

AguaSalada

OYSTERS

Kys n2	€3,9
Kys baby n5	€3,1
L'etoile n2	€4,2

CAVIAR

"Oscietra" caviar tin, 10gr	€20
"Oscietra" caviar tin, 20gr	€36
"Oscietra" caviar tin, 30gr	€55
French oyster n2 <i>with osetra caviar</i>	€8,8
Shrimp with caviar	€26,5
Sea bass tartar <i>with 10g of osetra caviar</i>	€27,5
Striped prawn tartare <i>with 10gr of osetra caviar</i>	€31

APPETIZERS

Tin of Santoña anchovies "LA MACHINA" 30g <i>with butter and grated tomato</i>	€13,6
Homemade anchovies with Vermouth	€9,5
Homemade double Gilda	€2,9
Almonds	€2,2

SALADS

Valencian tomato km0	€11,8
Burrata with seaweed pesto	€10,9

FRESH FROM THE SEA

(MIXED RAW)

Sea Urchins <i>depending on availability</i>	€ according to the market
Boiled prawns / Crayfish / Shrimps from Santa Pola	€ according to the market

FLAMED

Flamed scallops <i>with soy sauce and ginger (one piece)</i>	€3,6
Scallop with pancetta flambé	€5,9
Flamed wild seabream fillet <i>with spinach, butter and parmesan cheese</i>	€16,9
Flamed scarlet shrimp <i>with coral foam</i>	€16,9

SEA TAPAS

Smoked fish salad	€8,9
Cuttlefish with wasabi mayonnaise <i>with katsobushi and salmon caviar</i>	€14,6
Fennel focaccetta with sautéed mushrooms and seaweed <i>with smoked sardines, provolone and sundried tomatoes</i>	€8,9

RAW

Wild sea bass ceviche <i>Peruvian style</i>	€13,8
Mixed raw <i>Prawns, langoustines, shrimps, sea urchins, razor clams, oysters...</i>	€ according to the market
Prawn tartar <i>with spicy egg emulsion</i>	€14,7
Bluefin tuna belly carpaccio	€18,2
Bluefin tuna slices <i>with Galician rubia fat flambéed</i>	€15,9

DESSERTS

Mini Sicilian cannoli
with pistachio (one piece) €2,2

Chocolate truffles Martinez
(one piece) €2,4

Cheesecake reconstruction
in spoon €2

Biscuit with coffee mousse €2,2

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