

# CATCH

SEAFOOD RESTAURANT

## MENU

### OYSTERS

	6 pcs	12 pcs
Fin de Claire N°2	672	1344
Irish N°2	870	1740
Boudeuse N°3	744	1488
Gillardeau N°2	990	1980
Perle Noire N°2	750	1500
Perle Blache N°2	768	1536
Imperial N°2	1032	2064
Santinelle N°2	990	1980

### SEAFOOD PLATEAU

	g	uah
Small plateau of seafood (shrimps, bulots, crab Turto's claws, crab's phalanges, salmon, eel and tuna sashimi, Gamba Roja shrimps, 3 Fine de Claire oysters N°2, 3 Gillardeau oysters N°2)	980/250/450	3950
Big plateau of seafood (shrimps, bulots, crab Turto's claws, 3 Fine de Claire oysters N°2, 3 Gillardeau oysters N°2, 3 White Pearl oysters N°2, tuna, salmon, eel and scallop sashimi, ceviche dorado, Gamba Roja shrimps, chilled lobster)	1200/450	5450

### RAW BAR

Piquant ceviche with dorado	220	395
Eel tartare with avocado and truffle teriyaki	240	465
Lakedra and tuna tartare with sturgeon caviar and rice chips	470	1524
Salmon, tuna, scallop tartare with Japanese mayonnaise and avocado (recommended for two guests)	350	1320
Carpaccio of scallops and black truffles with sauce balsamic	150	724
Carpaccio of shrimps carabineros, mango and chili peppers	60/40	1496
Salmon poke with Japanese mayonnaise	160	395
Fresh tuna salad with avocado, seaweed, edamame beans and red caviar	260	672
Sashimi set with salmon, tuna, Lakedra, eel, scallop and Gamba Roja shrimp Lakedra	300/65	1360

### CAVIAR BAR

Chum salmon caviar	50	465
Siberian sturgeon caviar	50	4230

### APPETIZERS

Tuna bruschetta	150	348
Bruschetta with crab meat	140	724
Asparagus carpaccio with anchovy sauce and grilled langoustines	300	674
Artichoke carpaccio	200	495
Grilled asparagus with sea salt and asparagus pesto	250	345
Crispy fried zucchini and eggplant with garlic yogurt sauce	320/100	276
Shrimp popcorn with Japanese mayonnaise	190/20/30	365
Tartar with King crab meat and tobiko caviar	260	1235
Burata with asparagus, tomatoes, olives and avocados	300	423
Crabcake with guacamole, arugula and cherry tomatoes	90/50/50	625

### SALADS

Fresh salad with arugula, spinach, basil and avocado, with mango and tiger prawns	200	345
Green salad with zucchini, avocado, lettuce leaves and radish	200	265
Warm salad with grilled seafood and guacamole sauce	390	745
Salad with octopus, potatoes and smoked cherry tomatoes	230	576
Caprese with anchovies and bako tomatoes	300	685
Salad with crab, papaya, leaves mangold and asparagus	280	876

Please inform your waiter if you have any food allergies or special dietary restrictions

# CATCH

SEAFOOD RESTAURANT

## SOUPS

	<i>g</i>	<i>uah</i>
Gazpacho with crab	250/120	668
Japanese seafood soup	400	642
Tom-yam with shrimps	350	356
Sea bass soup with garlic croutons	270/50	265

## PASTA AND RISOTTO

Pasta with red king crab meat	300	755
Spaghetti with lobster	1 p/80	1980
Linguine with clams	400	452
Saffron risotto with eel and asparagus	270	532
Risotto with cuttlefish ink and shrimp tartare	250	365

## MAIN DISHES

Halibut with sweet potato purée and citrus salad	300	486
Salmon with cream of potatoes and spinach	120/120	675
Dorado deep fried with tomatoes and ginger sauce	400/100	687
A whole octopus with potatoes, artichokes, olives and tomatoes	800/300	3250
Octopus with porcini mushrooms and truffle puree	380	867
Seafood saute in wine sauce (recommended for the company of two guests)	740	1250

## CRABS / LOBSTERS / SHRIMPS

Red king crab (from the whole crab we cook three specialties – crab salad, crab pasta and grilled phalanges)	1000	5560
Crab phalanges with three sauces	450/150	3900
Pepper crab from king crab phalanges	650/100	3900
Soft shell crab burger with Thai salad	550	792
Crab curry with bok choy	550	2760
Soft-shell crab with singapore sause	280	645
Grilled tiger shrimps	100	387*
Shrimps Carabineros	100	745*
Grilled scampi	100	365*
Lobster (grilled or Asian style)	1 p	3680

## FRESH FISH AN SEAFOOD

Turbot	100	312*
Sole	100	367*
Scorpionfish Red	100	455*
John Dory Fish	100	476*
Monkfish	100	390*
Sea bass wild catch	100	295*
Tuna	100	498*
Squid	100	245*
Octopus	100	586*
Scallop	100	425*
Cuttlefish	100	325*

## VEGETABLES

Grilled Avocado	140	218
Grill asparagus	200	265
Grilled artichokes	200	368
Grilled vegetables (broccoli, cherry tomatoes, zucchini and bok choy cabbage)	250	168
Young potatoes with porcini mushrooms	200	185

## DESSERTS

Nuts sherbet with spices and maple syrup	150/15	295
Champagne tiramisu	140	298
Chocolate cake with caramel sauce	250/50	265
Ice cream with blueberries and Creme de Cassis liqueur	100/100	318

\*price per 100 g fresh fish or seafood