

We have a variety of plates that you will love, prepared with the traditional home-living recipe ... Be charmed

by the taste of the sun on your plates.

TO START

NACHOS TEX MEX 16€

Crunchy tortilla chips served with homemade guacamole, sour cream, jalapeños and cheddar sauce.

BATTERED CALAMAR 18€

Mediterranean squid with a fine batter and served with Kimchi mayonnaise

FRITURA MIX 22€

Seafood mix , battered and served with lime mayonnaise.

TEMPURA LANGOSTINOS 20€

With “ Café del Mar sauce ”

CROQUETTES 18€

(authentic artisan croquettes made out of jerky beef, shrimp and shiitake) 6 ud.

BRAVAS 16€

Ibizan potato with red spicy and white sauce

IBERIAN HAM 35€

Accompanied by “ pa amb tomaquet ”

FROM THE ORCHARD

Feel the fresh side of life

GOAT CHEESE SALAD 19€

(mix of seasonal lettuces, nuts, fresh fruit and crunchy goat cheese, with Café del Mar dressing)

CAFÉ DEL MAR SALAD 19€

(mixed salad with tuna belly, egg, black olives, carrot, onion and tomatoes, all wrapped in rice paper)

HUMMUS TRIO 16€

Of chickpeas, beets and jalapeños , served with pita bread and veggie crudités.

FLAVORS OF THE WORLD

Discover landscapes in every bite

TRIO OF BURGERS 22€

- Beef 100x100 with lettuce, tomato, caramelized onion and chimichurri mayonnaise.
- Tex mex chicken with lettuce, tomato, guacamole, jalapeño , nachos and a point of cheddar.
- Vegetarian with cream cheese, avocado, wakame, and marinated red cabbage.

PIZZA PALA 16€

Margarita, Prosciutto or Fungi

CHICKEN KAARAGUE 18€

Lightly marinated and battered chicken bites, served with wasabi mayonnaise

TERIYAKI SALMON 22€

With vegetables and fried rice.

THAI YELLOW CURRY 22€

(chicken, shrimp or tofu, with vegetables, jasmine rice and pita bread)

BEEF TATAKY 24€

(veal slices, served with roasted aubergine, miso and honey cannelloni)

BRAISED OCTOPUS 30€

(cooked on the grill, with sweet potato puree, crunchy yucca and chimichurri)

SUSHI

Celebrate the pleasure of the perfect combination

GYOZAS 15€

Japanese ravioli with chicken and vegetables, served with japanese sauce.

DEEP FRIED ROLL 18€

Shrimp, cheese and avocado uramaki, wrapped in panko and fried.

SPICY TUNA 16€

Spicy tuna and cucumber uramaki, wrapped in spicy mix.

NEW YORK SALMON 16€

Uramaki with salmon, avocado and Philadelphia cheese, wrapped in roasted sesame seeds.

CALIFORNIA CRAB 18€

Crab with wasabi mayonnaise and tobiko roe.

VEGETARIAN FUTOMAKI 14€

Mixed vegetable futomaki and tofu.

MIX 16 35€

8 pieces of fusion roll, 4 pieces of Nigiri and 4 pieces of Sashimi.

MIX 30 65€

16 pieces of fusion roll, 8 pieces of Nigiri and 6 pieces of Sashimi .

SASHIMI SALMON 20€

Raw salmon slices. 125 grs.

SASHIMI ATUN 24€

Raw tuna slices. 125 grs.

TATAKI SALMON 20€

Slices of partially cooked salmon, on a bed of wakame seaweed, crunchy onion, ponzu sauce and kimuchi mayonnaise.

TATAKI ATÚN 24€

Slices of partially cooked tuna in a black pepper crust. It is accompanied by sweet potato puree, crunchy yucca, tender shoots and truffled teriyaki sauce..

DESSERTS

i Sweet as you !

TIRAMISÚ 15€

CHEESECAKE 14€

CHOCOLATE BROWNIE 15€

WHITE CHOCOLATE SOUP 14€

We kindly ask you to pay all the orders on delivery. Thank you.

There is allergen information available. Ask your waiter.

Café del mar reserves the right to refuse admission.