

MAIN COURSE

Grilled Langoustine and Red King Prawns

Grilled Scampi or Grilled Red King Prawn and Olive Oil

12€ per 100g

Lobster Catalana

Potato, Cherry Tomato, Red Onion, Black Olives and Basil

15€ per 100g

Catch of the Day

Salt Crust, Baked or Guazzetto

11€ per 100g

Red Prawn Hot Pot

Rice, Red Prawn, Lime and Green Apple

46€

Alaskan Black Cod

Black Cod and Miso Citrus Sauce

47€

Grilled Baby Chicken

Spicy Grilled Baby Chicken and Spicy Yuzu

27€

Lamb Cutlets

Lamb Cutlets Marinated with Aji Panca and Majoran

38€

Pluma Iberico Grill

Pluma Iberico, Aji Panca, Garlic and Rosemary

47€

Entrecôte

Grilled Black Angus Rib Eye with Truffle Mayo and Ponzu Sauce

51€

SMALL BITES

Guacamole with Platano Chips

Classic Guacamole and Platano Chips

12€

Spicy Galbi Ribs Baos

Home Made Baos, 24h Slow Cooked Wagyu Short Ribs and Sweet Chilly Soy Sauce

16€

Beef Pillows

Carbon Pita Bread, Potato Mousse, Truffle and Black Angus Tataki

16€

Crispy Calamari

Crispy Calamari and Spicy Mayo

22€

Prawn and Miso Cod Gyōza

Gyōza with Miso Black Cod, Shrimp and Spicy Ponzu Sauce

18€

Chicken Popcorn

Marinated Chicken Wings and Barbecue Korean Sauce

16€

Angus Beef Tacos

Beef Angus and Sweet Soy Sauce

18€

Pork Belly Skewers

Slow Cooked Pork Belly and Szechuan Pepper

18€

Scampi Tempura

Deep Fried Scampi with Yuzu Kosho Mayo

28€

PASTA

Red King Prawns Gnocchetti

Fresh Gnocchetti, Red King Prawn, Cherry Tomatoes, Basil and Pecorino
28€

Plin with Parmesan Fondue and Black Truffle

Home-Made Stuffed Ravioli with Parmesan Fondue and Black Truffle
40€

Tagliolini with Catch of The Day

Tagliolini, Catch of the Day and Cherry Tomato Basil
26€

Spaghetti with Clams

Clams, Garlic and Chilly Pepper
26€

Tagliolini all'Astice

Tagliolini, Lobster, Cherry Tomatoes and Basil
15€ per 100g

Sea Bass Bottoncini with Seafood Guazzetto

Home Made Sea Bass Ravioli, Clams, Mussels, Shrimp and Mediterranean Sauce
28€

SALADS

Monte Carlo Salad

Rucola, Cherry Tomatoes, Avocado, Black Olives and Prawns
18€

Burrata

Burrata, Cherry Tomatoes and Olives
18€

Baby Spinach Salad

Green Beans, Pinenuts, Radish and Sesame
16€

Grilled Vegetables

Grilled Seasonal Vegetables
10€

Sautéed Spinach

Fresh Spinach and Garlic
8€

Fennel and Katsuobushi Salad

Shaved Fennel, Red Onion, Ponzu and Bonito Flakes
12€

Tomato Salad

Mix Tomatoes and Aji Mirasol
14€

MAKI ROLLS

Spicy Tuna Maki

Tuna, Spicy Mayo, Avocado, Jalapeño and Crispy Onion
20€

King Crab Maki

King Crab, Mint, Yuzu, Sesame and Tobiko
22€

Salmon Parmesan Maki

Salmon, Avocado, Cucumber, Salmon Flambé and Parmesan Chips
18€

Hosomaki Isobe Maki

Fried Maki, Crab, Avocado, Mayo, Salmon Tartare, Unagi Sauce
22€

Hamachi Pistachio Maki

Yellowtail Tartare with Mayonnaise, Avocado, Pistachio, Burrata Cream and Yuzu
20€

Maki Mango Tuna

Tuna, Avocado, Cucumber, Mango and Tobiko
20€

Salmon Nigiri

White Rice and Slice of Salmon
6€ (2 Pieces)

Tuna Nigiri

White Rice with Slice of Tuna
8€ (2 Pieces)

Seabass Nigiri

White Rice with Slice of Seabass
6€ (2 Pieces)

RAW

Plateau Royal

Scampi, Red King Prawn and Oysters
(From two and above) 75€ per person

Oysters Tarbouriech

Oysters and Scallion Sauce
8€ per piece

Carpaccio di Spigola Royal

Whole Spigola and Ponzu Sauce
11€ per 100g

Caviar Salmon Tartare

Salmon Tartare, Caviar and Crispy Rice
26€

Red King Prawn Carpaccio

Red King Prawn and Citrus Zest
28€

Tuna Tartare

Tuna Tartare and Potato Mousse
20€

Seabass Tartare

Seabass, Avocado, Lime and Citrus Zest
18€

Spicy Tuna Ceviche

Tuna in Garlic Ponzu, Sesame Oil and Chillies
20€

Sea Bass Ceviche

Sea Bass, Aji Limo and Coriander
18€

Mole Beef Tiradito

Seared Beef Sirloin, Almond and Baby Spinach
18€

Salmon and Kumquat Tiradito

Salmon, Daikon and Pickled Aji Amarillo
21€

Hamachi Tiradito

Yellowtail, Wasabi, Spring Onion and Sesame Seeds
24€

Fish Tacos

Fish Tartare, Ponzu, Poké Sauce and Kizami Nori
16€

DESSERT

Chocolate Fondant

Salted Caramel Chocolate Fondant and Vanilla Ice Cream
18€

Mela

Apple Mousse Tarte and Salted Caramel Ice Cream
18€

Vanilla Ice Cream "A La Minute"

12€

Trilogy from Cova

Dark, Milk and White Chocolate Cake
16€

Pavlova Lampone

Meringue, Raspberries, Red Fruit Sauce and Tonka Bean Ice Cream
20€

Lemon Sorbet

12€

Frutta e Fruttini

Selection of Fresh Fruit and Fruttini Sorbets
28€

Tiramisu

Savoirdi, Mascarpone Cream, Coffee and Cacao
25€

Yuzu Cheesecake

Yuzu Cheesecake and Black Sesame Ice Cream
18€