Welcome to Restaurante Ocean, where we invite you to partake in a gastronomical offering exploring a fusion of Mediterranean and Oriental styles, and guaranteed to have you experiencing new tastes and sensations.

Pair these dishes with our stunning wine selection. Take the house recommendations and we’ll surprise you!

**FRESH, FRESH…**

- **Salad of shrimp in tempura**
  - stewed shiitake, semi-hot sauce and pine nuts
  - 12€

- **Salad of organic “Coín” tomatoes**
  - with tuna belly and aroma of Ibérico ham
  - 10€

- **New Asian niçoise salad**
  - with tataki of red line-fished tuna and light wasabi emulsion
  - 12€

- **Healthy quinoa salad**
  - with strips of smoked salmon, mixed leaves, cherry tomatoes, diced apple and beetroot vinaigrette
  - 10€

- **Russian potato salad**
  - with tuna belly, shrimps and olive oil mayonnaise
  - 8€

- **Orange “Salmorejo”**
  - with confit cod and flying fish roe
  - 8€

**SHARING IS LIVING…**

- **Carpaccio of iberian pork shoulder**
  - with Japanese style vinaigrette
  - 14€

- **Steak Tartar**
  - of Galician beef tenderloin
  - 15€

Prices include VAT and are valid unless there is a typographical error.

All raw fish products served in this establishment meet the regulations for anisakis prevention. If you have an allergy or food intolerance, please let our staff know.
“Flamenquín” battered Chicken stuffed  
with wild mushroom duxelle, parmesan cheese and macadamia alioli  12€

Foie – gras on a bed of white chocolate, smothered in effervescent  
caramel and freeze-dried  17€

Croquettes of Payoyo cheese  
with quince jelly alioli  8€

Black cuttlefish croquettes  
with yuzu alioli  8€

Hand – cut acorn – fed Iberian Ham  
with artisan bread and tomato  21€

Selection of cheeses  
with quince jelly, nuts and bread sticks  16€

Bowl of crushed potato  
with truffle, fried egg and foie  14€

THE MODERN CLASSICS  

Risotto with prawns, wild mushrooms and tuna  15€

Papardelle pasta  
with truffle sauce and Parmesan cheese  13€

Beef tenderloin  
with baby potatoes, foie and Dijon mustard sauce  23€

Shoulder of Iberian Pork  
with potatoes and homemade Chimichurri sauce  18€

Fillet of sea bass  
with carrot purée and dried fruit vinaigrette  15€

Fresh fish of the day  
with sautéed vegetables  19€
**TEMPTATION**

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
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<tbody>
<tr>
<td>New York Cheese Cake</td>
<td>5€</td>
</tr>
<tr>
<td>with red fruit coulis</td>
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<tr>
<td>House speciality wishkey cake</td>
<td>6€</td>
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<tr>
<td>with crème brûlée ice-cream and chocolate foam</td>
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<tr>
<td>Dark chocolate coulant</td>
<td>7€</td>
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<tr>
<td>with a scoop of ice-cream (min. 15 minutes)</td>
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<tr>
<td>Rainbow of seasonal fruits</td>
<td>5€</td>
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<tr>
<td>Greek yogurt cream</td>
<td>5€</td>
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<tr>
<td>with Malaga mango jam</td>
<td></td>
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</tbody>
</table>

*Our favourites*

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We cater for all kinds of events. Please don't hesitate to consult our staff!

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