIAR 60

Sushi

SASHIMI (6, 12 OR 25 PIECES) Norwegian salmon Tuna MIX - Norwegian salmon, tuna, white fish	25 / 45 / 90 30 / 55 / 95 30 / 55 / 95
NIGIRI (2 PIECES) REGULAR / SERVED WITH CAVIAR Norwegian salmon Torched Norwegian salmon with tobiko roe and tempura flakes Tuna White fish Caviar Nigiri	15 / 28 17 / 30 17 / 29 15 / 28 50
SPECIAL NIGIRIS (4 PIECES)	34
SALMON AND TUNA TARTARE GUNKAN (2 PIECES) Lightly spiced tuna tartare in a Norwegian salmon gunkan.	18
TEMARI (2 PIECES) SALMON 20 / TUNA 24 Norwegian salmon or tuna, and avocado.	24
PREMIUM ROLLS (8 PIECES)	
COTTON ROLL Torched Norwegian salmon, avocado, cucumber and tempura flakes, with wasabi mayo and teriaki sauce.	28
SMOKY CHEESE ROLL Norwegian salmon, asparagus, siso leaves, red onion, smoked cheese and wasabi mayo.	28
CALA TARIDA ROLL (SALMON OR TUNA) Norwegian salmon or tuna with avocado, cream cheese and sesame seeds.	28
EBI ROLL Prawn tempura, avocado and red cabbage sauce.	28
HOT TUNA ROLL Spicy tuna tartare, cucumber and hot mayo.	28
HOT SALMON ROLL Spicy salmon tartare, mango and kimchi.	28
KING CRAB ROLL King crab, cucumber, spring onion, avocado, dill, sesame seeds, hot mayo, yuzu tobiko, topped with salmon roe.	37
IBIZA ROLL Soft shell crab, avocado, cucumber and orange sauce.	28
VEGGIE ROLL Avocado, cucumber, dried tomato and nori seaweed.	26
CHEF'S PLATE (25 OR 50 PIECES) Mix of sashimi, nigiri and premium rolls.	90 / 180
OMAKASE (70 OR 100 PIECES) Mix of sashimi, nigiri and the Chef's daily special served with wakame salad and ponzu sauce.	270 / 360
OWNER'S PLATE (50 PIECES) Mix of our favourite sushi.	230
EXTRAS	
FRESH WASABI PASTE / HOT MAYO / WASABI MAYO TERIYAKI SAUCE / PONZU SAUCE EDAMAME / SEAWEED SALAD	5 5 12
All dishes are accompanied by our delicious homemade soy sauce.	

Starters & Salads

IBERIAN BELLOTA HAM WITH BREAD & TOMATO Premium 36 month cured ham from pigs fed on Iberian Oak acorns.	46
GRILLED OCTOPUS Slow-cooked and grilled octopus, accompanied by sweet potato puree, black garlic and fresh coriander.	36
SAFFRON MUSSELS In a creamy saffron sauce cooked with white wine.	36
SCALLOPS Served with a tangerine sauce, apple and coconut.	33
TOMATO AND BURRATA SALAD Seasonal tomatoes tartare with dried-tomato pesto and Burrata cheese, scattered with cured black olive crumble and basil oil.	28 / EXTRA CAVIAR 38
ROASTED CAULIFLOWER (recommended for 2 people) Roasted with miso and peanut sauce.	28
QUINOA SALAD Black and white quinoa with mango, apple, avocado, pistachio nuts, tomato, baby spinach and rocket leaves dressed with mustard, and Jerez vinegar.	28
COTTON ZAKYNTHOS GREEK SALAD Seasonal salad made with tomatoes, cucumbers, onions, olives and feta cheese.	28
LOBSTER SALAD Lobster salad with watermelon cubes, avocado cream and almond vinaigrette.	65

Fish & Seafood

SALT-BAKED SEA BASS WITH IBIZAN HERBS (recommended for 2 people) Served with steamed vegetables.	98
NAM PRIK MONKFISH (recommended for 2 people) Entire monkfish glazed with red and green nam prik sauce.	85
SOLE MEUNIÈRE (recommended for 2 people) Served with potatoes and green beans.	120
FRIED RICE PRAWNS 32 / LOBSTER 65 Cooked jasmine rice, fried and stirred with prawns or lobster, fresh vegetables, a cracked egg and savory soy.	65
KING CRAB PP/KG King crab served with hard boiled eggs, lettuce and toasts, accompanied by avocado cream and hot mayo sauces.	PP/KG
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 30 / FISH 34 / PRAWNS 32 / VEGETARIAN 28 / LOBSTER 65	

Curries

Meat

ANGUS BEEF BURGER 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.	40 1,50 / EACH
BEEF SIRLOIN PORTION FOR ONE Served with vegetables and beef demi-glace sauce. BEEF SIRLOIN EXPERIENCE (min. 3 persons) Side dish to choose per person.	45 PP/KG
VEAL RIBS (recommended for 2 people) Slow cooked ribs served with homemade kimchi.	95
ROASTED BABY CHICKEN Served with demi-glace sauce and truffle mashed potatoes.	40

Side Dishes

POTATO FRIES	12
SWEET POTATO FRIES	14
JASMIN RICE	8
PADRÓN PEPPERS	17
GREEN SALAD	12
TOMATO AND ONION SALAD	12

Extras

ALIOLI	3,50
SICILIAN CASTELVETRANO OLIVES	5
BREAD BASKET	6
GLUTEN FREE BREAD	6

Desserts

CHOCOLATE TEXTURE Creamy toffee and milk chocolate fudge on a bed of chocolate crumble and brownie.	16
COCONUT CRÈME BRÛLÉE An Asian inspired custard and caramel crème brûlée, infused with flavors of coconut, lime and vanilla.	16
TAMARIND CREAM White chocolate, smoked honey and basil, served with red berry coulis.	16
TIRAMISU Creamy tiramisu with coffee ice cream.	16
LEMON PIE Lemon and coconut cream topped with meringue.	16
SGROPPINO BY FREREJEAN FRÈRES Lemon sorbet, limoncello and Frerejean Frères Champagne.	18
ICE CREAM Ask your waiter for our selection.	6 / SCOOP
SORBET Raspberry or lemon.	13

Cotton

DRINKS MENU

Cotton Signatures

AGAVE CLUB 19
Volcan de Mi Tierra Tequila, Mezcal, Campari, peach purée and sweet and sour mix.

FRESH APPLE MARTINI 19
Belvedere Vodka, Cointreau, fresh Granny Smith and Golden apple juice with a touch of egg white.

COTTON ISLAND 19
Grey Goose Vodka, Jack Daniel's Whiskey, Southern Comfort, blackberry liqueur, sweet and sour mix, and Sprite top up.

PLATINUM MARGARITA 19
Patron Silver Tequila, Cointreau, Grand Marnier and fresh lemon and lime juice.

BELLINI SPRITZ 19
Homemade Bellini mix, prosecco and sparkling water.

LYCHEE & ROSE MARTINI 19
Belvedere Vodka, lychee liqueur, rose syrup, sweet and sour mix, and fresh lychee purée.

BANANA BERRY COLADA (Frozen) 19
Bacardi Carta Blanca, banana liqueur, banana, strawberry purée and homemade pineapple mix.

MINT ESPRESSO MARTINI 19
Belvedere Vodka, coffee liqueur, butterscotch, Fernet Branca Mint and a shot of espresso.

APEROL MARACUYA 19
Aperol, passion fruit liqueur, peach purée, fresh passion fruit, prosecco and sparkling water.

COTTON MOJITO 19
Bacardi Spiced, fresh mint, lime, orange, fresh ginger juice, sweet and sour mix, and Sprite top up.

TIRAMISU ESPRESSO MARTINI 19
Belvedere Vodka, coffee liqueur, Baileys, a shot of espresso and Tiramisu cream (contains fresh egg yolk).

The Classics

BLOODY MARY 18
Belvedere Vodka, basil, lime, home made spicy sauce, Worcestershire sauce, Tabasco, salt, pepper and tomato juice.

PASSION FRUIT MARGARITA (Frozen) 18
Volcan de Mi Tierra Tequila, Cointreau, fresh lemon lime juice, passion fruit pure.

PORNSTAR MARTINI 18
Grey Goose Vodka, passion fruit purée, butterscotch, sweet and sour mix.

PIÑA COLADA 18
Bacardi Rum, Malibu and fresh homemade Piña Colada cream.

STRAWBERRY MARGARITA (Frozen) 18
Volcan de Mi Tierra Tequila, Cointreau, strawberry purée and a dash of lime juice.

MANGO DAIQUIRI (Frozen) 18
Bacardi Rum, mango purée and sweet and sour mix.

Cocktails out of the menu 18

Non-Alcoholic Cocktails

STRAWBERRY BASIL LEMONADE 15
Basil, strawberry, strawberry purée, sweet and sour mix, and Sprite.

MANGO BERRY COOLER 15
Mango and strawberry purée, sweet and sour mix, pineapple juice, orange juice and Sprite.

GINGER LEMONADE 15
Fresh lime, lemon and ginger juice and a touch of orange.

EXOTIC DESIRE 15
Mango purée, homemade pineapple mix, pineapple juice and strawberry purée.

Natural Juices

Energize your day with two ginger shots mixed with lemon and Golden Apple 7

VITAMIN C 14
Lemon juice, apple, fresh orange and pineapple juice and passion fruit.

COTTON PARADISE 14
Strawberry, ginger, fresh pineapple juice, fresh orange juice and chia seeds.

GREEN DETOX 14
Spinach, cucumber, ginger, apple and fresh pineapple juice.

FRUITY SMOOTHIE 14
Strawberry, fresh pineapple juice and fresh banana.

MANGO SMOOTHIE 14
Mango, fresh orange juice and fresh pineapple juice.

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, and specify which wine, cava, or Champagne you want for base.

White, red or rosé wine 60
Cava 65
Frerejean Frères Champagne Brut 130
By the glass (wine or cava) 18
By the glass (Champagne) 22

Gin & Tonic

BOMBAY SAPPHIRE 18
Lemon peel and Classic Tonic

G'VINE 19
Apple peel, grapes and Classic Tonic

ROKU GIN 19
Orange peel, ginger and Yuzu Tonic

BROCKMANS 19
Lime peel, strawberry and Berry Tonic

HENDRICK'S 19
Fresh cucumber and Classic Tonic

GIN MARE 19
Basil, rosemary and Mediterranean Tonic

MONKEY 47 21
Smashed raspberry, blueberry and Classic Tonic

Vodka

SHOT / ON THE ROCKS / MIXER

GREY GOOSE 8 / 12 / 18
BELVEDERE 8 / 12 / 18
CÎROC 8 / 12 / 18
BELUGA TRANSATLANTIC 12 / 17 / 22
BELUGA GOLD 15 / 20 / 30

Rum

SHOT / ON THE ROCKS / MIXER

BACARDI CARTA BLANCA 8 / 12 / 17
BACARDI CARTA NEGRA 8 / 12 / 17
ZACAPA 23 12 / 15 / 21
BACARDI SPICED 8 / 12 / 17
DIPLOMATICO RESERVA EXCLUSIVA 10 / 15 / 21
DON PAPA 10 YEARS 15 / 20 / 30
ZACAPA XO 15 / 20 / 30

Tequila & Mezcal

SHOT / ON THE ROCKS / MIXER

PATRON SILVER 12 / 14 / 18
PATRON REPOSADO 12 / 14 / 18
PATRON AÑEJO 15 / 20 / 25
CLASE AZUL PLATA 20 / 25 / 30
CLASE AZUL REPOSADO 25 / 30 / 40
MEZCAL CONTRALUZ CRISTALINO 12 / 16 / 21

Whiskey & Cognac

SHOT / ON THE ROCKS / MIXER

MACALLAN 10 / 15 / 18
LAGAVULIN 16 10 / 15 / 18
JOHNNIE WALKER GOLD LABEL 12 / 17 / 22
HIBIKI 17 12 / 17 / 22
YAMAZAKI 12 YO 20 / 25 / 30
JOHNNIE WALKER BLUE LABEL 30 / 45 / 50
HENNESSY XO 30 / 45 / 50
HENNESSY VSOP 14 / 18 / 21

Beer

HEINEKEN DRAUGHT 5 / 8
AGUILA DRAUGHT 5 / 8
HEINEKEN BOTTLE 8
HEINEKEN ZERO 8
AGUILA 1900 8
AGUILA UNFILTERED 9
LA RUBIA 8
DESPERADOS 8
SOL 8

Water & Refreshments

SANT ANIOL, STILL OR SPARKLING 1L 10
SOUL WATER, STILL OR SPARKLING 0,5L 7
COCA COLA, FANTA, SPRITE, NESTEA 5
APPLE JUICE, TOMATO JUICE 5
FRESH ORANGE JUICE 8

Coffee & Tea

AMERICANO 4
ESPRESSO 3.50
DOUBLE ESPRESSO 4
CAPPUCCINO 4.50
CORTADO 3.50
CAFÉ CON LECHE 4.50
LATTE MACCHIATO 5.50
COTTON FRAPPÉ CHOCOLATE OR CARAMEL 10
AFOGATTO 11

TEA * 5

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

* PLEASE ASK YOUR WAITER FOR OUR SELECTION OF TEAS