

CATCH

SEAFOOD RESTAURANT

MENU

OYSTERS

	6 pcs	12 pcs
Fin de Claire N°2	534	1068
Irish N°2	798	1596
Boduz N°2	576	1152
Gillardo N°2	906	1812
Perle Noire	750	1500
Perle Blache	684	1368
Imperial	798	1596
Santinelle	924	1848

SEAFOOD PLATEAU

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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	3490
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	4980

RAW BAR

Ligurian seabass crudo	170	425
Piquant ceviche with dorado	220	325
Tuna tartare with guacamole and fresh avocado	190	489
Eel tartare with avocado and truffle teriyaki	240	345
Salmon, tuna, scallop tartare with Japanese mayonnaise and avocado (recommended for two guests)	350	1290
Salmon tataki in Asian sauce with fresh spinach and avocado	180	386
Trio of carpaccio with dorado, salmon and scallop with red caviar	250	624
Salmon poke with Japanese mayonnaise	160	345
Tuna poke with avocado	170	498
Sashimi set with salmon, tuna, eel, scallop and Gamba Roja shrimp	200/105	724

CAVIAR BAR

Chum salmon caviar	50	425
Siberian sturgeon caviar	50	4230

APPETIZERS

Tuna bruschetta	150	248
Bruschetta with crab meat	140	545
Artichoke carpaccio	200	425
Crispy fried zucchini and eggplant with garlic yogurt sauce	320/100	165
Shrimp popcorn with japanese mayonnaise	190/20/30	285
Burrata with coriander pesto and three types of tomatoes	280	335
Crabcake with guacamole, arugula and cherry tomatoes	90/50/50	535

SALADS

Fresh salad with arugula, spinach, basil and avocado, with mango and tiger prawns	200	335
Nicoise salad with Yellow Fin Tuna	280	382
Green salad with zucchini, avocado, lettuce leaves and radish	200	178
Warm salad with grilled seafood and guacamole sauce	390	695
Salad with octopus, potatoes and smoked cherry tomatoes	230	576
Crab salad	250	685

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

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SOUPS

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Tom-yam with shrimps	350	325
Sea bass soup with garlic croutons	270/50	225

PASTA AND RISOTTO

Pasta with red king crab meat	300	685
Pasta bolognese with tuna and bottarga	290	425
Linguine with clams	400	399
Seaweed pasta with scallop and sturgeon caviar	300	890
Risotto with cuttlefish ink and shrimp tartare	250	345

MAIN DISHES

Halibut with sweet potato purée and citrus salad	300	486
Salmon with clams and spaghetti of zucchini	130/180	485
Sicilian octopus stewed in tomato sauce	300	795
Seafood saute in wine sauce (recommended for the company of two guests)	740	988

CRABS / LOBSTERS / SHRIMPS

Red king crab (from the whole crab we cook three specialties – crab salad, crab pasta and grilled phalanges)	1000	4650*
Crab phalanges with three sauces	450/150	3180
Pepper crab from king crab phalanges	650/100	3180
Soft-shell crab with singapore sause	280	625
Grilled tiger shrimps	100	376*
Shrimps Carabineros XL	100	720*
Grilled scampi	100	365*
Lobster (grilled or Asian style)	1 p	3200

FRESH FISH AN SEAFOOD

Turbot	100	287*
Sole	100	367*
Scorpionfish Red	100	365*
John Dory Fish	100	398*
Monkfish	100	325*
Sea bass wild catch	100	295*
Tuna	100	396*
Squid	100	245*
Octopus	100	586*
Scallop	100	425*
Cuttlefish	100	325*

VEGETABLES

Grilled Avocado	140	185
Grilled artichokes	200	285
Grilled vegetables (broccoli, cherry tomatoes, zucchini and bok choy cabbage)	250	154
Mashed potatoes with white truffles	200	595

DESSERTS

Nuts sherbet with spices and maple syrup	150/15	286
Chocolate cake with caramel sauce	250/50	235
Champagne tiramisu	140	298
Panacota with mango ice cream	190	242
Coconut ice cream	100/30	135
Banana-mango ice cream with cilantro and chili	160	276

*price per 100 g fresh fish or seafood

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