














# Cova Santa

THE PLACE TO DREAM


## OYSTERS

### Gilardeau Oyster N3















|                    |  |    |
|--------------------|--|----|
| Natural            |   | 13 |
| Caipirinha         |   | 16 |
| Ponzu              |    | 16 |
| Kumquat Tiger Milk |    | 16 |
| Bloody Mary        |    | 16 |
| Osetra Caviar      |    | 28 |

## CAVIAR



















### Royal Osetra Caviar with brioche and sour cream

|      |   |     |
|------|---|-----|
| 30g  |          | 90  |
| 50g  |       | 150 |
| 100g |    | 260 |












## APPETIZERS

|   |  |    |
|---|--|----|
| Mediterranean olives  |   | 10 |
| Wood-fired bread loaf   |     | 12 |
| Homemade croquettes of Iberian ham and spider crab with prawns    |       | 24 |
| Baby gem Caesar (4 units)   |     | 32 |
| Confit Iberian tuna belly,<br>cherry tomatoes and olive juice     |    | 34 |
| 100% Iberian ham D.O Jabugo<br>Served with glass bread and tomato |   | 60 |




















## RAW BAR

|  |    |
|--|----|
| Carabinero carpaccio with caramelized onion textures    | 44 |
| Sea bass ceviche with kumquat citrus essence       | 46 |
| Tuna tartare with kimchi and crispy nori       | 48 |
| Wagyu steak tartare with fine potato lattice      | 52 |
| Chef Adolfo's king crab cannelloni       | 68 |




## COVA SANTA SELECTION

|  |    |
|--|----|
| Josper grilled anticucho-style chicken with yuca     | 52 |
| Confit lamb shoulder cooked at low temperature     | 68 |
| Martín favorite Ribeye steak, cooked for 48 hours at low temperature    | 80 |
| Crispy turbot Andalusian style             | 95 |



## FROM THE SEA

|   |     |
|---|-----|
| Crispy octopus with kimchi mayonnaise and pickled cucumber       | 58  |
| Josper grilled red prawn with lime zest    | 60  |
| Low temperature seabass Tom Kha Kai style      | 72  |
| Grilled royal langoustine 000    | 74  |
| King crab leg with lightly spicy mousseline       | 125 |
| Lobster in three preparations      | 190 |
| Josper grilled lobster   | PSM |



















**PREMIUM CUTS**  
Josper grill

|  |     |
|--|-----|
| Crispy bacon with teriyaki glaze   | 52  |
| Wagyu sirloin with foie potatoes    | 75  |
| Nebraska ribeye (1kg)  | 145 |
| Wagyu A4 striploin (500g)  | 165 |
























**SIDES**

|  |    |
|--|----|
| Padrón peppers   | 12 |
| Asparagus with dressing  | 12 |
| Stir-fried rice  | 12 |
| French fries   | 15 |
| Fresh lettuce with dressing   | 15 |
| Tomatoes seasoned with olive juice   | 15 |

**PLANT BASED**

|  |    |
|--|----|
| Natural asparagus with Caesar sauce      | 22 |
| Tomato carpaccio      | 24 |
| Teriyaki glazed eggplant      | 24 |
| Mixed mushroom ragout  | 24 |
| Grilled avocado<br>with totopos and pico de gallo  | 32 |
| Grilled watermelon with tomato tartare      | 32 |
| Melon ceviche    | 32 |

## DESSERTS

|   |    |
|---|----|
| Ice cream selection    | 24 |
| Pavlova     | 24 |
| Cheesecake with pistachio     | 24 |
| Strawberries with cream    | 24 |
| Nutella tiramisu                        | 24 |
| Lemon pie with red berry sorbet      | 24 |
| Chocolate and hazelnut cake     | 24 |
| Fruit selection   | 35 |
| Chef's Sweet Selection             | 64 |