

menu

shared philosophy

set menu

La Caleta's signature selection 95pp

salads & spreads

SALADS

Ruccola 15

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

Caprese Burrata 21

cherry tomatoes, pine nuts, basil (n,d)

Goma-ae Spinach 16

sesame, nuts, wakame, soy dressing (v,n,se)

Salmon Poké 20

quinoa, coriander, wakame, edamame (se,f)

SPREADS

Catalan tomato salsa, evoo 8

Served with freshly baked breads (g,n,v)

Creamy Romesco & Feta 9

Served with freshly baked breads (g,n,d)

White Taramas 9

Served with freshly baked sour dough (g,f)

raw

Ceviche of the Day 22

mango leche, passion fruit sorbet (f)

Bluefin Tuna Tartare 26

sushi rice, sesame, nori, cucumber (f,se)

Salmon Tartare Tacos 18

nori powder, avocado, sesame (f,se)

Beef Tartare 26

Australian fillet, truffle-chilli, egg yolk, golden potato crisps (e,f)

bites

Edamame 8

Korean chilli OR sea salt (V)

Hand-cut potato fries 8

Add parmesan or truffle (d)

Halloumi sticks 16

Organic thyme infused honey, sesame (d,se)

Fried baby Calamari 16

Wasabi mayo, lime (m,e)

Prawn popcorn 18

Sweet chilli glaze, sesame seeds (cr,se,g).

Chargrilled broccolinis, pine nuts (v,se,n) 9

Grilled asparagus (v) 9

Grilled King oyster Mushrooms (v) 9

hot selection

Miso Glazed Aubergine 16

smoked aubergine salad with tahini miso, pinenuts, olive cracker (n,v)

Vegan Shiitake Dumplings (4pcs) 16

lime, chilli, coriander (v,se,g)

Wild Mushroom Risotto 26

Parmesan foam, fresh truffle (d)

Truffle ravioli with ricotta 24

truffle cream sauce, sauté spinach, fresh truffle (g,d,e)

Lobster Gyoza (4pcs) 26

lime, asian slaw (cr,se,g)

Bluefin Tuna Tataki 36

sesame, snow peas salad, Asian dressing (g,f,se)

Grilled Black Tiger Prawn Risotto 32

roasted tomatoes, Feta crumb, lemon pepper (cr,d)

charcoal

Robata Octopus 28

smoked aubergine salad, grated tomato salsa, fava (m)

Chilean Seabass 54

honey-miso dressing, lemongrass jasmine rice (f)

Fresh fish of the day*

seasonal greens, olive oil and lemon (f)

*subject of availability, market price - ask your waiter

Braised Duck leg 32

Bulgur, raisins, pinenuts, pomegranate (g,n)

Korean style Iberiko pork neck 28

roasted vegetables, jalapeno yogurt (p,d)

Anticuchos de Pollo (2pcs) 24

Chicken thigh, soy and sesame glaze, jasmine rice (se)

New Zealand Lamb Chops (4pcs) 36

home-made teriyaki, mint, lemon, aubergine salad

Australian Beef Filet (220gr) 48

soy-caramel dressing, charcoaled broccolini

USDA Creekstone Ribeye (500gr) 82

chargrilled asparagus, chilli hollandaise (e,d)

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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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