



VESTA

MONTE CARLO

RAW BAR

PLATEAU ROYAL

Steamed King Crab, 2 poached prawns, crab salad, 4 Special de Claire oysters, 4 Gillardeau oysters, 2 langoustines, 2 red shrimps, 2 purple shrimps, scallop tartare and tuna sashimi ^(2, 3, 4, 6, 10, 14, *) . €280

PLATEAU

4 Special de Claire oysters, 2 Gillardeau oysters, 2 langoustines, 2 red shrimps, 2 purple shrimps, scallop tartare and tuna sashimi ^(2, 4, 14, *) . €140

CAVIAR

Caviar served with blinis, whipped butter e sour cream

	30g	50g	125g
Oscietra V20 ^(4, *)	. €140	. €220	. €460
Beluga ^(4, *)	. €230	. €380	. €940

OYSTERS & FRUITS OF THE SEA

Oysters Tarbouriech ^(14, *)	each	. €9
Oysters Gillardeau ^(14, *)	each	. €9
Violet Prawn ^(2, *)	hg	. €18
Red Prawn ^(2, *)	hg	. €18
Langoustine ^(2, *)	hg	. €18

CREATIONS

Tuna Ceviche, leche de tigre, jalapeño, crispy corn ^(4, *)	. €39
Sea bass carpaccio, artichokes, lime citronette, caviar ^(4, *)	. €39
Amberjack tartare, mango salad, avocado, mint, jalapeño ^(4, 12, *)	. €33
Bluefin tuna belly sashimi with kizami wasabi, caviar, and ponzu sauce ^(1, 4, *)	. €48

SUSHI

URAMAKI

Kumo: Salmon, avocado, guacamole, lime, tenkasu, ikura, teriyaki ^(1, 4, 6, 7, 11, *)	. €26
Spicy Tuna: Spicy bluefin tuna tartare, avocado, black sesame, chili ^(1, 4, 6, 11, *)	. €28
Aburi Ebi: Tempura prawn, aburi sea bass, spicy mayo, ichimi, crispy potato ^(1, 2, 3, 4, 5, 12, *)	. €34
Ebi Shokkan: Tempura prawn, yuzu miso mayo, red prawn tartare, teriyaki sauce ^(1, 2, 6, 7, *)	. €34
California King: Steamed king crab, ginger mayo, cucumber, avocado, sesame ^(1, 2, 3, 5, 6, 11, *)	. €36
Isobe Roll: Tempura uramaki filled with king crab, Kenko mayonnaise, avocado, catch of the day tartare, sesame ^(1, 2, 4, 5, 6, 8, 11, *)	. €36
Seasonal Special	. €30

SASHIMI (4 pz)

Tuna ^(4, *)	. €21
Sea bass ^(4, *)	. €16
Salmon ^(4, *)	. €18
Amberjack ^(4, *)	. €21
Otoro ^(4, *)	. €24
Scallop ^(14, *)	. €16

NIGIRI (1 pz)

Sea bass ^(1, 4, 6, *)	. €6
Tuna ^(1, 4, 6, *)	. €8
Salmon ^(1, 4, 6, *)	. €6
Otoro ^(1, 4, 6, *)	. €8
Scallop, foie gras ^(1, 6, 14, *)	. €10
Wagyu, caviar ^(1, 6, *)	. €10

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.

 Signature

STARTERS

Baby spinach salad, red chard, radishes, roasted avocado, green apple, almonds, passion fruit vinaigrette ^(8,*)	. €23
Vesta croquette ^(1, 2, 3, 5, 7, *) 	. €24
Fish Tacos: Tacos with catch of the day, guacamole, avocado, tomato concassé ^(1, 4, *)	. €30
Tuna-Sando: Mini sandwich with tuna tartare, light wasabi mayonnaise, caviar ^(1, 3, 4, 6, 8, *) 	. €35
Warm seafood salad with red prawns, mazzancolle prawns, cacciaroli squid, and octopus, crunchy vegetables, citronette ^(2, 4, 14, *) 	. €35
Roasted octopus, potato purée, roasted pumpkin, nduja ^(14, *)	. €41
Tempura of shellfish, "cacciaroli" squid, and catch of the day with citrus mayonnaise and wasabi mayonnaise ^(1, 2, 3, 4, 5, 10, 14, *) 	. €43
Beef Tacos: Tacos filled with beef in galbi sauce, chives, lime ^(1, 3, 4, 6, 8, *) 	. €35
Smoked duck speck, figs and goat cheese ^(7, *)	. €32
Wagyu Gyoza: Wagyu beef, "Vacche Rosse" Parmigiano Reggiano, caramelized onion ^(1, 6, 7, *)	. €35
Beef carpaccio, wild arugula, artichokes, Parmigiano Reggiano shaving ^(7, *)	. €45
The Vesta Catalana (for 2 people): ^(2, 4, 9, 12, *) 	
Camoni tomatoes, green celery, Tropea onion, and basil tomato vinaigrette	
Shellfish selection	. €18/hg
Lobster	. €20/hg

PASTA

Fusilloni Nerano-style, zucchini, provolone del monaco cheese, basil ^(1, 7, *)	. €35
Tonnarello pasta with cacio, pepe, and red prawns, lime ^(1, 2, 3, 14, *)	. €37
Spaghetti with clams, bottarga" ^(1, 4, 14, *) 	. €40
Potato gnocchetti, seafood ^(1, 2, 3, 14, *)	. €42
Linguine, sea urchin, scampi, caviar and lime ^(1, 2, 3, 4, *)	. €55
Paccheri pasta with lobster, fresh basil, and lemon zest ^(1, 2, *) 	. €20/hg

MARE

Black cod, marinated vegetables, karashi sumiso ^(1, 4, 6, *)	. €41
Tuna belly, mizuna, radishes, sesame dressing ^(4, 11, *)	. €47
Seafood stew: shellfish, prawns, cuttlefish, and the catch of the day in a rich seafood broth, parsley crostini ^(1, 2, 4, 14, *)	. €55
Dover sole (for 2 people) ^(1, 4, 7, *) 	. €90
King Crab (in various preparations) ^(2, *)	. €60/hg
Catch of the day (subject to availability/in various preparations) ^(4, *)	. €18/hg

LAND

Charcoal-grilled baby chicken "diavola" style ^(1, 6, *)	. €37
Veal fillet, its jus, lemon purée, baby carrots ^(*)	. €45
Sliced beef Sakura Hanami, Béarnaise sauce (300g) ^(3, *)	. €100

SEASONAL SPECIALS - BLACK TRUFFLE

Black Truffle to pair with:	. €5/g
Carpaccio of the catch of the day ^(4, *)	. €34
Tagliolini pasta with Isigny butter ^(1, 3, 7, *)	. €23
Charcoal Grilled Tomahawk steak (x2 people) ^(4, 9, *)	. €280

VEG GARDEN

Roasted potatoes	. €14	Grilled artichokes	. €16
Field greens salad	. €12	Seasonal vegetables	. €16

dove il mare è di casa.

Allergens

- ⁽¹⁾ Cereals containing gluten
- ⁽²⁾ Crustaceans and crustacean-based products
- ⁽³⁾ Eggs and egg-based products
- ⁽⁴⁾ Fish and fish-based products
- ⁽⁵⁾ Peanuts and peanut-based products
- ⁽⁶⁾ Soy and soy-based products
- ⁽⁷⁾ Milk and milk-based products (including lactose)

- ⁽⁸⁾ Tree nuts: almonds, hazelnuts, walnuts
- ⁽⁹⁾ Celery and celery-based products
- ⁽¹⁰⁾ Mustard and mustard-based products
- ⁽¹¹⁾ Sesame seeds and sesame seed-based products
- ⁽¹²⁾ Sulfur dioxide and sulfites
- ⁽¹³⁾ Lupins and lupin-based products
- ⁽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.