Sierra

BY

COVEBEACH

Welcome to SIERRA by COVEBEACH, where the Spanish mountains and the Mediterranean Sea come together. Local farmers and fishermen gather the freshest catch of seafood and fine cuts everyday, which we turn into a delightful culinary journey for your senses.

Enjoy an unforgettable dining experience like no other!

STARTERS

GAZPACHO (V, G) — 50
Chilled tomato & sweet pepper soup.

TZATZIKI (V, G) — 40
Creamy Greek yogurt with cucumber, dill, garlic & lemon, served with toasted bread.

CRUDITÉS (V, D) — 50
Seasonal vegetables with chive crème fraîche & mustard.

OYSTERS FINE DE NORMANDY (6/12) (SF) — 120 / 240
Oysters size N4, served on ice with cherry vinegar, lemon & Tabasco.

CALAMARI (SF, G) — 60
Crispy fried squid with lemon & spicy limo mayo.

BURRATA DI PUGLIA (D) — HALF 95 / FULL 180
Creamy burrata with Sicilian datterini tomatoes, basil pesto & fig vinegar.

OCTOPUS A LA BRASA (SF) — 90
Chargrilled octopus with new potatoes, fennel & saffron aioli.

FIRE ROASTED PRAWNS (SF, D) — 75
Wood-oven roasted prawns with brown butter harissa, fresh herbs & bread.

All Prices Inclusive of 5% Vat, 10% Service Charge and 7% Municipality fee (A) Alcohol

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RAW & FRESH

TUNA CRUDO (G) 90
Bluefin tuna with yuzu honey, garlic chips & olive oil. ***(Add caviar +25)***

SEABASS CARPACCIO 50
Thin slices of seabass with ají amarillo, lime & sweet potato. ***(Add caviar +25)***

SALMON CARPACCIO (G, N) 55
Thin slices of salmon with ponzu, lime & wild herbs. ***(Add caviar +25)***

CRISPY TUNA RICE (G, N) 75
Tuna tartare on crispy sushi rice with seasonal truffle, yuzu ponzu & honey-wasabi mayo.**(Add caviar +25)**

BEEF CARPACCIO (D) 75
Thinly sliced Black Angus tenderloin with truffle sauce, artichoke, parmesan & capers. ***(Add seasonal truffle +40)***

HAMACHI (R) 65
Fresh yellowtail sashimi with jalapeño, yuzu, truffle oil wakame & pickled cucumber. **(Add truffle +40)**

SALADS

COVEBEACH SALAD (SF) 180
King crab, avocado & pomelo with honey mustard dressing.

GOAT CHEESE & BEETROOT (D, V) 60
Goat cheese with roasted heritage beetroot, walnuts & cherry tomatoes.

GREEK SALAD (D, V) 65
Classic feta, cucumber, tomato & Kalamata olives with aged olive oil.

AVOCADO MIZUNA SALAD (N, V) 45
Mizuna leaves with snap peas, cucumber, avocado & Granny Smith apple, tossed in apple miso dressing with sesame. ***(Add prawns +50)***

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FISH MARKET

Situated in center of the restaurant, that offers wide range of fish & fresh seafood. There is no menu, simply select your favorite ingredients and chefs will prepare it for you the way you desire, wood grilled / baked / fried / steamed.

In addition, we have a range of vegetables, salads & rice.

MAIN

BLACK ANGUS STRIPLOIN 300G — **280**
Tender, juicy striploin with marbling. ***+5MB***

BLACK ANGUS RIBEYE 300G — **300**
Richly marbled ribeye, full of flavor. ***+5MB***

BEEF TENDERLOIN (D) — **240**
Black Angus tenderloin, served with layered potato millefeuille, sweet onion purée, leeks & rich beef jus.

VEAL TENDERLOIN (D, G) — **220**
Roasted veal tenderloin with house-made spaghetti, truffle, parmesan crumble & silky veal jus.

LAMB CHOPS (D) — **135**
Wood-grilled lamb chops with slow-cooked eggplant–tomato compote & tangy labneh.

SPRING CHICKEN (G) — **130**
Grilled deboned chicken with miso harissa, smoked barley, carrot & corn nage, finished with chicken jus.

SEA BREAM — **195**
Wood-grilled farmed sea bream with Ezme, sumac, harissa & lemon.

GRILLED SEA BASS — **245**
Whole deboned fish with light spices, cherry tomatoes, capers, garlic & fresh herbs.

LOBSTER PASTA (D, G, SF) — **325**
Half grilled lobster with linguine, finished in lobster bisque, aromatic butter & lemon.

GREEK DUMPLING (V, D, G) — **60**
Roasted sweet potato dumplings with creamy Greek yogurt, aromatic tomato sauce, dill & coriander oil.

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SIDE DISHES

PINK TOMATO SALAD (V) 45
Tomatoes with capers, shallots, basil & olive oil.

GRILLED SWEET RED PEPPERS (V) 40
Chargrilled peppers with olive oil.

WOOD-FIRE SWEET POTATOES (V, D) 30
Served with labneh & smoked salt.

PADRON PEPPERS (V) 40
Tossed with aioli.

BROCCOLINI (V) 50

TRUFFLE & CHEESE FRIES (V, D) 95
Golden fries with truffle mayo & melted cheese.

GRILLED CORN (V) 38
With chimichurri & smoked paprika.

SLICED AVOCADO (V) 30
With flaky salt & olive oil.

HAND-CUT FRIES (V) 40

SWEET POTATO FRIES (V) 45

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SUSHI MENU

MAKI ROLLS

CALIFORNIA ROLL (SF) 80
King crab, avocado & tobiko with Japanese mayo

SALMON AVOCADO 55
Fresh salmon with avocado & yuzukosho mayo

PRAWN TEMPURA (SF, G) 70
Tempura prawns with orange tobiko & spiced mayo.

CHU-TORO 80
Semi-fatty bluefin tuna with chives & fresh wasabi.

SEARED SALMON (D, N) 70
Blowtorched salmon with cream cheese, avocado, cucumber & sweet-spicy sauce.

BAKED KING CRAB (SF, G) 95
King crab with prawn tempura, avocado, chives, tempura flakes & sweet soy sauce.

SPICY TUNA (G, N) 70
Spiced tuna with takuwan, cucumber, chives, spicy mayo & tempura flakes.

SOFT SHELL CRAB (SF, N) 80
Soft shell crab with avocado, cucumber, chives, tobiko & wasabi mayo.

DRAGON ROLL (G) 70
Salmon, asparagus, cucumber & avocado with yuzu & tobiko

UNAGI MAKI (G) 90
Marinated eel, prawn tempura, mango & cucumber with unagi sauce.

TUNA & AVOCADO 70
Bluefin tuna with cucumber, takwan, avocado, chives, Korean sauce and wasabi cress.

THE VEGAN (G, N) 45
Avocado, cucumber, asparagus, red pepper & chukawakame with sesame sauce.

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SASHIMI & NIGIRI

Sashimi served as 3 slices per order & nigiri served as 2 pieces per order.

SASHIMI

SCALLOP	80
SALMON	50
TUNA	80
YELLOWTAIL	55
SEABASS	60
CHU-TORO	85
PRAWN	55
EEL	65
WAGYU / TRUFFLE / CAVIAR	125

NIGIRI

SCALLOP	70
SALMON	45
TUNA	65
YELLOWTAIL	50
SEABASS	40
CHU-TORO	80
PRAWN	55
EEL	60

SUSHI PLATTERS

MINI SUSHI PLATTER (S, G, N, D) — 300
2 types of maki rolls & 3 types of sashimi.

THE COVEBEACH PLATTER (SF, G, N, D) — 650
Chef's selection: 5 maki rolls, 3 sashimi & 3 nigiri.

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DESSERT

TACO TRIPLE (D, N, G) 70
A playful trio of sweet tacos with fresh fruits & rich chocolate truffle.

MANJAR FLAN (D, N) 60
Silky cream caramel with caramelized banana, crunchy nuts & banana ice cream.

PINEAPPLE CRÈME BRÛLÉE (D) 75
Catalan-style custard with caramelized top, pineapple sorbet & fresh pineapple.

CHOCOLATE FONDANT (D, G) 85
Warm Valrhona chocolate cake with molten center, caramel, chocolate soil & vanilla cream.

STRAWBERRY TARTLETS (G, N, D) 75
Pistachio praline tart with lemon cream, chamomile ice cream & fresh strawberries.

KUNAFA CHEESECAKE (G, N, D) 80
Cheesecake with crispy kunafa, date gel, pistachio ganache & baklava ice cream.

MANGO & PASSION FRUIT (D, N) 70
Exotic dessert with mango chutney, passion fruit gel, coconut cream & caramelized banana.

CB DESSERT PLATTER (D, N, G) 580
Grand sharing platter of signature desserts, ice creams & seasonal fruits.

SEASONAL FRUIT PLATTER 145
Freshly cut seasonal fruits.

WATERMELON PLATTER 125
Chilled watermelon slices, beautifully presented.

ICE CREAM & SORBET (D) EACH 19

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