

menu

shared philosophy

set menu

La Caleta's Signature Selection 95pp

salads & spreads

SALADS

Ruccola 16

Pistachio, goat cheese, dates, green apple, white balsamic (n,d)

Burrata 21

Cherry tomatoes, pine nuts, croutons, capers, basil, tomato-lemongrass dressing (n,d,g)

Mixed Greens Salad 16

Cucumber, sesame, nuts, wakame, soy dressing (v,n,se)

Salmon Poké 20

Quinoa, coriander, wakame, edamame (se,f)

Crab Salad 25

Iceberg lettuce, quinoa, coriander, fennel, caramelised orange, lime mayonnaise (cr,d,e)

SPREADS

Roasted Leek Yoghurt 9

Served with freshly baked sourdough (d,n)

Creamy Romesco & Feta 9

Served with freshly baked sourdough (g,n,d)

White Taramas 9

Served with freshly baked sourdough (g,f)

raw

Ceviche of the Day 22

Mango leche, passion fruit sorbet (f)

Bluefin Tuna Tartare 26

Sushi rice, sesame, nori, cucumber (f,se)

Salmon Tartare Tacos 18

Nori powder, avocado, sesame (f,se)

Beef Tartare 26

Australian fillet, truffle-chilli, egg yolk, golden potato crisps (e,f)

Beef Tataki 26

Truffle, ponzu, leeks, chilli (n,se,g)

Bluefin Tuna Tataki 36

Sesame, Asian slaw, soy glaze (g,se,f)

Gillardeau Oysters (6pcs) 36

Passion fruit vinegar, chilli, lemon (m)
Upon Availability

bites

Edamame 8

Korean chilli or sea salt (v)

Hand-cut Potato Fries 8

Add parmesan or truffle (d)

Halloumi Sticks 16

Organic thyme infused honey, sesame (d,se)

Fried Baby Calamari 16

Wasabi mayo, lime (m,e)

Prawn Popcorn 18

Chilli mayo, lime, sesame seeds, rocca (cr,se,g,e)

Chargrilled Broccoli 9

Pine nuts (v,se,n)

Grilled Asparagus (v) 9

hot selection

Charred Cauliflower 16

Roasted garlic, raisins, pine nuts, capers, citrus miso (d,n)

Vegan Shiitake Dumplings (4pcs) 16

Lime, chilli, coriander (v,se,g)

Wild Mushroom Risotto 26

Parmesan foam, fresh truffle (d)

Truffle Ravioli with Ricotta 24

Baby pak choi, fresh truffle, truffle cream sauce (g,d,e)

Lobster Gyoza (5pcs) 26

Lime, Asian slaw (cr,se,g)

Grilled Black Tiger Prawn Risotto 32

Roasted tomatoes, lemon pepper, feta crumb (cr,d)

Truffle Lobster Udon 60

Udon, shiitake, sugar snap peas, truffle, citrus (g,cr)

charcoal

Robata Octopus 28

Smoked aubergine salad, tomato salsa, fava (m)

Chilean Sea Bass 54

Honey-miso dressing, lemongrass jasmine rice (f)

Red Snapper 36

Seasonal charred greens, olive oil and lemon (f)

Grilled Salmon 32

Carrot ginger honey, pak choi, Asian dressing (f,d,g)

King Prawns (4pcs) 32

Chilli, coriander, panko, carrot (d,g,cr)

Korean Style Iberico Pork Neck 28

Roasted vegetables, jalapeño yoghurt (p,d)

Baby Chicken 28

Charred baby gem, truffle teriyaki, jasmine rice (g,se)

New Zealand Lamb Chops (4pcs) 36

Mint, lemon, aubergine salad, home-made teriyaki (g,se)

Australian Beef Fillet (220gr) 48

Charcoaled broccolini, soy-caramel dressing (g)

USDA Creekstone Ribeye (400gr) 70

Chargrilled asparagus, chilli hollandaise (e,d)

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Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff or scan the QR code to the right.

(d)airy, (g)luten, (e)gg, (n)ut, (f)ish, (m)olluscs, (cr)ustaceans, (se)same, (p)ork, (v)egan

All prices are in Euro (€) and include service charge plus VAT.

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