

RAW

ANCHOVIES YURRITA grilled sourdough, Bungay butter	12.5
WHITE PRAWNS ^{GF, DF} escabeche oil, garlic	11.5
RED MULLET ^{GF, DF} sherry, ajoblanco	17

CHILLED ON ICE

[24H PRE-ORDER]

CALYPSO ^{GF, DF} whelks, clams, cockles, langoustines, Atlantic prawns	85
COUSTEAU ^{GF, DF} Alaskan king crab legs, crab, razor clams, scallop ceviche, quisquillas	135
+ SIMONE ^{GF, DF} 10 chef-selected oysters	30
AFTERNOON SEA ^{GF, DF} simone + calypso + cousteau	245

SMALL PLATES

PAN CON TOMATE ^{VG, DF}	5
PADRON PEPPERS ^{VG, DF, GF} Maldon salt	6
PRAWN CROQUETAS saffron aioli	7
SALT BAKED LANGOUSTINES ^{GF, DF} rosemary	22
HERITAGE TOMATO SALAD ^{VG, DF, GF} piparras, spring onion	9
LEEK VINAIGRETTE ^{VG, DF, GF} pepper, togarashi, lime	9
OCTOPUS ROLL brioche, smoked aioli, pickled red onion	15.5

MAINS

MACKEREL AJADA ^{DF, GF} moscatel vinegar, garlic	16
MONKFISH TAIL ^{DF} peri-peri, piperrada, coriander	24
SPIDER CRAB SALAD samphire, frisée lettuce	29
PRAWN RICE [for two] ^{DF, GF} Palamós red prawns	39

FROM THE CHARCOAL GRILL

WHOLE MARKET FISH ^{DF, GF} mojo verde, lemon	50
NATIVE LOBSTER ^{GF} [half/whole] marinera sauce	40/70
IBERICO PORK PRESA red pepper, guindilla	25

SIDES

CONFIT PIQUILLO PEPPERS ^{VG, DF, GF} extra virgin olive oil, garlic chips	8.5
FENNEL & CUCUMBER SALAD ^{VG, DF, GF} star anise, sherry	6
TRIPLE COOKED CHIPS ^{VG, DF, GF} paprika	5
GRILLED SOURDOUGH ^{VG, DF} Artajo organic extra virgin olive oil	4



^V VEGETARIAN ^{VG} VEGAN ^{GF} GLUTEN FREE ^{DF} DAIRY FREE

Our seafood is sourced from small independent suppliers who actively promote ocean biodiversity. If you have any special dietary requirements or allergies, please let us know.

A discretionary 12.5% service charge will be applied to your bill.
We operate as a cashless business and can only accept card payments.