

SUSHI BAR

SASHIMI (6, 12 OR 25 PIECES)

Norwegian salmon	22 / 40 / 82
Tuna	24 / 44 / 86
MIX - Norwegian salmon, tuna, white fish	23 / 42 / 82

Served with a tangy Japanese ponzu sauce (soy, lemon & mirin)

NIGIRI (2 PIECES)

Norwegian salmon	8
Torched Norwegian salmon with tobiko roe & tempura flakes	9
Tuna	10
White fish	8
Octopus	8

SPECIAL NIGIRI MIX (4 PIECES) 22

Sea bass with pickled cucumber, cilantro, wasabi mayonnaise and grated lime.

Octopus with cream of potato, black garlic and red tobiko with beet chips.

Tuna tataki with white garlic, pistachio, spring onion, Yuzu tobiko and Kizami wasabi.

Salmon, cream cheese, ikura roe and chives.

PREMIUM ROLLS (8 PIECES)

COTTON ROLL 24

Torched Norwegian salmon, avocado, cucumber & tempura flakes, with wasabi mayo & unagi sauce.

CALA TARIDA ROLL 22 SALMON / 24 TUNA

Norwegian salmon or tuna with avocado, cream cheese & sesame seeds.

EBI ROLL 23

Prawn tempura, avocado & tobiko roe.

HOT TUNA ROLL 23

Spicy tuna tartare, cucumber & hot mayo.

KING CRAB ROLL 32

King crab, cucumber, spring onion, avocado, dill, sesame seeds, hot mayo, yuzu tobiko, topped with salmon roe.

IBIZA ROLL 24

Soft shell crab, avocado, cucumber & wasabi mayo.

CHICKEN ROLL	22
Karaage chicken & avocado.	
SALMON TIRADITO	22
Salmon sashimi with mandarin gel, yuzu and a dash of yogurt.	
VEGGIE ROLL	22
Avocado, cucumber, dried tomato, nori seaweed, shiitake mushroom, flower of thought. All wrapped in rice paper.	
TOFU ROLL	22
Marinated tofu, shiitake mushroom, celery, avocado and sun dried tomato.	
SALMON AND TUNA TARTARE GUNKAN (6 PIECES)	26
Lightly spiced tuna tartare in a salmon gunkan.	
VEGETARIAN GUNKAN	22
Marinated tofu, cucumber, pear, avocado and tahini sauce.	
CHEF'S PLATE (25 OR 50 PIECES)	78 / 153
Mix of sashimi, nigiri & premium rolls.	
OMAKASE (70 PIECES)	320
Mix of sashimi, nigiri and the Chef's daily special served with wakame salad, ponzu sauce and a bottle of Champagne Collet Brut.	
MAGNUM OMAKASE (100 PIECES)	500
Mix of sashimi, nigiri and the Chef's daily special served with wakame salad, ponzu sauce and a magnum bottle of Champagne Collet Brut.	
EXTRAS	
FRESH WASABI PASTE	1
Authentic Japanese wasabi.	
EDAMAME	10
Steamed, young soya beans sprinkled with flaky sea salt & a mix of Japanese spices.	
SEAWEED SALAD	10
Nutrient-rich, green seaweed & cucumber salad.	

ALL DISHES ARE ACCOMPANIED BY OUR DELICIOUS HOMEMADE SOY SAUCE.

STARTERS

OUR OYSTERS SELECTION (4)	30
With cucumber and Ponzu sauce. With a dash of passion fruit. With Champagne foam. With wine and shallot vinaigrette.	
IBERIAN BELLOTA HAM WITH BREAD & TOMATO	32
Premium 36 month cured ham from pigs fed on Iberian Oak acorns.	
SAN DANIELE	25
Italian ham with crystal bread.	
BEEF TATAKI	22
Served with chipotle chili cream, marinated sun-dried tomatoes soaked in “ponzu” sauce and crunchy banana crackers.	
TUNA TARTARE	32
Raw, sushi-grade citrus-marinated tuna served on a bed of avocado and topped with mango & wasabi ice cream.	
GRILLED OCTOPUS	28
Slow-cooked and grilled octopus; accompanied by sweet potato puree, black garlic and fresh coriander.	
TOM KA KAI	17
Thai coconut milk soup with galangal root, lemongrass, lime leaves, ginger, strips of chicken breast, shiitake mushrooms and spring onions with a drop of fresh chili olive oil.	
SPICY KING CRAB	21
King Crab with spicy sauce and wakame seaweed.	
CHÂTEAU CASTIGNO SAFFRON MUSSELS	23
In a creamy saffron sauce cooked with Château Castigno white wine.	
COCONUT EBI FRY	18
Prawn tempura made with coconut panko, a Japanese-style breadcrumb. Served with Cotton’s sweet chili sauce, garnished with wakame seaweed and tobiko roe.	

SALADS

TOMATO AND BURRATA SALAD 22

Seasonal tomatoes tartar and buffalo Burrata cheese served with dried-tomato pesto, a scattering of cured black olive crumble and basil oil.

QUINOA SALAD 19

Black and white quinoa with mango, pear, avocado, pistachio nuts, tomato, baby spinach & rocket leaves dressed with mustard, and Jerez vinegar.

LOBSTER SALAD 35

(recommended for 2 people)

Lobster salad with watermelon cubes, avocado cream and almond vinaigrette.

MAIN COURSES

COD & CHARCOAL 32

Slow-cooked cod fillet, marinated in miso and caramelized, served with fresh citrus wedges, pickled ginger and dices of vegetable charcoal (yucca root with squid ink).

FRIED RICE WITH PRAWNS 28

Cooked jasmine rice, fried and stirred with prawns, fresh vegetables, a cracked egg & savory soy.

SALT-BAKED SEA BASS WITH IBIZAN HERBS 85

(recommended for 2 people)

Served with steamed vegetables.

SPICY RED CURRY OR YELLOW CURRY - THAI STYLE

Aromatic Thai curry dishes with fresh vegetables, served with a side of white rice. Choose your color.

CHICKEN 25

PRAWNS 25

VEGETARIAN 22

FISH OF THE DAY 58

(recommended for 2 people)

Please ask your waiter.

ANGUS BEEF BURGER 27
Layered with lettuce, tomato, caramelized onions, Spanish piquillo peppers ketchup & mushroom mayonnaise. Served with hand cut fried potatoes.

Extras: Bacon, egg, pickles or Cheddar cheese. 1,50 / EACH

VEGGIE BURGER 22
Burger made from lentils, tofu, onion & spinach, served with tomato, mango, shiitake mushrooms and a side salad.

CHICKEN TACOS 25
Slow-cooked chicken thigh marinated in orange juice, annatto and chipotle chili, served with Pico de Gallo sauce, guacamole, coriander and red onion.

COUNTRY CHICKEN 27
With Thai “chimichurri” sauce made of coriander, parsley, chili, garlic, ginger, lime and soya sauce, served with avocado and apple puree with lime.

LAMB SHOULDER ROAST 32
Slow-cooked 24 hours, accompanied by hummus and tzatziki dressed with a lamb demi-glace sauce.

BEEF SIRLOIN 38
Served with green asparagus and beef demi-glace sauce.

SEGOVIA SUCKLING PIG 36
Slow-cooked 24 hours, accompanied by a pumpkin and sweet potato purée, and caramel pumpkin with a suckling pig demi-glace sauce.

SIDE DISHES & EXTRAS

COTTON SAUCE	1,50
SICILIAN CASTELVETRANO OLIVES	3
BREAD BASKET	3
FRIED POTATOES	5,50
JASMIN RICE	5
PADRÓN PEPPERS	12
PATATAS BRAVAS	10
GREEN SALAD	5
TOMATO AND ONION SALAD	7

DESSERTS

- CHOCOLATE TEXTURE** 12
Creamy chocolate dessert with milk and toffee on chocolate powder, brownie and crunchy chocolate crumble with Pop Rocks.
- TIRAMISÚ** 10
Cream cheese mousse served with coffee ice cream, crunchy chocolate and cookie powder infused with Amaretto and coffee liqueur.
- COCONUT CRÈME BRÛLÉE** 9
An Asian inspired custard and caramel crème brûlée, infused with flavors of coconut, lime & vanilla.
- CREAMY WHITE CHOCOLATE SOUP** 10
White chocolate soup with red fruits and candied nuts.
- ICE CREAM** 3 / SCOOP
Ask your waiter for our selection.

Allergen information available on request. Please advise your waiter, if you have any known allergies or food intolerances.

10% VAT included in all prices.