



APPETIZERS & SALADS

LOCAL TUNA NICOISE SALAD 350

Seared Local Tuna, Tomatoes, Cucumber, Olives, Red Onion, Green Beans, Potato, Egg, Lemon Dressing

BEEF CARPACCIO 519

Pine Nuts, Extra Virgin Olive Oil, Lemon, Rocket, Roasted Tomatoes, Shaved Parmesan, Salt Flakes
Supplement of 150 for half board/full board

LEVANTINE SALATA 320

Mesclum Leaves, Tomatoes, Grilled Halloumi, Crispy Vegetables, Cumin Chickpeas, Molasses Dressing

TIRADITO 400

Locally Caught, Sliced Snapper Fillet, Avocado, Rocket, Aji Amarillo Sauce

SPANISH VEGETABLE ROMESCO 325

Baby Marrow, Peppers, Grilled Eggplant, Onions, Tomatoes, Romesco Sauce

OCTOPUS CARPACCIO 400

Paprika Mayonnaise, Oven Dried Tomatoes, Kalamata Olives, Lemon

LA BURRATA 450

Local Handmade Burrata, Tomatoes, Basil, Smoked Salt, Toasted Garlic Focaccia, Grilled Baby Marrow
Supplement of 100 for half board/full board

ZA'ATAR PUMPKIN 320

Roast Pumpkin, Hummus, Pumpkin Puree, Toasted Pumpkin Seeds, Feta, Cinnamon Vinaigrette

FATTOUSH SALAD 380

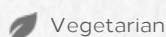
Romain Lettuce, Tomatoes, Cucumber, Green Pepper, Radish, Spring Onion, Parsley, Lemon, Sumac, Pomegranate, Molasses and Mint Dressing

Grilled Chicken 75

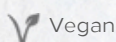
Smoked Tuna 115

3 Grilled Prawns 155

Salad Upgrades - Supplement for half board/full board



Vegetarian



Vegan

All prices incl. VAT & service charge.

All products are prepared in an area where allergens are present.

For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.



PASTA AND RICE

SPAGHETTI VONGOLE 550

Spaghetti, Clams, Tomato, Lemon,
White Wine

PUMPKIN RISOTTO 350

Pumpkin, Parmesan, Coconut Milk

TAGLIATELLE MARINARA 529

Calamari, Local Coetivy Prawn, Mussels,
Clams, Napolitana Sauce

RAVIOLI ALFREDO 450

Creamy Shredded Chicken Ravioli,
Mushroom Cream Sauce, Parmesan

FROM THE GRILL & STOVE

BEEF RIB EYE 949

Grilled Beef Rib Eye, Porcini Truffle Butter,
Caliu Potato, Chimichurri
Supplement of 350 for half board/full board.

CONFIT DE CANARD 695

Duck Leg Confit In Orange And Thyme,
Local Pumpkin Puree, Roast Tomatoes

TUNA MARMITAKO 625

Local Tuna, Onion, Peppers, Bayleaf,
Tomatoes, Potato, Oregano

ZARZUELA PRAWNS 720

6 Grilled Locally Farmed Prawns From
Coetivy Island, Local Fish, Lemon, Vegetables
Supplement of 150 for half board/full board.

MUSELINA DE AJO 685

Panfried Locally Caught Fish,
Roast Vegetables, Ali I Oli Sauce

OSSO BUCCO ALLA MILANESSE 600

Ossobuco, Tomato Ragout, Potato, Garlic,
Onion, Leek, Bayleaf, Oregano, Saffron Risotto

CHEF'S SPECIALTIES

SEAFOOD PAELLA 495

Mussels, Local Coetivy Island Prawn, Clams
add half grilled lobster with a supplement of 600
please note that the paella will take 30 minutes to prepare

LOCALLY CAUGHT REEF FISH SUQUET 550

Traditional Catalan Fish Soup,
Local Coetivy Island Prawns,
Clams, Mussels, Potatoes

DESSERT

TRADITIONAL TIRAMISU 260

Biscuit, Mascarpone,
Espresso, Cocoa

CREMA CATALANA 230

Milk Custard, Cinnamon, Lemon Zest, Orange Zest

SPANISH BASQUE CHEESECAKE 240

Citrus, Vanilla Bean Ice Cream

AFFOGATO 220

Local Vanilla Bean Ice Cream, Espresso
Poured At The Table

DOLCE DE LECHE PANCAKE 260

Flambe Tableside With Takamaka Spiced Rum,
Vanilla Ice Cream

VEGAN CHOCOLATE CAKE 220

Compressed Strawberries
Peanut Butter Sauce



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