



MENÚ EL ÑAÚTICO

Pan, Tomate, Cebolleta y AOVE

ENTRANTES

(Elegir 3 para la mesa completa)

Trío de Croquetas (Jamón, Chipirón y Boletus)
Ortiguillas fritas
Rabas de Calamar
Ensalada Payesa con Pescado Seco de Formentera
Ensaladilla Rusa con Gambas
Carpaccio de Calabacín
Flor de Alcachofa con Chicharrones de Panceta
Ensalada de Pochas con Bacalao
Tortilla de Patata, Cebolla y Ajos Tiernos
Calamares con Cebolla confitada y Sobrasada

– Entrante Extra: 4€/pers. –

PRINCIPALES

(Elegir 1 por comensal)

Tártaro de Atún Rojo
Raviolone relleno de Berenjena con salsa Shitake
Bogavante con Huevos fritos
Arroz Meloso con Bogavante (2 pers.)
Lomo de Lubina a la Espalda
Cola de Rape asada con Patatas Panaderas (2 pers.)
Steak Tartar
Solomillo de Cebón a la Parrilla
Chuleta de Vaca a la Parrilla (2 pers.)

36€

POSTRES 5€

Torrija con Helado de Vainilla Mexicana
Tatin de Manzana
Tarta de Queso
Mini Sacher Fondant
Tiramisú de Chocolate Blanco
Helados y Sorbetes



EL NAUTICO MENU

Bread, Tomato, Chives and Extra Virgin Olive Oil

STARTERS

(Choose 3 starters to share)

Croquette Selection (Ham, Cuttlefish & Boletus)

Crispy Fried Sea Anemones

Fried Squid

Payesa Salad with Dried Fish from Formentera

Russian Salad with Shrimps

Zucchini Carpaccio

Artichoke Flower with Bacon

White Beans & Cod Salad

Thin Potato, Onion and Garlic Shoots Tortilla

Squid with Confited Onions & Sobrasada

– Extra Starter: 4€/pers. –

MAIN COURSE

(Choose 1 per person)

Red Tuna Tartar

Raviolone stuffed with Eggplant and Shitake Sauce

Lobster with Fried Egg

Creamy Rice with Lobster (min.2 people)

Sea Bass Fillet

Baked Monkfish Tail (min.2 people)

Steak Tartar

Beef Tenderloin

Grilled Premium Cow Chop (min.2 people)

36€

DESSERTS 5€

Torrija with Mexican Vanilla Ice Cream

Tarte Tatin

Cheesecake

Mini Sacher Fondant

White Chocolate Tiramisu

Ice Cream and Sorbets

Prices in € including VAT. You can require information on allergies and food intolerances to our staff

