

EL CAPPRICHO

GASTROBAR | COSTA BALLENA



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STARTERS

	€
CAPRICO SALAD: <i>Smoked salmon loin, confit cherry tomatoes, parmesan shavings, baby greens, and mango vinaigrette.</i>	15,00
BUFFALO BURRATINA, <i>Seasonal tomatoes seasoned with basil oil, a touch of pistachios, and grated salt-cured tuna heart.</i>	14,50
GRILLED LETTUCE HEARTS, <i>Smoked sardine, pickled carrot, and miso vinaigrette.</i>	14,00
EGGPLANT BATONS, <i>in tempura-style with spicy cane sugar honey.</i>	12,50
HOMEMADE POTATO SALAD, <i>creamy prawn salad with pickle emulsion.</i>	12,50
HOMEMADE CREAMY CROQUETTES of garlic prawns (8 units).	13,00
HOMEMADE CREAMY CROQUETTES of aged beef (8 units).	14,50
IBERIAN "PRESA" <i>acorn-fed Iberian pork in olive oil, parmesan shavings, and tartar sauce.</i>	19,00
CRISPY KING PRAWN TACOS, <i>pico de gallo, avocado, mango, and chipotle mayo (3 units).</i>	16,50
BRIOCHE TOAST, <i>Santoña anchovies (00 size), ponzu mayo, and sun-dried tomato tartare.</i>	7,50

BETWEEN COAST & TIDE

FRIED SEA BASS DELIGHTS, <i>battered (Roman style) with tartar sauce.</i>	17,50
RED SNAPPER "ROTEÑA" STYLE: <i>Traditional local recipe.</i>	21,00

BETWEEN VALLEY & MOUNTAIN

DUCK AND FOIE GRAS CANNELLONI, <i>P.X. sauce, celeriac puree, and sautéed shiitake mushrooms.</i>	19,50
IBERIAN PORK CHEEKS, <i>acorn-fed cheeks cooked in red wine with potato parmentier.</i>	19,00
CAPRICO BURGER, <i>180g of aged beef on brioche, smoked cheese, pulled pork, crispy onion, and BBQ sauce.</i>	16,00
DOUBLE SMASH AGED BEEF BURGER, <i>Two 90g patties on brioche, double bacon, cheddar cheese, crispy onion, pickles, and our signature Capricho sauce.</i>	16,50

***PLEASE ASK ABOUT OUR OFF-MENU CHARCOAL-GRILLED MEATS AND FISH**

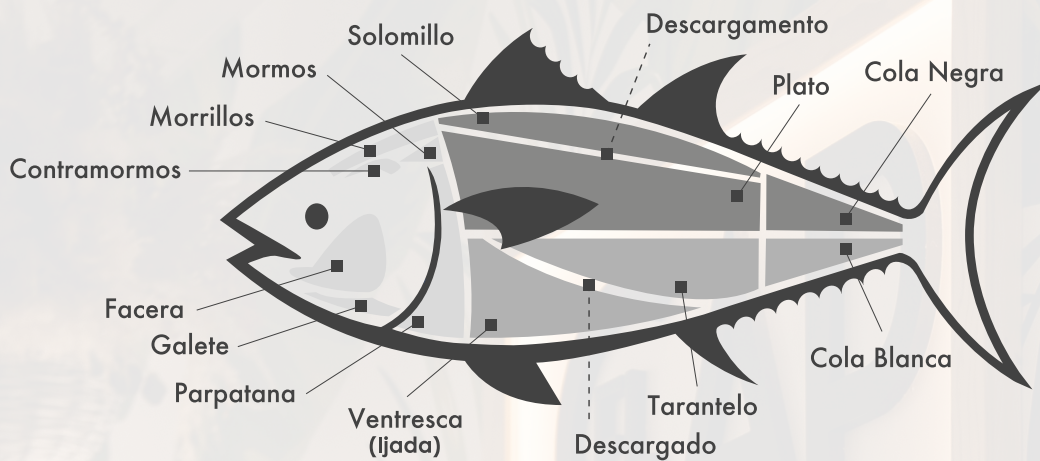
CHARCOAL-GRILLED RICE

Our rice is prepared in a charcoal oven to ensure a perfect "al dente" texture, using traditional "salmorreta" (tomato and pepper base) and homemade broths. Served in a large paella pan, minimum 2 people.

NORWAY LOBSTER PAELLA <i>With cuttlefish, king prawns, and black garlic & lime aioli.</i>	27,50/persona
IBERIAN "PLUMA" PAELLA, <i>acorn-fed Iberian pork, "criollo" chorizo, and tender young garlic.</i>	24,50/persona
MARKET PAELLA: <i>seasonal selection according to market availability.</i>	S/M

FOR THE BRAVEST (DESSERTS)

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OUR SIGNATURE CHEESECAKE.	7,50
CARAMELIZED BRIOCHE FRENCH TOAST, <i>served with coffee ice cream.</i>	7,00
CHOCOLATE BROWNIE, <i>with hot chocolate and vanilla ice cream.</i>	7,50
HOMEMADE CAKE <i>(please ask our staff).</i>	7,50
MANGO SORBET, <i>with Pedro Ximénez sweet wine.</i>	6,50



GADIRA

Quality Certificate



Product Traceability

BLUEFIN TUNA SPECIALITIES

BLUEFIN TUNA "IJADA" in olive oil with fried almonds and "piparra" peppers.	€ 27,00
BLUEFIN TUNA CUBES with teriyaki, mango guacamole, and umami pickled onion on brioche bread.	8,00
BLUEFIN TUNA TARTARE seasoned with our secret sauce, salmon roe, and wakame mayo.	24,00
GRILLED BLUEFIN TUNA SIRLOIN, tzatziki sauce and beetroot & spring onion tartare.	23,00
GRILLED BLUEFIN TUNA "TARANTELO".	S/M
GRILLED BLUEFIN "VENTRESCA".	S/M

OUR JAPANESE DELIGHT

JAPANESE FUSION

WAKAME SALAD, "Gadira" Bluefin Tuna with mango, avocado, tobiko roe, and miso vinaigrette.	€ 14,00
BEEF GYOZAS (homemade).	14,00
IBERIAN PORK JOWL GYOZAS (homemade)(6 unidades).	13,00
CRUNCH KING PRAWNS, panko-breaded with chili-curry sauce.	12,50

WOKS

CHICKEN YAKISOBA, Kellogg's-crusted chicken and sautéed vegetables with yakisoba sauce.	16,00
CAPRICHU UDON, Mushrooms, prawn tails, sautéed vegetables, fried egg, and nuts, with our signature sauce.	16,50

ROLLS (8 PIECES)

CHICKEN ROLL: Kellogg's-crusted fried chicken, chives, teriyaki, and kimchi mayo.	16,50
CAPRICHU ROLL: "Crunch" king prawn tartare with avocado, mango, tobiko roe, and a touch of soy mayo.	17,00
OITA ROLL: salmon, "Gadira" Bluefin Tuna, avocado, chives, and mayo-sriracha.	17,50
SENDAI ROLL: pulled oxtail, chives, crispy onion, and a touch of brie cheese.	17,00
KIOTO ROLL: katsu king prawns, avocado, Gadira Bluefin Tuna, marinated with teriyaki and spice.	17,50
SIBUYA ROLL: red prawn tartare, wakame, avocado, and soy mayo.	17,50
NAGASAKI ROLL: tempura-fried salmon and avocado with salmon tartare and sweet-spicy sauce.	16,50
OSAKA ROLL: Tempura-fried with Gadira Bluefin Tuna, fresh cheese, avocado, and a touch of chili-curry.	17,00
HIROSHIMA ROLL: Salmon and avocado wrapped in seared salmon sashimi with honey and mustard.	17,00
NAGOYA ROLL: "Gadira" Bluefin Tuna, mango, chives, parmesan shavings, and sweet-chili mayo.	17,00
OKINAWA ROLL: Panko king prawn, fresh cheese, chives, mango, spring onion, mayo, and teriyaki sauce, wrapped in sesame.	16,00

If you have any allergies or intolerances, please notify our staff as soon as possible.

Bread and appetizer service: €1.50 per person (VAT included).

WE HAVE AN ALLERGEN MENU AVAILABLE