

CLASSIC STARTER

EUR

Edamame „Classic” 🌿 🌿 Sea salt	12,00
Edamame Spicy 🌿 🌿 Sea salt / kimchi marinade	13,00
Spinach & Sesame 🌿 🌿 Baby spinach / sesame / mirin / miso / rice vinegar	18,00
Crispy Duck Salad Duck / grapefruit / roasted peanuts / red onions	23,50
Tuna Tatar in Romaine lettuce Sesame / ponzu / dashi mayonnaise avocado / mango	26,50
Yaki Tako Fried pulpo / avocado / tomatoes / red onions	26,00
Crispy Prawn Tempura Prawns / chili / chives / Asia mayonnaise	24,50
Hot Minced Beef Fried beef / Kenia beans / cherry tomatoes spring onion / soy sauce	23,00

NEW STARTER

EUR

Pimientos de Padrón   13,00
Sea salt / garlic

Arctic Salmon Tortilla 21,50
Salmon / avocado / chili mayonnaise / caviar
lime / coriander / red onions


Gochujang Pork 22,50
Pulled pork / pita bread / soy sprouts / lime
Korean chili

Gamba coast style 26,00
Shrimps / garlic puree / coral de gamba / lime

Green Clam Curry 24,00
Mussel / green curry / coconut / lemongrass
pak choi / pepperoni

SOUPS

Parsley Root   14,00
Parsley root / Nashi pear / coconut milk / ginger

Fresh Melon  13,00
Cold crème of melon and cucumber / lime
mint / yoghurt

  vegan

 vegetarian

MAINS

EUR

Mrs. Cauli  	24,00
Cauliflower / cashews / miso / quinoa pomegranate / lime olive oil	
Yuzu Tai	32,50
Sea bream / fregola / pak choi / pine nuts almond / yuzu / onion confit / chili	
Sake Teriyaki	29,50
Salmon fillet / sesame / amaranth / cucumber kimchi	
Sancho Chicken	29,00
Radish / spring onion / Sancho pepper / soy kombu seaweed	
Fillet of Beef	50,00
200g fillet of beef / veal jus / Maldon salt	
Beef Ribs	42,50
Roasted sweet potatoes / sour cream	
Entrecôte	65,50
400g Entrecôte matured 45 days	

SIDES

Wok vegetable  	8,00
Fragrant rice  	7,00
Sweet potato mash 	8,00
Broccoli 	9,00
Cucumber wakame  	8,00

  vegan

  vegetarian

SASHIMI

EUR

“Label Rouge“ sSalmon Sashimi	12 pc 24,00 9 pc 20,00
Tuna Sashimi	12 pc 32,50 9 pc 27,00
Hamachi Sashimi	12 pc 27,50 9 pc 24,50
Sashimi Variation	12 pc 29,00 9 pc 25,50

COAST SASHIMI

Sea Bass Truffle Sashimi Sea bass / truffle oil / ponzu / tomato avocado / tobiko	24,00
Tuna Sashimi “coast style“ Teriyaki / edamame / togarashi	32,50
Salmon Sashimi “coast style“ Ponzu / brown butter / tobiko	25,00
Crispy Salmon Sashimi Salmon in tempura / avocado cream / chili teriyaki	28,50

COAST TEMPURA

Veggie Tempura Mix Chili mayonnaise / teriyaki / ponzu	19,50
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vegan



vegetarian

COAST ROLLS

EUR

Spicy Tempura Roll 3 types of fish / prawn / tempura / chili / teriyaki	23,50
Hot Tuna Roll Salmon topping / spicy marinated tuna / tobiko cucumber	23,50
Super Crunchy Roll "Black Tiger" shrimp / avocado / coriander Cucumber / tempura crunch	19,50
Truffle Salmon Roll Asparagus in tempura / salmon / cucumber avocado / truffle mayonnaise	21,50
Red Softshell Crab Roll Tuna topping / softshell crab in tempura / cucumber teriyaki / tobiko / cashew nut	24,50
`Jampa` Beef Roll Flamed beef fillet / green asparagus in tempura cucumber / teriyaki / cream cheese / crunchy chives	25,50
Spicy Chicken Roll Chicken in tempura / cucumber / avocado iceberg salad	20,00
Coast California Roll Crayfish / mango / avocado / tuna topping	23,50
Vegan Hellboy Roll Roasted paprika topping / truffle mayonnaise daikon	19,50



vegan



vegetarian

SUSHI & SASHIMI VARIATION

EUR

Single Sushi & Sashimi
6 pc Maki / 6 pc Sashimi 28,50

Double Sushi & Sashimi
10 pc Maki / 6 pc Sashimi 44,00

Variation "à la Chef"
18 pc Maki / 9 pc Sashimi / 3 pc Nigiri 79,50

NIGIRIS

Salmon 9,00

Tuna 10,50

Hamachi 10,50

Seabass 9,50



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DESSERT

EUR

Café Gourmand Sweets from our patisserie including a coffee specialty of your choice	8,50
Crème brûlée  Bourbon vanilla	13,00
Flambéed Cherry & Chocolate Brownie  Cherry / chocolate / rum butter miso caramel / almond / nougat	15,00
Ensaimada coast style Mallorquin Ensaimada / Tonka / Soller Orange	15,50
Ice cream from our selection	5,00

In accordance with the provisions of the EU Food Information Regulation No. (UE) 1169/2011, we have a separate card listing all food allergens. Please speak to our staff if you would like to see this map.

06/19



vegan



vegetarian