## **TO SHARE**



• KEKAI SMOOTH CROQUETTES.			
OX'S TAIL.	(Min 2 u	ds)	
With red wine and caramelized onior	า.	000	
BOLETUS.			
With young garlic and truffle mayonr	naise.	() () ()	
CHIPIRÓN.			
In its ink and roasted piquillo pepp	er.	👔 🧷 😒 🔘 🚺	
CRISPI MOCHIKO CHICKEN	13.90€		
Tempered and accompanied with c	our		
Hawaiian BBQ.			
EXPLOSIVE POTATOES.	11.90€		
Kekai explosive sauce, black aioli a	nd		
Togurashi filaments.			V.
OUR GYOZAS. (8 uds)	11.50€		
Peking duck and prawns painted w	ith	👔 📀 🧷 🔘 (	
Hoisin and Sweet Chilli.			
CRISPY PRAWN TAILS. (6 uds)	10.90€		
Marinated in panko and served with	nour		
mayonnaise.		👔 🥖 😒 🔘 (	
• DRAGON'S BREATH PRAWNS.	18.90€		
Flambéed with cognac, fresh garlic	,		
EVOO and a spicy finish.		😗 💟 😪	
WILD SQUID KEKAI STYLE.	24.90€		
(National product) At low temperat	ure		
with baby beans, baked potatoes ar	nd		
ham slices.			
			·



#### 8.90€ HABANA TAMAL ROLL. Tender corn dough. Stuffed with 0 🕧 🚺 Iberian pork tacos and a touch of mojo picón. 14.90€ KEKAI STYLE CANDIED **ARTICHOKE FLOWER.** (2 uds)Served with strips of Iberian ham, poached egg, foie and a touch of 🕜 🥖 🕓 🔘 🚺 smoked oil. BRAZED OCTOPUS TENTACLE. 23.90€ Accompanied by crushed potatoes with rosemary aroma and smoked paprika powder. KEKAI STYLE MUSSELS. Cooked in its juice, home made fried **14.90€** 😗 🚱 🕧 🗊 🗊 tomato sause, oriental spices and a spicy touch. SALAD 15.90€ • HAWAII. Crunchy chicken, cherry tomato, feta cheese, green sprouts, pineapple, mango and bathed in cane honey. 16.90€ • KEKAI. 🕙 😋 🕖 🖉 Octopus, mussels, prawns, shrimp, green sprouts, cherry tomato, red onion, avocado, apple, cilantro and our homemade vinaigrette. 17.90€ • KALANI. Burrata, green sprouts, smoked salmon, black olives, seeds, dried tomato and dressed with basil pesto.

## PASTAS



	RESTAURANT & CHILL OUT		
TAGLIATELLE A LA CARBONARA.	13.90€		
Guanciale, onion, egg yolk and fir with flakes of parmesan cheese.	nished		
PENNE RIGATE WITH	13.90€		
BOLOGNESE SAUCE.			
Aged beef, in the chef's Neapolita	in 🧃		
sauce, covered with a mixture of			
cheeses and finished with a touch	n of		
basil oil.			P.C.
	15.90€		
SEAFOOD.			
Selection of seafood, reduced to v	vhite 🧉	) 🥖 😋 🔘 🔍 T	
wine and a touch of our seafood f			
wine and a touch of our seafood f FISH CONFIT COD AT LOW TEMPERATURE. Served with carrot cream, wild	umet.		
wine and a touch of our seafood f <b>FISH</b> <b>CONFIT COD AT LOW</b> <b>TEMPERATURE.</b> Served with carrot cream, wild asparagus and Wakame salad.	umet. 19.50€		
wine and a touch of our seafood f FISH CONFIT COD AT LOW TEMPERATURE. Served with carrot cream, wild asparagus and Wakame salad. BRAZED SALMON.	umet. 19.50€ 21.50€		
wine and a touch of our seafood f <b>FISH</b> <b>CONFIT COD AT LOW</b> <b>TEMPERATURE.</b> Served with carrot cream, wild asparagus and Wakame salad. <b>BRAZED SALMON.</b> Served with an assortment of	umet. 19.50€ 21.50€		
Wine and a touch of our seafood for <b>FISH</b> CONFIT COD AT LOW EMPERATURE. Served with carrot cream, wild asparagus and Wakame salad. BRAZED SALMON. Served with an assortment of vegetables and Basmati rice.	umet. 19.50€ 21.50€		
wine and a touch of our seafood f FISH CONFIT COD AT LOW EMPERATURE. Served with carrot cream, wild asparagus and Wakame salad. BRAZED SALMON. Served with an assortment of vegetables and Basmati rice. VARIED FRYING FROM OUR MARKET.	umet. 19.50€ 21.50€		
wine and a touch of our seafood f FISH CONFIT COD AT LOW EMPERATURE. Served with carrot cream, wild asparagus and Wakame salad. BRAZED SALMON. Served with an assortment of vegetables and Basmati rice. VARIED FRYING FROM OUR	umet. 19.50€ 21.50€		
wine and a touch of our seafood f FISH CONFIT COD AT LOW TEMPERATURE. Served with carrot cream, wild asparagus and Wakame salad. BRAZED SALMON. Served with an assortment of vegetables and Basmati rice. VARIED FRYING FROM OUR MARKET. Squid. squid, anchovies, dogfish 7 and prawns. Coated in chickpea	umet. 19.50€ 21.50€		



1/11/101

🕜 🌔 🚺

🕜 🕦 🕦

# ● FRIED BAY CHOPITS. 12.90€ Coated in chickpea flour. Accompanied by our black garlic sauce and padrón peppers.

# BURGERS

## BURGER AT SEA. 15.90€ 200g of matured beef, goat cheese, mesclun, pickles, caramelized onion, bacon and truffle mayonnaise.

#### • AZIMUT BURGER.

200g of crunchy chicken, cheddar cheese, mesclun, tomato, red onion, pickles and our Hawaiian BBQ sauce.

#### **BURGER KAMALA.**

14.90€

15.90€

110g Heura meat, caramelized onion, mesclun, tomato, pickles, avocado and our truffle sauce.

#### MEAT



27.90€

25.90€

🕧 🗻 🖉

#### • 300gr SWEDISH PLANKSTEK (MATURE BEEF ENTRECOT).

Accompanied with truffled mashed potatoes, baked vegetables, bacon veil and Béarnaise sauce.

#### ● 250gr MARINATED CHICKEN 18.90€ THIGH WITH GREEN CURRY.

Marinated with spices, green curry, lime, coconut milk, ginger, cilantro and accompanied by vegetables with Basmati rice.

# ● 400gr HAWAIIAN BBQ RIBS AT 25.90€ LOW TEMPERATURE.

Served with potatoes mashed in butter with Shichimi Togarashi dressing, vegetables and pineapple chutney.

#### • 330gr GOURMET CACHOPO.

Asturian beef steak stuffed with cured meat, goat roll and caramelized red pepper. Accompanied by potato wedges, vegetables and padrón peppers.

#### SAUCE TO ● BEARNAISES ´ LARS ● PEPPER CHOOSE +1.90€ ● CHIMECHURRI ● ROQUEFORT

## OUR RICE



Price per person (Minimum 2 people)

Ϋ́Ύ

😭 🌒 🌔

ULTRAMUSES

1 🕄 🧷

24.90€

WILD SEAFOOD.	18.90€
Prawn, crayfish, squid, cuttlef	ish, clams
and mussels.	

- SENYORET IN THE INK. 17.90€
   Squid, cuttlefish, dogfish and shrimp tail.
- DUCK CONFIT.

With mushroom and foie mix.

- IBERIC SECRET. 22.90€
  With blood sausage from Burgos and roast piquillo
- FRESH VEGETABLES FROM THE 14.90 € GARDEN.

Vegetable mix.

 ● FIDEUÁ SEAFOOD. 18.90€
 Prawn, crayfish, squid, cuttlefish, clams and mussels.

CELERY

# TO END

<ul> <li>BAKED CHEESE CAKE.</li> <li>Fusion of cheeses (Cure, creamy a goat) with a crunchy biscuit base in red fruit compote.</li> </ul>		2	
<ul> <li>CHOCOLATE FLOW.</li> <li>With cookies and pistachio soil.</li> </ul>	7.90€	3	
• TOASTED PINEAPPLE. With brown sugar and sweet milk ice	<b>6.90€</b>	0	
cream. ALLERGEN LE	EGEND	4	
CRUSTACEANS SESAME DEANUTS GLUTEN	GG FISH MOLUSCU	JS A	
	• 🖉 🔁		







61-19-21

## WITH AND WITHOUT LICENCE

# ALQUILER DE BARCOS

## **CON Y SIN LICENCIA**

#### +34 633 23 22 70

www.atseanautical.com

## PUERTO MARINA SALINAS, TORREVIEJA

6ªAM-2-17-22