

# 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,e,g)

**Burrata 21**

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

**Greek Salad 15**

Cucumber, cherry tomatoes, green pepper, capers, onion, feta, white balsamic vinaigrette. (d, g, se)

**Crab Salad 25**

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

### SPREADS

**Roasted Leek Yoghurt 7**

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

**Beetroot Hummus 7**

Served with freshly baked sourdough bread (v,n)

**White Taramas 7**

Served with freshly baked sourdough bread (g,f)

## starters

**Edamame 8**

Chilli or sea salt (v)

**Halloumi Sticks 16**

Organic thyme infused honey, sesame (e,g,d,se)

**Fried Baby Calamari 16**

Lime mayo, lime (g,m,e,d)

**Prawn Popcorn 18**

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

## raw

**Ceviche of the Day 22**

Mango leche, chilli, lemon, coriander (f)

**Tuna Tartare 22**

Avocado, chilli, sesame, lime (g,f,se)

**Salmon Tacos 18**

Nori powder, avocado, sesame (g,f,se)

**Beef Tartare 26**

Australian fillet, truffle chilli, sourdough cracker, egg yolk. (e, g)

**Beef Tataki 26**

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

**Gillardeau Oysters (6pcs) 36**

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



# hot selection

**Charred Cauliflower** 16  
Roasted garlic, raisins, pine nuts, capers, citrus miso (v,d,n)

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

**Wild Mushroom Risotto** 26  
Confit truffle, parmesan tuille (d)

**Ravioli with Ricotta** 24  
Spinach, cream mushroom consomme (g,d,e)

**Pan Roasted Scallops** 24  
Salsa Vierge, coriander, cauliflower pure, squid ink tuille (c,d,g)

**Grilled Black Tiger Prawn Risotto** 32  
Roasted tomatoes, lemon pepper, feta crumb (cr,d)

**Penne Pesto** 21  
Basil Pesto, stracciatella, pinenuts, confit tomatoes (n,g,e,d)

**Lobster Pasta for Two** 95  
Cherry tomatoes, lobster bisque sauce, garlic, chives. (c,g,e,d) / Upon availability

# sides

- Hand Cut Fries 7
- add parmesan and fresh black truffles 3
- Grilled Asparagus 9
- Grilled Baby Broccolini 9
- Steamed Rice 6
- Side Salad 6
- Charred Chilly (4pcs) 6

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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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# charcoal

**Robata Octopus** 28  
Smoked aubergine salad, tomato salsa, fava (m)

**Red Snapper** 36  
Warm potato salad, mustard, coriander (f)

**Grilled Salmon** 32  
Carrot ginger honey, pak choi, Asian dressing (f, d, g, se)

**Iberico Chops** 32  
Crushed Potatoes, grilled vegetables, rosemary wine sauce (g,d,p,se)

**Baby Chicken** 28  
Charred baby gem, truffle teriyaki (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, choice of sauce (e,d)

**USDA Omaha Tomahawk steak** 14/100 gr.  
Mushroom or pepper sauce.  
Choice of 2 sides.

# sauces

- Mushrooms Sauce 3
- Rosemary Pepper Sauce 3
- Hollandaise 3
- Truffle Teriyaki 3

