



Visit our
WEB

EL CAPRICHIO

GASTROBAR | COSTA BALLENA



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INSTAGRAM

STARTERS

CAPRICHIO SALAD: <i>Tender lettuce sprouts, smoked salmon, parmesan flakes, cherrys, peanuts and honey mustard sauce.</i>	14,00€
SEASONAL TOMATO: <i>Santoña anchovies and black olive tapenade.</i>	18,00€
HOMEMADE SALAD <i>with prawns and pickle emulsion.</i>	12,00€
BUFFALO MOZZARELLA <i>with mango guacamole and jalapeño pesto.</i>	15,00€
HOMEMADE AND CREAMY CARABINEROS CROQUETTES <i>with lime mayonnaise.</i>	13,00€
OCTOPUS LEG <i>gratin with aioli and potato cream with seasonal mushrooms.</i>	24,00€
CRISPY PRAWN TACO, <i>avocado, mango, chipotle and pico de gallo (3 unit.).</i>	16,00€
MIDNIGHT <i>of oxtail brioche bread, bacon and pickle green mojo (3 unit.).</i>	16,00€

TUNA

RED TUNA TARTAR <i>from almadraba, ours is the usual.</i>	23,00€
ALMADRABA RED TUNA TATAKI, <i>ponzu sauce, sautéed with wakame and mushrooms.</i>	21,00€
ALMADRABA RED TUNA RIBS <i>glazed with yakiniku sauce.</i>	19,00€
RED TUNA TARANTELO <i>from almadraba grilled.</i>	S/M
BLUE TUNA BELLY <i>from almadraba grilled.</i>	S/M
RED TUNA CHUTTE <i>from almadraba grilled.</i>	S/M

BETWEEN COAST AND TIDE

DELICATIONS OF SEA BASS <i>fried Roman style, sautéed vegetables and black garlic aioli.</i>	16,00€
HOOK SCULPTS <i>with onions, coconut milk and red curry.</i>	17,00€

WALKING BETWEEN VALLEY AND MOUNTAIN

IBERIAN PRESA <i>of acorn-fed charcoal, apple and cardamom cream, glaze with housin sauce.</i>	20,00€
CAPRICHIO BURGER <i>(180g. of matured beef meat) sprouts, cheddar cheese, crunchy bacon, red onion and "Capricho" sauce.</i>	16,00€
RETINTO BURGER <i>(180g. of retinto beef) sprouts, provolone cheese, tomato chutney and red onion.</i>	16,00€
CRISPY CHICKEN CIABATTA <i>(130g. of crispy free-range chicken breast) arugula, provolone cheese, bacon and tomato mayonnaise.</i>	14,00€

***ASK ABOUT OUR MEATS AND FISH OFF THE MENU
AND PREPARED IN A COAL OVEN**

If you are allergic or intolerant to any food, please notify us as soon as possible.

WE HAVE AN ALLERGEN LETTER

Bread and appetizer | 1,50 p.p | VAT included

OUR JAPANESE WHIM

JAPANING

WAKAME SALAD, red almadraba tuna marinated with mango, avocado, tobiko roe and dressed with its sauce.	13,50€
BEEF GYOZAS (homemade).	13,50€
IBERIAN PAPADA GYOZAS (homemade).	12,50€
PRAWN GYOZAS and its coral (homemade).	14,00€
PRAWN CRUNCH, panko-battered prawns with our chili-curry sauce.	11,00€

WOKS

FRIED BATTERED CHICKEN YAKISOBA sautéed vegetables with yakisoba sauce.	15,00€
UDÓN CAPRICHO, mushrooms, shrimps tails, vegetables sprouts, fried egg, dried fruits and seasoned with our usual sauce.	16,00€

ROLLS (8 PIECES)

ROLL DUCK: duck confit and cooked at low temperature, Japanese mayonnaise, cucumber with a touch of crunchy onion.	17,00€
OITA ROLL: salmon and almadraba red tuna (Gadira), wakame salad and dressed with mayo-kimchi.	17,00€
SAPPORO ROLL: filambedd octopus, japanese mayonnaise, starw potatoes, chives and paprika.	17,00€
SENDAI ROLL: crumbled oxtail, chives, chimichurri and a touch of brie cheese.	16,50€
KIOTO ROLL: katsu prawns, avocado, macerated almadraba bluefin tuna (Gadira) with teriyaki and spicy.	17,00€
YOKOHAMA ROLL: salmon, brie cheese cream, avocado, cucumber, chives, teriyaki sauce with a spicy touch.	15,50€
NAGASAKI ROLL: tempura fried salmon and avocado with salmon tartare and sweet spicy sauce.	16,00€
OSAKA ROLL: fried in tempura with red tuna from almadraba (Gadira), fresh cheese, avocado and a touch of chili-curry.	16,50€
HIROSHIMA ROLL: salmon and avocado wrapped in flambéed salmon sashimi with honey and mustard.	16,50€
NAGOYA ROLL: Almadraba bluefin tuna (Gadira), mango, chives and mayonnaise with a sweet spicy touch and yakisoba sauce.	16,50€
OKINAWA ROLL: panko shrimp, fresh cheese, chives, mango, wrapped in sesame.	15,50€

FOR THE BRAVEST

MANGO HOMEMADE SOUP with violet ice cream.	7,00€
OUR VERSION OF CHEESE CAKE	7,00€
LEMON PIE with lime ice cream.	7,00€
ARABIC CAKE filled with creamy chocolat with a citrus touch.	7,00€