

RAW BAR

PLATEAU ROYAL

Steamed King Crab, 2 poached prawns, crab salad, 4 Special de Claire oysters, 4 Gillardeau oysters, 2 sea urchins, 2 langoustines, 2 red shrimps, 2 purple shrimps, scallop tartare, red tuna sashimi and mantis shrimp salad

x2
€260

PLATEAU (x2 pers.)

4 Special de Claire oysters, 2 Gillardeau oysters, 2 sea urchins, 2 langoustines, 2 red shrimps, 2 purple shrimps, scallop tartare, red tuna sashimi and mantis shrimp salad

x1
€65

x2
€130

CAVIAR VOLZHENKA

Caviar served with blinis, whipped butter e sour cream	30g	50g	125g
Oscietra V20	€95	€160	€380
Beluga	€170	€290	€720

OYSTERS	Tarbouriech	each	€8
	Gillardeau	each	€8
	Regal Selection Or	each	€8
	Bora	each	€8

FRUITS OF THE SEA	Red Prawn	each	€9
	Langoustine	each	€9
	Scallop	each	€7
	Sea Urchins	each	€5
	Violet Prawn	each	€7

CREATIONS

Tuna tartare with capers, lemon, and sweet-and-sour red onion	€29
Langoustine tartare, citrus fruits, oyster leaves	€31
Red seabream carpaccio, artichokes, citronette	€33
Red prawn, avocado, vegetable sauce	€33
Tuna belly sashimi, green apple, raspberry reduction, caviar	€37
Sashimi selection	€50
Tartare selection	€50

TO SHARE

Toasted brioche, whipped butter, Cantabrian anchovies, lemon zest	€17
Fish Tacos: Tacos with catch of the day, guacamole, avocado, tomato concassé, lime	€24
Tuna-Sando: Mini sandwich with tuna tartare, light wasabi mayonnaise, caviar	€28
Vesta croquette	€28
Steamed lobster ravioli, ginger, smoked caviar	€32
Red prawns pop corns, spicy mayo	€33
Wagyu Gyoza: Wagyu beef dumplings, Parmigiano Reggiano, caramelized onion	€35
Tempura of red prawns, langoustines, calamari, and fresh catch of the day with citrus mayonnaise and wasabi mayonnaise	€35
The Vesta Catalana (for 2 people): Camoni tomatoes, green celery, Tropea onion, and basil tomato vinaigrette	€100
Blue Lobster	€120
Lobster	

STARTERS

Warm seafood salad with red prawns, mazzancolle prawns, cacciaroli squid, and octopus, crunchy vegetables, citronette	€27
Salmon tataki, wasabi, fennel, orange, puffed quinoa	€27
Grilled octopus, sweet potato, grilled peppers, tamarind	€33
Seared scallop, pumpkin, passion fruit, black truffle	€37
Baby spinach salad, radishes, cucumbers, green apple, tenkasu, miso dressing	€23

CHARCOAL GRILL

SEA

Squid	p.p.	€30
Royal Langoustines	cad.	€35
Carabineros	cad.	€35
King Crab	hg	€60

LAND

Chicken supreme, corn, baby spinach, herb jus	€33
Duck, orange, carrots, ginger	€39
Wagyu, black cabbage, tomato jus	€70

MAIN COURSES

Roasted turbot, beurre blanc sauce, cauliflower variation	€39
Tuna belly, celery root, lime	€45
Dover sole à la Meunière (for 2 people)	€80
Catch of the day (per kg/in various preparations)	€130

PASTA

Artichokes tortelli, cacio, pepper, bergamot	€31
Spaghetti with clams, bottarga	€33
Risotto, salt cod, charred lemon	€33
Tagliolini with sea urchins, scampi tartare, caviar	€37
Half paccheri with lobster, basil, lemon	€45

SEASONAL SPECIALS - WHITE TRUFFLE

Classic Fassona beef tartare	€25
Tagliolini with Isigny butter	€23
Veal fillet, mashed potatoes, jus	€37
Poached egg, baby spinach, potatoes, Parmigiano Reggiano	€25
White truffle	€12/g

VEG GARDEN

Roasted baby potatoes	€9	Baby spinach with butter	€12
Field greens	€9	Artichokes with miso	€14
Pumpkin with thyme	€12	Vegetables from the garden	€15

Signature	Based on local market availability some products are frozen or deep-frozen at the origin. Fish served raw or not fully cooked is preserved and processed when fresh according with EC 853 2004 regulation. Kindly inform our colleagues about any of your allergies or intolerances.	Cover charge	€5
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dove il mare è di casa.



VESTA
FIORI CHIARI

Allergens

⁽¹⁾ Cereals containing gluten	⁽⁸⁾ Tree nuts: almonds, hazelnuts, walnuts
⁽²⁾ Crustaceans and crustacean-based products	⁽⁹⁾ Celery and celery-based products
⁽³⁾ Eggs and egg-based products	⁽¹⁰⁾ Mustard and mustard-based products
⁽⁴⁾ Fish and fish-based products	⁽¹¹⁾ Sesame seeds and sesame seed-based products
⁽⁵⁾ Peanuts and peanut-based products	⁽¹²⁾ Sulfur dioxide and sulfites
⁽⁶⁾ Soy and soy-based products	⁽¹³⁾ Lupins and lupin-based products
⁽⁷⁾ Milk and milk-based products (including lactose)	⁽¹⁴⁾ Mollusks and mollusk-based products

Customers or users sensitive to specific allergens are encouraged to contact the staff.
However, for all items on the menu, the absence of allergens cannot be guaranteed due to potential cross-contamination.