

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.

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.

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.
- SALMON TARTARE WITH YOGURT ICE CREAM** 26
Raw, sushi-grade soya and mirin-marinated salmon served with yogurt ice cream, diced apple and pear, fresh coriander and mint.
- TUNA TARTARE** 32
Raw, sushi-grade citrus-marinated tuna served on a bed of avocado and topped with mango & wasabi ice cream.
- OCTOPUS WITH AJO BLANCO AND PISTACHIO** 28
Slow-cooked and served with Spanish “ajo blanco” cold soup made from pistachio and coconut milk, dressed with a scattering of cured black olive crumble, apple 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.
- 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.
- PADRÓN PEPPERS** 15
Fried green peppers served on a bed of potatoes with parsley oil and Parmesan cheese.
- 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.

WITH DUCK CONFIT 22

SOM TAM SALAD 32

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

CHICKEN AND MANGO SALAD 18

Chicken pan-fried in soya sauce, sesame oil, oyster sauce and sriracha sauce. Served on mixed green salads, freshly cut mango, dressed with sesame vinaigrette and a touch of black garlic cream.

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

MINI VEGETABLES IN ROMESCO SAUCE	22
Mixed, slow-cooked vegetables (wild carrots, radish and asparagus) served with violet potatoes and Catalan red pepper, tomato and almond sauce.	
VEGGIE BURGER	22
Burger made from lentils, tofu, onion & spinach, served with tomato, mango, shiitake mushrooms and a side salad.	
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.	
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 a pumpkin and sweet potato purée, and caramel pumpkin with a demi-glance sauce.	
SEGOVIA SUCKLING PIG	36
Slow-cooked 24 hours, served with potato purée, lime caviar with Japanese Shichimi Tōgarashi chili, fresh mint, orange compote and star anise.	
BEEF SIRLOIN	38
Served with green asparagus and beef demi glance 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.