

restaurant gastrobar

From 12:00 to 24:00pm



appetizers

Finely-sliced 100% acorn-fed ham Ibérico

Selection of cheeses by Sibarius

Cantabrian anchovies 00 in olive oil (8 pieces)

Duck foie Mi-Cuit

A layered tower of goat's cheese
and mango with a creamy Mahón cheese

"First-class" tomato with extra virgin olive oil

Toasted bread topped with pork shoulder blade, cheese,
avocado and quail egg



salads and vegetables

Caesar Salad (Mixed salad, braised chicken, crispy bacon and onion,
fresh mushrooms, parmesan cheese, croutons and Caesar dressing)

Costa Tropical Salad (Mixed salad, Costa Tropical fruits,
sweetcorn and palm hearts)

Salad by Sibarius (Mango and avocado, red onion, strawberries
-when in Season- and scallop, seabass and prawn ceviche)

Seasonal vegetables toubét with a goat's
cheese gratiné

Vegetables tempura and prawns in a tsuyu sauce



SOUPS

Oriental vegetables soup with noodles

Fish and vegetable soup with rice



CEVICHES AND TIRADITOS

Scallop ceviche on a bed of limes

Red prawn, mango and avocado ceviche

Seabass, red onion, corn and sweet potato ceviche

European seabass tiradito with tiger's milk

Mackerel tiradito with pickled onions
and honey and mustard sauce



egg dishes

Broken fried eggs with potatoes
and acorn-fed ham Ibérico

Broken fried eggs with transparent "goby fish" (Silver Fish)

Broken fried eggs with fresh foie

Broken fried eggs with glass prawns



PERUVIAN "Causa": a Layered potato dish

Causa with braised chicken and avocado

Causa with prawns and octopus "al olivo"



Rices (minimum two people)

Rice with squid and prawns

Coal oven rice with vegetables

Coal oven rice with pork ribs, cuttlefish
and vegetables



Wok

Seasonal vegetable stir-fry noodles

Pork shoulder blade and vegetable stir-fry noodles



finest quality beef selection by SIBARIUS

Filleted T-bone steak roasted on a holm oak
charcoal grill (minimum two people)

Fillet steak roasted on a holm oak charcoal grill

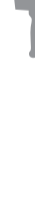
Sirloin steak roasted on a holm oak charcoal grill

Sirloin tataki with black treacle vinaigrette,
truffle and artichoke chips

Sirloin carpaccio with foie

Sirloin carpaccio with parmesan cheese

Grilled burger with caramelised onion
and gorgonzola cheese



other meats

Crunchy barbecue sauce chicken fingers

Duck magret, apple purée, aroma of calvados
brandy and caramelised orange juice

Glazed pork ribs by Sibarius

Glazed iberian pork cheek with sweet potato purée
and crispy cassava

Pork shoulder blade roasted on a holm oak charcoal grill

Mini burgers by Sibarius
(6 burgers: wagyu, bull tail and beef and pork mix)

Steak tartare



WILD RED TUNA CAUGHT IN THE TRADITIONAL AN- DALUSIAN Almadra a way

Belly nigiri (2 pieces)

Black loin nigiri blowtorched
with japanese spices (2 pieces)

Descargamento tartare gunkan with truffle oil (2 pieces)

Descargamento maki and wasabi mayonnaise (8 pieces)

Descargamento tataki uramaki, rucola and kimuchi
sauce with shichimi togarashi (8 pieces)

Descargamento tartare with avocado, wasabi
and virgin olive oil

Descargamento tartare with egg and truffle

Belly usuzukuri with nikkei sauce and ginger confit

Stewed rosemary-smoked plato with squid noodles

Small pieces of grilled plato with soy sauce

Descargamento tataki with soy and ginger

Grilled sirloin steak with seasonal vegetables



other seafood

Oriental-style braised octopus

Skin-side down wild fish with garlic shavings
and virgin olive oil

Cod with Costa Tropical mango sauce

Salmon in its own juice with hints of the east

Salmon tataki with soy sauce

fish bar & sushi

From 13:00 to 16:00 and from 20:00 to 24:00pm



oysters

Gigas Oysters (*unit*)

2 Gigas Oysters with glass Ranya Brut Nature

2 Gigas Oysters with glass French Champagne Mercier

6 Gigas Oysters with bottle of Ranya Brut Nature

6 Gigas Oysters with glass French Champagne Mercier

12 Gigas Oysters with bottle of Ranya Brut Nature

12 Gigas Oysters with bottle of French Champagne Mercier



tartares

Salmon tartare



Almadraba wild red tuna descargamento tartare with avocado, wasabi and virgin olive oil



Almadraba wild red tuna descargamento tartare with egg and truffle



NIGIRI-SUSHI BY SIBARIUS

Salmon, pistachio, honey and mustard sauce (*2 pieces*)

Blowtorched salmon, brie cheese and grape (*2 pieces*)

Seabass, chives and tiger's milk (*2 pieces*)



Almadraba wild red tuna belly (*2 pieces*)



Almadraba wild red tuna black loin blowtorched with japanese spices (*2 pieces*)

Quail egg and grated black truffle (*2 pieces*)

Wagyu burger and shichimi togarashi (*2 pieces*)

Duck magret with mixed berries coulis (*2 pieces*)

Selection of Nigiri-Sushi by Sibarius (*10 pieces*)



VARIED SASHIMI PLATE



Almadraba red tuna, salmon, butterfish, scallop and wild fish



gunkan



Almadraba wild red tuna descargamento tartare with truffle oil (*2 pieces*)



MAKI-SUSHI BY SIBARIUS

Salmon and sweet chilly (*8 pieces*)



Almadraba red tuna descargamento and wasabi mayonnaise (*8 pieces*)

Prawn, chives and mayonnaise (*8 pieces*)

Avocado and mayonnaise (*8 pieces*)

Mango, avocado, rucola and tomato confit (*8 pieces*)

Selection of Maki-Sushi by Sibarius (*16 pieces*)



URAMAKI BY SIBARIUS

Seabass with brie cheese, grape and tiger's milk (*8 pieces*)

Prawn, chives, mango with an orange sauce (*8 pieces*)

Avocado, tomato jam, rucola, ikura and salmon (*8 pieces*)



Almadraba wild red tuna descargamento tataki, rucola and kimuchi sauce with shichimi togarashi (*8 pieces*)

Foie with caramelised apple and covered in crispy onion (*8 pieces*)

Selection of Uramaki by Sibarius (*16 pieces*)



Dishes including Almadraba Wild Red Tuna



DESSERTS

Rice pudding mousse with toasted sugar

Creamy cheese with biscuit and mixed berries

Home-made custard with cardamom essence

Creamy greek yoghurt with glistening seasonal fruits

Guinness cake (*made with black beer*)

Dark chocolate and orange cake

Carrot cake

Sultana's Tear cake

Chocolate brownie with mexican vanilla ice cream