

COLD STARTERS

Oysters Amelie special n.2 (3unit)	18
Sea bass ceviche with passion fruit & tiger's milk	17
Tuna tartare with papaya, berries and coconut	20
Bluefin tuna Toro sashimi (belly)	26
Bluefin tuna Akami sashimi	24
Scallops sashimi	20
Hamachi sashimi	20
Moriawase (hamachi, toro, akami, scallops)	50
Black sturgeon osetra caviar 30g	60
Carabineros (red prawns) carpaccio with yuzu and raspberry	26
Carabinero (100g)	26
Smoked eel with green apple	20
Wagyu tartare with truffle mayonnaise	22
Wagyu tataki with Japanese sauce	20
Cured Waqyu carpaccio	25
Cheese selection	20
Gazpacho veg.*	10

HOT STARTERS

Lobster and prawn croquettes	14
Shrimp and vegetable tempura	16
Almar-style octopus	22
Scallops with coconut, mango, and lime béchamel	22
Tom Yum soup	18
Spinach and cheese croquettes veg.*	12
Artichoke flowers with fried egg yolk veg.*	17

PASTA

Scialatielli with half lobster	35
Scialatielli with red prawns Carabinero	35
Seafood ravioli	19
Porcini ravioli veg.*	19

RICE

Lobster risotto	36
Red prawns (Carabinero) risotto	36
Seafood risotto	26
Mushrooms Risotto veg.*	20

MAIN COURSES

Sea bass with fennel and pumpkin purée, crispy seasonal vegetables	24
Bocanegra fish with orange-beetroot, Brussels sprouts, and hazelnuts	24
Local fish Almar-style	24
Whole fish for 2 people	50
Whole lobster with butter and truffle	65
Oven-roasted red prawn (Carabinero 100g)	26
Wagyu A5 (100g) on barbecue	50
Aged duck breast with burned corn sauce, orange demi-glace, and pickled onion	30
Spicy beef Korean-style	24
Beef Tenderloin with sweet potato and ginger purée, mixed mushrooms, and chestnuts	28
Slow-cooked cauliflower, pecans nuts and olive powder veg.*	18

Tax 7 % not included



HOMEMADE BREAD WITH OIL 3

ASK ABOUT OUR FRESH TRUFFLE

GARNISH

French fries	5
Canarian potatoes	8
Grilled vegetables	8
Japanese rice with Wagyu fat, marinated yolk, garlic, and chives	8
Garlic edamame	8
Garden salad	8
Spinach salad with sesame dressing	8

almar