

VESTA

FIORI CHIARI

RAW BAR

PLATEAU ROYAL

King crab steamed, king crab salad, 2 poached tiger prawns, 4 Special de Claire oysters, 4 Gillardeau oysters, 2 razor clams, 2 langoustines, 2 red prawns, 2 purple prawns, scallop tartare, bluefin tuna sashimi and mantis shrimp salad (2, 4, 14, *) . €260

PLATEAU

4 Special de Claire oysters, 2 Gillardeau oysters, 2 razor clams, 2 langoustines, 2 red prawns, 2 purple prawns, scallop tartare, bluefin tuna sashimi and mantis shrimp salad (2, 4, 14, *) . €130

CREATIONS

Warm seafood salad of red prawns, tiger prawns, cacciatore-style squid and octopus, crunchy vegetables, citronette (2, 4, 14, *) . €27

Prawn toast, sesame, spring onion, kimchi mayonnaise (1, 2, 3, 6, 7, 11, *) . €28

Fish Tacos: catch of the day tacos, avocado, tomato concassé, lime (1, 4, 5, *) . €24

Tuna-Sando: mini-sandwich of tuna tartare, light wasabi mayonnaise, caviar (1, 3, 4, 6, 7, 8, 11, *) . €28

Prawn popcorn, spicy mayonnaise (1, 2, 3, 5, *) . €35

Vesta tempura, scampi, red prawns, cacciatore-style squid and catch of the day with citrus mayonnaise and wasabi mayonnaise (1, 2, 3, 4, 5, 10, 14, *) . €36

The Vesta Catalana (x2 people): (2, 4, 9, 12, *) Lobster, camone tomatoes, green celery, Tropea spring onion and basil tomato vinaigrette . €95

Bluefin tuna tartare, capers, lemon, sweet and sour red onion (4, 12, *) . €29

Red prawn tartare, fennel, green apple, mango, jalapeño (2, *) . €33

Amberjack sashimi, sesame wafer, mizuna, yuzu tosatzu (4, 6, 11, 12, *) . €31

Tuna belly sashimi, kizami wasabi, ponzu sauce, caviar (4, 6, *) . €45

Beef tacos: chopped beef, capers, caramelised red onion, anchovy mayonnaise (1, 4, 5, 10, 12, *) . €25

Braised duck ravioli, orange, tosatzu sauce (1, 3, 4, 6, 9, 12, *) . €32

Wagyu Gyoza: dumplings stuffed with wagyu, Parmigiano Reggiano, caramelised onion (1, 3, 6, 7, 12, *) . €35

MAIN COURSES

PASTA

Tubettoni with cauliflower and chilli (1, 7, *) . €31

Spaghetti with clams and bottarga (1, 4, 14, *) . €35

Tagliolini with sea urchin, scampi and caviar (1, 2, 3, 4, 14, *) . €37

Tortelli with cacio e pepe, red prawns and ginger (1, 2, 3, 7, 12, *) . €37

Mezzi paccheri with lobster, basil and lemon (1, 2, *) . €45

SPECIAL MAIN

Turbot in chard leaf, scallop mousseline, beurre blanc, endive, kumquat (4, 7, 12, 14, *) . €39

Dover sole Meunière (x2 people) (1, 4, 7, *) . €85

Catch of the day (various preparations) (4, *) . €130/kg
Raw - sashimi served with paired sauces
Salt-baked
Mediterranean style

Based on local market availability some products are frozen or deep-frozen at the origin. Fish served raw or not fully cooked has undergone preventive treatment in accordance with EC Regulation 853/2004. Kindly inform our colleagues about any of your allergies or intolerances.

VOLZHENKA CAVIAR

Caviar served with blinis, whipped butter and sour cream

	30g	50g	125g
Oscietra V20 (4, *)	. €95	. €170	. €390
Beluga (4, *)	. €180	. €310	. €730

OYSTERS

Gillardeau (14, *)	. €8 each
Regal Selection Or (14, *)	. €8 each
Bora (14, *)	. €8 each
Royale D. Hervé (14, *)	. €8 each

FRUITS OF THE SEA

Scallop (2, 14, *)	. €7 each
Purple Prawn (2, 14, *)	. €7 each
Sea urchins (14, *)	. €8 each
Red Prawn (2, 14, *)	. €9 each
Langoustine (2, 14, *)	. €9 each

CHARCOAL GRILL

SEA

Hamachi Kama (4, *)	. €28
Squid (14, *)	. €30
Carabineros (2, *)	. €35 each
King Crab (2, *)	. €60/hg
Dentex cheek/tuna (4, *)	. €28 p.p.
Octopus skewer, butter potato millefeuille, candied kumquat (7, 14, *)	. €33
Tiger prawn and squid skewer, Mediterranean crumble, salsa verde (1, 2, 3, 4, 12, 14, *)	. €35
Sea bass, Jerusalem artichoke, pil pil, bergamot jus (4, 5, 7, *)	. €37

LAND

Chicken supreme, potato millefeuille, paprika jus (7, 12, *)	. €33
Veal fillet, carrots, mangetout, its own jus (7, 12, *)	. €39
Wagyu, seasonal vegetables, mustard jus (10, *)	. €70
Garden vegetables	. €15
Curly escarole, pine nuts, “reserva” anchovies, sultanas (4, 8, *)	. €23
Celeriac, almonds, lime (8, 9, *)	. €25

VEG GARDEN

Roasted new potatoes	. €9
Wild leaf salad	. €9
Chargrilled sweet potato	. €12
Swiss chard “AOP”	. €12
Baby spinach salad, radishes, cucumber, green apple, tenkasu and miso dressing (1, 3, 6, *)	. €23

SEASONAL SPECIALS - PUMPKIN

Pumpkin and its variations (7, *)	. €23
Duck, pumpkin, orange, ginger (7, 12, *)	. €39
Chargrilled scallop skewer, guanciale, pumpkin, spicy aioli (3, 6, 12, 14, *)	. €39

Signature

Cover charge . €5

dove il mare è di casa.

Allergens

[1] Cereals containing gluten
[2] Crustaceans and crustacean-based products
[3] Eggs and egg-based products
[4] Fish and fish-based products
[5] Peanuts and peanut-based products
[6] Soy and soy-based products
[7] Milk and milk-based products (including lactose)
[8] Tree nuts: almonds, hazelnuts, walnuts
[9] Celery and celery-based products
[10] Mustard and mustard-based products
[11] Sesame seeds and sesame seed-based products
[12] Sulfur dioxide and sulfites
[13] Lupins and lupin-based products
[14] Mollusks and mollusk-based products

Customers or users sensitive to specific allergens are encouraged to contact the staff.
However, for all items on the menu, the absence of allergens cannot be guaranteed due to potential cross-contamination.