

menu

shared philosophy

set menu

La Caleta's signature selection 90 pp

salads & spreads

SALADS

Ruccola 15
pistachio, goat cheese, dates, white balsamic
green apple (n,d)

Caprese Burrata 21
tricolour tomatoes, pine nuts, basil (d,n)

Goma-ae Spinach 15
sesame, nuts, wakame, soy dressing (v,n,se)

Salmon Poké 18
quinoa, coriander, wakame, edamame (se,f)

Lobster Soba 38
mango, avocado, carrots, edamame
tahini-miso dressing (se,cr)

SPREADS

Creamy Romesco & Feta (d) 7

Catalan tomato salsa, evoo (v) 7

Served with freshly baked breads (g,n)

raw

Ceviche of the Day 20
mango leche, passion fruit sorbet (f)

Bluefin Tuna Tartare 24
sushi rice, sesame, nori, cucumber (f,se)

Yellowtail Hamachi Crudo 22
aguachile, green apple, chilli, coriander (f)

Salmon Tartare Tacos 18
nori powder, avocado, sesame (f,se)

Gambero Rosso 28
lemon vinaigrette, caviar, strawberry gel,
evoo (f,cr)

Beef Tartare 26
Australian fillet, caviar, truffle-chilli, egg yolk,
golden potato crisps (e,f)

Gillardeau oysters (6pcs) 34
Mignonette (m)

GARDEN

Hand-cut fries, parmesan, truffle (d) 8

Chargrilled broccolinis, pine nuts (v,se,n) 8

Grilled asparagus, chives (v) 8

Miso Glazed Aubergine 16
tahini, olive crackers, pine nuts (v,se,g,n)

Vegan Shiitake Dumplings (4pcs) 16
lime, chilli, coriander (v,se,g)

Wild Mushroom Risotto 24
Parmesan foam, truffle (d)

Truffle ravioli with ricotta 24
truffle cream sauce, sauté spinach, fresh truffle (g,d,e)

SEA

Prawn popcorn 16
sweet chili glaze, sesame seeds (cr,se,g)

Lobster Gyoza (4pcs) 26
lime, asian slaw (cr,se,g)

Baked Scallops (3pcs) 24
carrot-ginger puree, miso tarragon butter (m,d)

Bluefin Tuna Tataki 36
panko, sesame, snow peas salad, Asian dressing (g,f,se)

Robata Octopus 28
smoked aubergine salad, grated tomato salsa, fava (m)

Grilled Black Tiger Prawn Risotto 28
roasted tomatoes, Feta crumb, lemon pepper (cr,d)

Chilean Seabass 52
miso, lemongrass jasmine rice, bamboo leaf (f)

Whole Red Snapper Butterfly 15/100gr
Mediterranean herbs, lemon (f)

LAND

Anticuchos de Pollo (2pcs) 24
soy and sesame glaze (se)

New Zealandean Lamb Chops (4pcs) 34
home-made teriyaki, mint, lemon, aubergine salad

Australian Beef Filet (220gr) 48
soy-caramel dressing, charcoaled baby gem

USDA Creekstone Ribeye (500gr) 82
chargrilled asparagus, chilli hollandaise (e)

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Dishes may contain allergens. If you have any dietary requirements,
please speak to a member of staff.

(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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