

SUSHI BAR

SASHIMI (6, 12 OR 25 PIECES)

22 / 40 / 82

Norwegian salmon

Tuna

MIX - Norwegian salmon, tuna, white fish

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

NIGIRI (2 PIECES)

8

Norwegian salmon

Torched Norwegian salmon with tobiko roe & tempura flakes

Tuna

White fish

Add Royal Siberian Caviar to your nigiri

5 / PIECE

Add Royal Oscietra Caviar to your nigiri

7 / PIECE

PREMIUM ROLLS (8 PIECES)

COTTON ROLL

23

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

CALA TARIDA ROLL

22

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

LOUNGE ROLL

24

Foie gras steak & fresh figs.

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.

VEGETARIAN ROLL

21

Avocado, spinach, cucumber with sesame seeds, micro salad & tahini sauce.

SALMON AND TUNA TARTARE GUNKAN (6 PIECES)

26

Lightly spiced tuna tartare in a salmon gunkan.

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.

Add Royal Siberian Caviar to your roll (20 g) 31 / ROLL

Add Royal Oscietra Caviar to your roll (20 g) 40 / ROLL

EXTRAS

SEAWEED SALAD 10

Nutrient-rich, green seaweed & cucumber salad.

FRESH WASABI PASTE 1

Authentic Japanese wasabi.

ALL DISHES ARE ACCOMPANIED BY OUR DELICIOUS HOMEMADE SOY SAUCE.

OUR SELECTION OF PREMIUM OSCIETRA OR SIBERIAN CAVIAR

Royal Siberian		Royal Oscietra	
20g	31	20g	40
30g	46	30g	60
50g	75	50g	98
125g	225	125g	240
250g	228	250g	449

STARTERS

IBERIAN BELLOTA HAM WITH BREAD & TOMATO	32
Premium 36 month cured ham from pigs fed on Iberian Oak acorns.	
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.	
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.	
PATATAS BRAVAS	14
Hand cut fried potatoes topped with the classic “brava” sauce and Cotton’s garlic-ginger allioli.	
EDAMAME	10
Steamed, young soya beans sprinkled with flaky sea salt & a mix of Japanese spices.	
IBERIAN BELLOTA HAM CROQUETTES	12
6 pieces.	
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.

SOM TAM SALAD 32

Crunchy Thai salad with beef, carrot, courgette, radish, chili, fresh lime and toasted peanuts, dressed with a fish sauce and palm tree sugar.

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

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

CHICKEN TACOS 23

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

FAY ORANGE CHICKEN	23
A traditional Chinese dish from the Hunan region. Strips of chicken, battered and fried in a sweet orange flavoured glaze. Served with a side of white rice.	
LAMB SHOULDER ROAST	32
Slow-cooked 24 hours, accompanied by a pumpkin and sweet potato purée, and caramel pumpkin with a demi-glaze sauce.	
BEEF SIRLOIN	38
Served with green asparagus and beef demi glaze sauce.	

SIDE DISHES & EXTRAS

COTTON SAUCE	1,50
SICILIAN CASTELVETRANO OLIVES	3
BREAD BASKET	3
FRIED POTATOES	5,50
GOHAN RICE	5
FRIED RICE	10

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.	

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

10% VAT included in all prices.