

# K A L U A

## M E N U

### TO SHARE

#### GRILLED BREAD

Grilled bread from our charcoal oven with tomato and olive oil.

#### CROQUETTE

Iberian veal croquette with chili aioli.

#### BURRATA

Burrata with marinated melon, spicy vinaigrette with lime and mint.

#### TARTARE

Sea bass and prawn tartare with guacamole and soy-yuzu vinaigrette.

#### CHIKEN WINGS

Grilled chicken wings from the charcoal oven with peach sauce.

#### SCALLOPS

Grilled scallops with smoked sweet potato purée and tamarind sauce.

#### BRUSCHETTA

Bruschetta with spicy steak tartare.

#### OCTOPUS

Grilled octopus, cauliflower purée, tomato concassé and green mojo sauce.

#### IBERIAN PLUMA

Marinated Iberian pluma with spices and herbs.

#### SIDE DISHES

Grilled bimi with roasted garlic aioli, fried onion and parmesan cheese.   

French fries. 

### DESSERTS

#### CRÈME BRÛLÉE

Passion fruit crème brûlée.

#### BROWNIE

Banana brownie, chocolate and orange sauce and banana ice cream.

-  VEGETARIAN
-  LACTOSE
-  GLUTEN
-  MOLLUSCS
-  CRUSTACEANS



## COMPLETE YOUR MENU WITH A WINEPACK

### **KALUA MENU + PACK BASIC 42€ p.p**

Intergalactic (White W.) & Intergalactic Negre (Red W.)

### **KALUA MENU + PACK MALLORCA 50€ p.p**

Mussol (B.Conde de Suyrot) (White W.) & Sa Llebre (B.Conde de Suyrot) (Red W.)

### **KALUA MENU + PACK PREMIUM 59€ p.p**

Lo cortinel·lo (White W.) & Elements (Red W.)

### **KALUA MENU + PACK STAR 69€ p.p**

Welcome drink of your choice (Cava, Kir Royal, Beer) &  
Miquel Gelabert (White W.) & Dominio de Atauta (Red W.)



All the prices of our menus include VAT.

All wine packs include water.

The dishes on the menus are subject to change.

This menu will be available from 1st to 20th November.

VISIT OUR WEBSITE AND FOLLOW US ON SOCIAL NETWORKS

**KOA**   
grill & cocktails