

VESTA

PORTO CERVO

RAW BAR

PLATEAU ROYAL

Steamed King Crab, crab salad, 2 poached prawns, 8 Gillardeau oysters, 2 langoustines, 2 red shrimps, 2 purple shrimps, scallop tartare, red tuna sashimi and mantis shrimp . €350

SEA

Tuna Sando: mini tuna tartare sandwich, wasabi mayonnaise (3, 4, 5, 6, *) . €39

Fish Tacos: tacos filled with daily catch tartare, avocado, tomato concassé, lime (1, 4, 5, *) . €39

Amberjack tiradito, yuzu, celery, jalapeño (4, 9, *) . €42

Seafood salad, crunchy vegetables, citronette dressing (2, 4, 14, *) . €50

Prawn popcorn, spicy mayonnaise (1, 2, 3, 5, *) . €53

Lobster ravioli, vegetable sauce, caviar (1, 2, 6, 11, *) . €55

Vesta tempura with crustaceans, squid, and the catch of the day, citrus mayonnaise and wasabi mayonnaise (1, 2, 3, 4, 5, 10, 14, *) . €55

White fish ceviche, leche de tigre, jalapeño, crispy corn (4, *) . €55

Seared purple prawns, yuzu, soy sauce, ginger, chives, sesame . €55

Tuna belly sashimi, ponzu, kizami wasabi, caviar (1, 4, 6, *) . €59

LAND

Iberian ham croquette, tomato mayo, basil (1, 3, 5, 7, *) . €41

Suckling pig gyoza, myrtle jus, pecorino (1, 5, 7, 12, 14, *) . €45

Wagyu gyoza: dumplings stuffed with premium Japanese beef, Parmigiano Reggiano, caramelized onion (1, 5, 7, *) . €55

Patanegra pan tomate (1, *) . €59

VEGETABLES

Pimientos de Padrón . €18

French Fries, summer black truffle (5, *) . €18

Miso-glazed eggplant, sesame, shiso (1, 5, 11, *) . €25

Gratinéed tomatoes (1, *) . €25

Rocket salad, ash-roasted onion, pine nuts, goat's cheese, arbutus honey (7, 8, 12, *) . €25

Edamame hummus, pickled garden vegetables, seaweed chips (5, 6, 11, 12, *) . €32

SUSHI BAR

URAMAKI

Vegetarian roll: seasonal vegetables, avocado, veg mayonnaise, sesame (6, 11, 12, *) . €24

Spicy tuna: spicy bluefin tuna tartare, avocado, sesame, chili pepper (4, 6, 11, 12, *) . €29

Kumo: Salmon, avocado, guacamole, lime, tenkasu, ikura, teriyaki (1, 4, 6, 7, 11, 12, *) . €29

Ebi shokkan: Tempura prawn, yuzu miso mayo, red prawn tartare, teriyaki sauce (1, 2, 5, 6, 7, 11, 12, *) . €29

California king: Steamed king crab, ginger mayonnaise, cucumber, avocado, sesame (2, 3, 6, 11, 12, *) . €33

Seasonal special . €33

CAVIAR

Caviar served with blinis, whipped butter and sour cream	30g	50g	125g
Oscietra V20	. €140	. €230	. €570
Beluga	. €290	. €480	. €990

CHARCOAL GRILL

Seasonal vegetables	. €25
Free-range chicken skewer, spring onion, teriyaki (1, 6, *)	. €45
Squid, tomato tartare, basil, lemon (5, 14, *)	. €49
Octopus skewer, potatoes, wild herbs (1, 3, 5, 12, 14, *)	. €49
Catch of the day fillet (4, *)	. €59
Wagyu tomahawk	. €19/hg
Wagyu, rocket, kizami wasabi, tomato jus	. €130
Red Prawn (2, *)	. €13 each.
Langoustine (2, *)	. €13 each.
Royal langoustines (2, *)	. €45 each.
Carabineros (2, *)	. €45 each.
Lobster (2, *)	. €35/hg
King crab (2, *)	. €80/hg

PASTA

Pennoni with puttanesca sauce: pennoni with cherry tomatoes, black olives, capers, basil (1, *)	. €39
Linguine with mantis shrimp & sea fennel (1, 2, *)	. €52
Seafood Fregola (1, 2, 4, 14, *)	. €53
Spaghetti with clams and bottarga (1, 4, 14, *)	. €55
Culurgiones, black truffle, langoustines, caviar (addition of fine black truffle . €9/g) (1, 2, 3, 4, *)	. €59

SPECIAL MAIN

Vesta's Catalana (x2 people): (2, 4, 9, 12, *) Lobster, camoni tomatoes, celery, Tropea onion, tomato and basil vinaigrette	. €35/hg
Grilled Sea Bass, courgette variations, pine nuts (4, 8, 12, *)	. €65
Spicy Turbot, potatoes, peppers (4, 5, 7, *)	. €69
Catch of the day in salt (4, *)	. €190/kg

NIGIRI (1 pc.)

Salmon, ikura (1, 4, 6, *)	. €8
Sea bass, finger lime (1, 4, 6, *)	. €10
Amberjack, jalapeño (1, 4, *)	. €10
Tuna belly, foie gras (1, 4, 6, *)	. €12
Wagyu, caviar (4, *)	. €15
Red prawn, caviar (2, 4, *)	. €15

HAND ROLL (1 pc.)

Salmon, avocado, ikura (1, 4, 6, *)	. €11
White fish, jalapeno, avocado, lime (1, 4, *)	. €13
Spicy tuna, avocado, sesame (1, 4, 6, *)	. €15
Tempura prawn, yuzu miso mayo, teriyaki sauce (1, 2, 5, 6, 11, *)	. €15

PLATES

Nigiri selection (1, 2, 4, *) . €70
2 pcs. sea bass and finger lime, 2 pcs. amberjack and jalapeño, 2 pcs. red prawn and caviar

Tartare selection (2, 4, 6, 11, *) . €75
Bluefin tuna, catch of the day, red prawn served with sesame soy, jalapeño, ginger and lime citronette

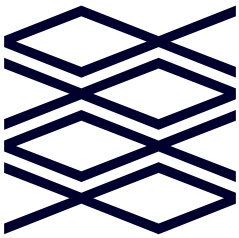
Sashimi selection (4, 6, *) . €75
Tuna, amberjack, salmon served with wasabi soy, jalapeño and marinated ginger

Cover charge . €9

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.



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