



RAW

Plateau Royal

(from two and above)

Scampi, Red King Prawn and Oysters

75€ per person

Oysters Tarbouriech

Oysters and Scallion Sauce

8€ per piece

Carpaccio di Spigola Royal

Whole Spigola and Ponzu Sauce

11€ per 100g

Caviar Salmon Tartare

Salmon Tartare, Caviar and Crispy Rice

26€

Red King Prawn Carpaccio

Red King Prawn and Citrus Zest

28€

Tuna Tartare

Tuna Tartare and Potato Mousse

20€

Seabass Tartare

Seabass, Avocado, Lime and Citrus Zest

18€

Oysters Ceviche

Oysters, Lime Juice and Oyster Foam

27€

Spicy Tuna Ceviche

Tuna in Garlic Ponzu, Sesame Oil and Chillies

20€

Sea Bass Ceviche

Sea Bass, Aji Limo and Coriander

18€

Mole Beef Tiradito

Seared Beef Sirloin, Almond and Baby Spinach

18€

Salmon and Kumquat Tiradito

Salmon, Daikon and Pickled Aji Amarillo

21€

Hamachi Tiradito

Yellowtail, Wasabi, Spring Onion and Sesame Seeds

24€

DESSERT

Chocolate Fondant

Salted Caramel Chocolate Fondant and Vanilla Ice Cream



18€

Cream Brulée

Cream Brulée, Lemon Grass and Yuzu Ice Cream



18€

Apple Crumble

Apple, Crumble and Vanilla Ice Cream



14€

Vanilla Ice Cream "A La Minute"



12€

Trilogy from Cova

Dark, Milk and White Chocolate Cake



16€

Zabaione

Porto, Berry and Chocolate Ice Cream



18€

Lemon Sorbet



12€

Frutta e Fruttini

Selection of Fresh Fruit and Fruttini Sorbets



28€

Tiramisu

Savoardi, Mascarpone Cream, Coffee and Cacao

25€

MAIN COURSE

Grilled Langoustine and Red King Prawns

Grilled Scampi or Grilled Red King Prawn and Olive Oil
12€ per 100g

Lobster Catalana

Potato, Cherry Tomato, Red Onion, Black Olives and Basil
15€ per 100g

Catch of the Day

Salt Crust, Baked or Guazzetto
11€ per 100g

Red Prawn Hot Pot

Rice, Red Prawn, Lime and Green Apple
46€

Alaskan Black Cod

Black Cod and Miso Citrus Sauce
47€

Grilled Baby Chicken

Spicy Grilled Baby Chicken and Spicy Yuzu
27€

Lamb Cutlets

Lamb Cutlets Marinated With Aji Panca and Majoran
33€

Teriyaki Duck Breast

Duck Breast Aji Mirasol, Cinnamon and Teriyaki Glaze
31€

Pluma Iberico Grill

Pluma Iberico, Aji Panca, Garlic and Rosemary
47€

Entrecôte

Grilled Black Angus Rib Eye with Truffle Mayo and Ponzu Sauce
51€

SMALL BITES

Guacamole With Platano Chips

Classic Guacamole and Platano Chips

12€

Spicy Galbi Ribs Baos

Home Made Baos, 24h Slow Cooked Wagyu Short Ribs and Sweet Chilly Soy Sauce
16€

Beef Pillows

Carbon Pita Bread, Potato Mousse, Truffle and Black Angus Tataki
16€

Crispy Calamari

Crispy Calamari and Spicy Mayo
22€

Prawn and Miso Cod Gyōza

Gyōza with Miso Black Cod, Shrimp and Spicy Ponzu Sauce
18€

Chicken Popcorn

Marinated Chicken Wings and Barbecue Korean Sauce
16€

Angus Beef Tacos

Beef Angus and Sweet Soy Sauce
18€

Pork Belly Skewers

Slow Cooked Pork Belly and Szechuan Pepper
18€

Scampi Tempura

Deep Fried Scampi with Yuzu Kosho Mayo
28€

SALADS

Monte Carlo Salad

Rucola, Cherry Tomatoes, Avocado, Black Olives and Prawns
18€

Burrata

Burrata, Cherry Tomatoes and Olives


18€

Baby Spinach Salad

Green Beans, Pinenuts, Radish and Sesame


16€

Grilled Vegetables

Grilled Seasonal Vegetables


10€

Sautéed Spinach

Fresh Spinach and Garlic


8€

Fennel and Katsuobushi Salad

Shaved Fennel, Red Onion, Ponzu and Bonito Flakes
12€

Tomato Salad

Mix Tomatoes and Aji Mirasol


14€

PASTA

Red King Prawns Gnocchetti

Fresh Gnocchetti, Red King Prawn, Cherry Tomatoes, Basil and Pecorino
28€

Paccheri with Scorpion Fish

Paccheri, Scorpion Fish and Cherry Tomato Basil

26€

Plin with Parmesan Fondue and Black Truffle

Home-Made Stuffed Ravioli with Parmesan Fondue and Black Truffle


40€

Tagliolini with Catch Of The Day

Tagliolini, Catch of the Day and Cherry Tomato Basil

26€

Spaghetti with Clams

Clams, Garlic and Chilly Pepper

26€

Tagliolini all'Astice

Tagliolini, Lobster, Cherry Tomatoes and Basil

15€ per 100g

Sea Bass Bottoncini with Seafood Guazzetto

Home Made Sea Bass Ravioli, Clams, Mussels, Shrimp and Mediterranean Sauce
28€