

Raw Seafood

Grand Raw Seafood Platter

€ 45

Gillardeau oyster, scallop, langoustine, Faroe Islands salmon tartare, catch of the day tartare, king prawn, red prawn, cuttlefish tagliatelle (2,4,14)

Tuna Tartare

€ 26

Niçoise style: hard-boiled egg, purple potato, confit cherry tomatoes, lettuce, green beans and anchovy emulsion (3,4,12)

Red Prawn Tartare

€ 30

Marinated green apple, pistachio emulsion (2,8)

Langoustine Tartare

€ 28

Vegetable brunoise, pomegranate, garden salad mix (2)

Trilogy of Tartare

€ 35

Tuna, Langoustine and Red Prawn tasting (2,3,4,7,10)

Cooked Starters

Tuna Tataki

€ 26

Braised pak choi, soy and honey caramelized onion, carrot hummus, foie gras torchon (4,6 gluten-free, 11, 12)

Autumn Steam

€ 24

Octopus, cuttlefish, prawns, squid and seasonal vegetables steamed, pumpkin and ginger purée (2,14)

Seared Scallop

€ 28

Seared scallop, leek velouté, crispy bacon and toasted hazelnuts (8,14)

The egg and the Caviar

€ 32

Sturgeon caviar, low-temperature cooked egg, potato foam, melting sweet onion, crispy brioche bread (1,3,4,7 lactose-free)

Our Octopus "Alla Gallega"

€ 24

Roasted octopus with sweet smoked paprika, potato foam, parsley reduction, dehydrated taggiasca olives (7 – lactose free, 14)

Allergens List

1 Gluten, 2 Crustaceans, 3 Egg, 4 Fish, 5 Peanuts, 6 Soy, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphites, 13 Lupins, 14 Mollusks

First Courses

- Scallop and Porcini** € 25
Carnaroli risotto with scallop, porcini mushrooms and 'nduja emulsion (4,7,9,12,14)
- Crustacean Pacchero** € 35
Pacchero pasta with blue lobster, langoustines, red prawns, prawns and yellow cherry tomatoes reduction (1,2,9,12)
- Spaghetтино with Sea Urchin, Clams & Bottarga** € 28
Squid ink spaghetтино, clams, sea urchin and grey mullet bottarga (1,4,12,14)
- The Officina del Mare's Spaghetтone (since 2008)** € 28
Raw Red Shrimp Tartare, Light Garlic Oil, Tuna Bottarga, and Lime Zest (1,2,4)
- The Fusillone and the Amberjack** € 22
Marinated amberjack tartare, light broccoletti pesto and anchovy breadcrumbs (1,4)

Main Courses

- The Turbot's Garden** € 32
Seared turbot fillet, black carrot with brown butter, spinach cream and beurre-blanc sauce (4,7 -lactose free,12)
- Mediterranean Sea Bass** € 32
Mediterranean cauliflower purée and sautéed vegetables (4)
- Deep-water Amberjack in Garda** € 32
Deep-water amberjack, mashed potatoes, caper leaf and Garda lemon sauce dehydrated black olives (4,9,12)
- Fisherman's Mixed Fry** € 30
Squid, langoustine, king prawns, octopus (2,4,14)
- Fish, Mollusks and Shellfish Soup** € 37
Octopus, cuttlefish, squid, king prawns, monkfish tail, sea bass, shellfish (served cleaned on the plate) (1,2,4,9,12,14)

Catalan Interpretation - Autumn 2026

Steamed Crustaceans and Shellfish, Vegetables, Fruit, and Mediterranean Touches

- Mixed: Octopus, Cuttlefish, Langoustine, King Prawn, Giant Prawn** € 45
XL € 72
- Shellfish Only: Lobster, Langoustine, King Prawn, Giant Prawn** € 65
XL € 95

All served with a salad of mixed cherry tomatoes, julienne seasonal vegetables, marinated Tropea onion (2,9,12,14)

Cover € 5,5

Allergens List

1 Gluten, 2 Crustaceans, 3 Egg, 4 Fish, 5 Almonds, 6 Soy, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard,
11 Sesame Seeds, 12 Sulphites, 13 Lupins, 14 Mollusks

Tasting Menu

The Menù Will be The Same for ALL the Guests at The Table. Cover is Included, Beverages are Not.

Langoustine Tartare

Vegetable brunoise, pomegranate, garden salad mix (2)

Tuna Tataki

Braised pak choi, soy and honey caramelized onion, carrot hummus, foie gras torchon (4,6
gluten-free, 11, 12)

Our Octopus "Alla Gallega"

Roasted octopus with sweet smoked paprika, potato foam, parsley reduction, dehydrated
taggiasca olives (7 – lactose free, 14)

Spaghettino with Sea Urchin, Clams & Bottarga

Squid ink spaghettino, clams, sea urchin and grey mullet bottarga (1,4,12,14)

Mediterranean Sea Bass

Mediterranean cauliflower purée and sautéed vegetables (4)

A' la Carte Desserts

80 Euros

Allergens List

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11 Sesame Seeds, 12 Sulphites, 13 Lupins, 14 Mollusks



Dear guests, if you have any food allergies and/or intolerances, please ask our staff for information about our food and beverages.

The allergen sheet is available in the dining room as per EU Regulation no. 1169/2011. We apply preventive health treatments for raw or near-raw foods (Reg. 853/04 EC). Some fresh products undergo rapid chilling; others may be frozen at source depending on daily availability.

Our staff are always available regarding the nature and origin of the products served.