

THIN OYSTERS BRET-

- Plain (2u) ● 10€
- With ponzu (2u) ● 12€
- With tuna tartar and caviar (2u) ●● 24€

TO START

- Tomato salad 12€
- Thai seaweed salad ●● 11€
- Beet gazpacho ● 11€
- Ceaser salad with prawns ●●● 14€
- Salmon salad with caviar ●●●● 14€
- Formentera prawns salad ●●● 24€
- Eggplant 'escalibada' with sobrasada, honey and sunflower seeds ●● 13€

TARTAR'S

- Tomato with eco dressing ●●● 13€
- Tuna on sushi rise ●● 19€
- Salmon on guacamole ● 17€
- Beef with fried egg and potatoes ●● 19€

CRAZY BRIOCHES

- Tomato strak tartar ●● 12€
- "Chilly Crab" soft shell crab ●●●● 14€
- Spicy chicken wings ●● 12€
- Beef steak tartar with fried egg ●●●● 19€

JAPANESE ROBATA

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| Edamame Brochette 7€ | Nandu's grilled octopus ● 19€ |
| Grilled lettuce hearts 7€ | Tuna tataki with pipirrana (of spicy sauce) 21€ |
| Grilled avocado 8€ | Black cod on bamboo leaves ●● 18€ |
| Sobrasada with honey and coca with tomato ● 14€ | Tsukune chicken with egg ● 11€ |
| Scallops Galician style ● 19€ | Teriyaki chicken wings 11€ |
| King Crab Grillé ● 39€ | Iberian pork with tximixurri 16€ |

AIRE

THE FOOD AND DRINK MENU

FAMILY COCKTAILS

- Cava sangria 36 €
- Sangria of Champagne Moët Chandon 105€
- Sangria of white or black wine 36€
- Pomada de Illetas 36€
- Rebujito de la feria de Abril

MENU

- Edamame Brochette
 - "Steak tartar" of organic tomatoes
 - Sobrasada, honey and coca with tomato
 - Scallops Galician style
 - Chicken wings with teriyaki
 - Brioche of beef steak tartar with fried egg
 - Cheese cake with red fruits
 - Pineapple and coconut skewer
- 45€ p/p
Minimum of 2 persons
Full table

COCKTAILS

FROM AIRE

- Negroni del Pescador Gin, rosemary, olives... 12€
- Tropical Vodka, passion fruit, cranberry and orange 12€
- Herbal Mojito White rum, herbal liqueur ... 12€
- Panacea Mule Gin, ginger, apple and lime 12€
- Fruit Figs Rum, Falernum, Ancho Reyes ... 12€
- Maquia Gin infused with olives, basil ... 12€
- Spicy Tequila jalapeño, Pimiento Drum, lime, agave... 12€
- Bloody Gourmet Vodka, tomato, vermouth, balsam ... 14€

JUBANY'S FAMILY

- Pink Cloud Aperol, St Germain, pineapple and lime 12€
- The Clash 12€
- Gran Pecado Tequila, pineapple, agave honey, iuzu 12€
- Pereza Rum, vanilla, lemon, passion fruit 12€
- Virgen Pineapple, raspberries, cinnamon, passion fruit 9€
sea water

WE ALSO HAVE THE USUAL CLASSICS: MOJITO, MOSCOW MULE, CAIPIRINHA, COSMOPOLITAN...

TO DRIVE (WITHOUT ALCOHOL)

- Co-cooler apple, cucumber, lime and mint 9€
- Elixir Seedlip Spice, ginger, apple and lime 9€
- Quita sed Seedlip Spice, infused with olives... 9€

WINES BY GLASS

WHITE

- Màgia 5€
Penedès - Wines Jubany
- Vibrant 5€
Costers del Segre - Wines Jubany
- Hi Canten els Àngels 5€
Rueda, Wines Jubany
- Albariño Do Ferreiro 6€
Ries Baixes

ROSÉ

- Whispering Angel 7€
Provença

CHAMPAGNE

- Moët Imperial Brut 15€
Champagne
- Moët Rosé Impérial 18€
Champagne Rosado

RED

- Obsessió 6€
Montsant - Wines Jubany
- Equilibri 6€
Rioja - Wines Jubany
- Rouge 5€
Conca de Barberà, Vinos

CAVA

- Encisador 8€
Cava
- De Nit 8€
Cava Rosado

MANZAMILLA

- Velo Flor 7€
Bodegas Alonso

RECOMENDED WINES

WHITE

- Supernova Moll 32€
Pansal Blanc - Mallorca
- Savina 44€
Viognier, Malvasia, altres - Formentera

- Cepas Vellas 58€
Albariño - Rías Baixas

CAVA

- Coquet 26€
Gran Reserva, BN

ROSÉ

- Whispering Angel 45€
Provença

- La Rosa 27€
Sumoll

RED

- La Coma 33€
Conca de Barberà

- Termes 48€
Tempranillo - Toro

CHAMPAGNE

- Moët Imperial Brut 80,5€
Ruinart - Champagne

- Blanc de Blancs 117€
Ruinart - Champagne

- Moët Rosé Impérial 92€
Champagne Rosat