

P A S T E L

Food Menu

All prices are subject to 10% service charge & 7% VAT

- THAT'S PASTEL STATE OF MIND -

An epicurean enjoys refined pleasures. especially great food and drinks.

PASTEL BITES

- ✓ **Truffle Toast**
Fresh Black Truffle With Parmigiano Cream - 390/Pc
- ✓ **Pork Belly Toast**
Slow Cooked Pork Glazed In Barbecue Sauce - 360/Pc
- ✓ **Foie Gras Toast**
Pan Seared With Balsamic Vinegar - 590/Pc
- ✓ **Lobster Toast**
Lobster In Aioli With Onion Pickles & Fresh Herbs - 620/Pc
- ✓ **Uni Toast**
Uni, Lemon Gel & Aioli - 690/Pc
- ✓ **Mediterranean Bruschetta**
Rucola, Pickles, Goat Cheese / Tomato, Basil, Feta / Iberico Ham, Nuts & Stracciatella - 340

SMALL PLATE

- ✓ **Iberico Cold Cut**
60g Of Iberico Ham, Tartare Of Heirloom Tomato, Confit Garlic & Bread Basket - 890
- ✓ **Cheese Platter**
Bleu d'Auvergne, Truffle Brie, Comté - 760
- ✓ **Fritto Misto**
Market Seafood, Fried In Semolina, Tzatziki Sauce & Spicy Aioli - 440
- ✓ **Brittany Whelks**
Fresh Sea Snails With Paprika Aioli - 590
- ✓ **Carpaccio Iberico**
Slow Cooked & Thinly Sliced "Presa Iberico", Green Apple, Pistachio & Parmigiano - 790
- ✓ **Hummus**
Creamy Chickpeas & Tahini Dip - 390
- ✓ **Baba Ghanoush**
Creamy Roasted Eggplant & Tahini Dip - 390
- ✓ **Htipiti**
Creamy Feta & Roasted Red Peppers Dip - 390
- ✓ **Smoked Salmon Blinis**
Homemade Blinis Topped With Smoked Salmon & Condiments - 490
- ✓ **Patatas 2.0**
Bravas : Confit Potatoes, Spicy Aioli & Garlic Cream - 310
Truffle : Confit Potatoes, Fresh Truffle & Aioli - 390
- ✓ **Scallops Supreme**
Charcoal Grilled Scallops, Garlic Cream, Chorizo Crumble & Iberico Emulsion - 690
- ✓ **Vitello Tonato**
Slow Cooked Veal, Marinated Tuna, Aioli & Olives - 780
- ✓ **Focaccia Al Tartufo**
Black Winter Truffle, Truffle Ricotta & Fior Di Latte - 790
- ✓ **Smash Burrata & Fig**
Italian Burrata With Roasted Fig & Iberico, Yuzu & Honey Dressing - 790
- ✓ **Provençal Tartare**
Hand-Cut Wagyu Beef, Parmigiano & Provençal Seasoning - 590
- Extra Foie Gras + 320
- ✓ **Garlic Calamari**
Sauteed Calamari, Garlic, Olive Oil & Chili - 380

RAW BAR

- ✓ **Caviar Prunier Ossetra**
Caviar 30gr, Mediterranean Pickled Vegetables, Labne, Egg & Baby Pitas - 2,990
- ✓ **Oysters**
Fine De Claire N2
3pcs | 6pcs | 12pcs - 490 / 890 / 1,590
Gillardeau N4
3pcs | 6pcs | 12pcs - 690 / 1,290 / 2,390
- Ⓢ **Tuna Surprise**
Chu-Toro Tuna Tartare, Avocado & Puffed Quinoa - 790
- ✓ **Sea Bass Crudo**
Sea Bass Slices, Radish, Avocado & Miso Mayonnaise - 530
- ✓ **Hamachi Ceviche**
Hamachi Slices, Leche De Tigre, Yellow Pepper Coulis & Coriander Cress - 590

MAIN COURSE

- ✓ **Truffle Baby Chicken**
Flambeed With Cognac, Potatoes & Truffle Sauce - 990
- ✓ **Signature Rossini**
Beef Tenderloin, Pan Seared Foie Gras, Truffle, Spinach & Truffle Mashed Potato - 1,820
- ✓ **Grilled Octopus**
Charcoal Grilled Octopus Leg, Potato Foam, Baby Spinach & Beurre Blanc - 990
- ✓ **Grilled Sea Bass**
Local Sea Bass Served With Harissa Sabayon & Flambeed Asparagus - 890
- ✓ **Tagliata Di Manzo**
200g Charcoal Grilled Black Angus Tenderloin, Balsamic Mediterranean Salad & Parmegiano Dressing - 1,480
- ✓ **Salmon Steak**
Pan Seared Salmon With Ikura, Basil Beurre Blanc, Spinach & Mashed Potatoes - 840
- ✓ **Oriental Lamb Shank**
Slow Cooked Lamb Shank With Oriental Spice, Couscous & Moroccan Salad - 1,320

PASTA & RISOTTO

- ✓ **Carabineros & Uni Linguine**
Homemade Pasta Served In Crustacean Cream - 1,890
- ✓ **A.O.P Seafood**
Angel Hair Pasta, Seafood, Chili, Olive Oil & Garlic - 620
- ✓ **Truffle Fettuccine**
Homemade Fettuccine, Truffle Cream, Black Truffle - 690
- Extra Foie Gras +320
- ✓ **Wagyu Beef Raviolis "Niçois"**
Homemade Raviolis With Provençal Pulled Beef Cheek & Tomato Beef Juice - 740
- ✓ **Lobster Risotto**
Mix Of Italian Rice Cooked In Lobster "Bisque", Half Grilled Lobster & Chorizo - 1,590
- ✓ **Pesto & Stracciatella**
Rigatoni Pasta, Homemade Pesto, Sunflower Seeds & Stracciatella Cheese - 560
- Extra Iberico 20g +290

SHARE IT

- Ⓢ **Pastel On The Yacht**
Hamachi Ceviche, Steam Shrimps, 12 Selected Oysters, 150g Brittany Whelks, Sea Bass Crudo, Chu-Toro Tuna Tartare, Whole Lobster With Variety Of Sauces - 6,990
- Extra Prunier Ossetra Caviar 30g + 2,590
- ✓ **Beef Tenderloin Black Angus**
400g Of Charcoal Grilled Black Angus Tenderloin, Mashed Potatoes & Fresh Truffle Sauce - 2,990
- ✓ **Handmade Lobster Fettuccine**
Whole Lobster, Pomodoro Sauce & Fettuccine - 2,690
- ✓ **Our Timeless Burrata**
Mozzarella Burrata, Gazpacho Of Heirloom Tomato, Homemade Croutons & Fresh Basil - 1,490
- Extra Iberico 20g +290
- Ⓢ **Flambeed Fish**
Whole Sea Bass Cooked In Salt Crust & Flambeed With Pastis - 2,690
- ✓ **Mezze Platter**
Hummus, Baba Ghanoush, Htipiti, Tzatziki, Tabbouleh, Served With Seasonal Vegetables & House Pita Bread - 990
- Ⓢ **Black Angus Prime Rib**
1 kg Of Charcoal Grilled Black Angus, Topped With Bone Marrow Butter, Mashed Potatoes & Red Wine Sauce - 4,490
- ✓ **Seafood Platter**
4 Oysters Fine De Claire & 4 Oysters Gillardeau, Steam Shrimps, 150g Brittany Whelks & 1 Lobster With A Variety Of Sauces - 2,990
- Ⓢ **Australian Lamb Rack**
1 kg Charcoal Grilled Lamb Rack, Mashed Potatoes & Red Wine Sauce - 3,690

SALAD

- ✓ **The Niçoise**
Lightly Seared Chu-Toro Tuna, Heirloom Tomatoes, Quail Eggs, Anchovies, Olives & Mustard Vinaigrette - 590
- ✓ **Melon & Iberico**
Fresh Melon, Marinated Cucumber, Stracciatella, Iberico Ham & Cherry Tomatoes Vinaigrette - 490
- ✓ **Greek Salad**
Tomato, Red Onions, Feta, Greek Yogurt, Cucumbers, Pomegranate, Bell Pepper & Olives Kalamata - 560
- ✓ **Pastel Caesar Salad**
Roman Lettuce, Grilled Chicken Breast, Parmesan, Anchovies, Mustard & Aioli Vinaigrette - 540
- ✓ **Truffle Green Salad**
Mixed Salad With Truffle Dressing & Fresh Truffle - 390

SIDE

- ✓ **Pastel French Fries**
Homemade Fries, Black Truffle & Parmigiano - 340
- ✓ **Mashed Potato**
Basil & Basil Oil - 210
- ✓ **Asparagus & Yuzu**
Grilled Asparagus With Yuzu Dressing - 220
- ✓ **Smokey Eggplant**
Charcoal Eggplant With Feta Cream & Harissa - 260

Bread Basket
- 60

Ⓢ Instagrammable ✓ Vegetarian
Prices are subject to 10% service charge & 7% vat



Scan for the photos :



Pastel Bites

Truffle Toast

Fresh Black Truffle With Parmigiano Cream

390++/pc



Pork Belly Toast

Slow Cooked Pork Glazed In Barbecue Sauce

360++/pc



Foie Gras Toast

Pan Seared With Balsamic Vinegar

590++/pc



Lobster Toast

Lobster In Aioli With Onion Pickles & Fresh Herbs

620++/pc



Uni Toast

Uni, Lemon Gel & Aioli

690++/pc



Mediterranean Bruschetta

Rucola, Pickles, Goat Cheese / Tomato, Basil, Feta

Iberico Ham, Nuts & Stracciatella

340++



Small Plate

Iberico Cold Cut



60g of Iberico Ham. Tartare of Heirloom Tomato.

Confit Garlic & Bread Basket

890++

Cheese Platter

Bleu d'Auvergne, Truffle Brie, Comté

760++



Fritto Misto

Market Seafood. Fried in Semolina.

Tzatziki Sauce & Spicy Aioli

440++



Brittany Whelks

Fresh Sea Snails With Paprika Aioli

590++



Carpaccio Iberico

Slow Cooked & Thinly Sliced "Presa Iberico".

Green Apple, Pistachio & Parmigiano

790++



Hummus

Creamy Chickpeas & Tahini Dip

390++



Baba Ghanoush

Creamy Roasted Eggplant & Tahini Dip

390++



Htipiti

Creamy Feta & Roasted Red Peppers Dip

390++



Smoked Salmon Blinis

Homemade Blinis

Topped With Smoked Salmon

& Condiments

490++



Patatas 2.0



Bravas : Confit Potatoes. Spicy Aioli & Garlic Cream

310++

Truffle : Confit Potatoes. Fresh Truffle & Aioli

390++

Scallops Supreme

Charcoal Grilled Scallops. Garlic Cream. Chorizo
Crumble & Iberico Emulsion

690++



Vitello Tonato

Slow Cooked Veal. Marinated Tuna.
Aioli & Olives

780++



Focaccia Al Tartufo

Black Winter Truffle, Truffle Ricotta

& Fior Di Latte

790++



Smash Burrata & Fig

Italian Burrata With Roasted Fig & Iberico.

Yuzu & Honey Dressing

790++



Provençal Tartare

Hand-Cut Wagyu Beef, Parmigiano

& Provençal Seasoning 590++

Extra Foie Gras +320++



Garlic Calamari

Sauteed Calamari, Garlic,

Olive Oil & Chili

380++



Raw Bar

Caviar Prunier 30gr Ossetra



Caviar 30gr.
Mediterranean Pickled Vegetables,
Labne, Egg & Baby Pitas

2.990++

Oysters

Fine De Claire N2

3pcs | 6pcs | 12pcs

490++ / 890++ / 1.590 ++

Gillardeau N4

3pcs | 6pcs | 12pcs

690++ / 1.290++ / 2.390++





Tuna Surprise

Chu-Toro Tuna Tartare, Avocado
& Puffed Quinoa

790++

Sea Bass Crudo

Sea Bass Slices, Radish, Avocado & Miso
Mayonnaise

530++



Hamachi Ceviche

Hamachi Slices, Leche De Tigre,
Yellow Pepper Coulis & Coriander Cress

590++



Main Course

Truffle Baby Chicken



Flambeed With Cognac, Potatoes

& Truffle Sauce

990++

Signature Rossini



Beef Tenderloin. Pan Seared Foie Gras.
Truffle. Spinach & Truffle Mashed Potato

1.820++

Grilled Octopus

Charcoal Grilled Octopus Leg.

Potato Foam, Baby Spinach & Beurre blanc

990++



Grilled Sea Bass

Local Sea Bass Served With Harissa Sabayon
& Flambeed Asparagus

890++



Tagliata Di Manzo

Charcoal Grilled Black Angus Tenderloin. Balsamic
Mediterranean Salad & Parmesan Dressing

1.480++



Salmon Steak

Pan Seared Salmon With Ikura,

Basil Beurre Blanc, Spinach &

Mashed Potatoes

840++



Oriental Lamb Shank



Slow Cooked
Lamb Shank
With Oriental Spice,
Couscous & Moroccan
Salad
1.320++

Pasta & Risotto

*Carabineros
& Uni Linguine*



Homemade Pasta Served In Crustacean Cream

1.890++

A.O.P Seafood

Angel Hair Pasta, Seafood,

Chili, Olive Oil & Garlic

620++



Truffle Fettuccine



Handmade Fettuccine. Truffle Cream. Black

Truffle - 690++

Extra Foie Gras +320

Wagyu Beef Raviolis "Nicois"



Homemade Raviolis
With Provencal Pulled Beef Cheek
& Tomato Beef Juice

740++

Lobster Risotto

Mix Of Italian Rice Cooked In
Lobster "Bisque". Half Grilled Lobster &
Chorizo

1.590++



Pesto & Stracciatella

Rigatoni Pasta, Homemade Pesto,

Sunflower Seeds & Stracciatella Cheese

560++

Extra Iberico 20g +290++



Share it



Pastel on the Yacht

Hamachi Ceviche, Steam Shrimps,

12 Selected Oysters, 150g Brittany Whelks,

Sea Bass Crudo, Chu-Toro Tuna Tartare,

Whole Lobster With Variety Of Sauces

6.990++

Extra Prunier Ossestra Caviar 30g +2.590++

Beef Tenderloin

Black Angus

2.990++

400g Of Charcoal Grilled Black Angus Tenderloin.

Mashed Potatoes & Fresh Truffle Sauce

2.690++

Handmade Lobster Fettuccine



Whole Lobster, Pomodoro Sauce

& Fettuccine

2,690++

Our Timeless Burrata



Mozzarella Burrata. Gazpacho Of Heirloom Tomato.

Homemade Croutons & Fresh Basil -

1.490++

Extra Iberico 20g+290

Flambeed Fish

Whole Sea bass Cooked in

Salt Crust

& Flambeed with Pastis

2.690++



Mezze Platter

Hummus, Baba Ghanoush, Htipiti, Tzatziki,

Tabbouleh, Served With Seasonal Vegetables

& House Pita Bread

990++



Black Angus

Prime Rib

2,990++

1 kg Of Charcoal Grilled Black Angus.

Topped With Bone Marrow Butter.

Mashed Potatoes & Red Wine Sauce

4,900++

Seafood Platter

4 Oysters Fine De Claire. 4 Oysters Gillardeaux.
Steamed Shrimps. 150g Brittany Whelk
& 1 Lobster With Assorted Sauces

2.990++



Australian Lamb Rack



1 Kg Charcoal Grilled Lamb Rack, Mashed Potatoes
& Red Wine Sauce - 3.690++

Salad

The Nicoise



Lightly Seared Chu-Toro Tuna. Heirloom Tomatoes.
Quail Egg. Anchovies. Olives & Mustard Vinaigrette

590++

Melon & Iberico

Fresh Melon, Marinated Cucumber, Stracciatella,
Iberico Ham & Cherry Tomatoes Vinaigrette

490++



Greek Salad



Tomato. Red Onions. Feta. Greek Yogurt.
Cucumbers. Pomegranate. Bell Pepper & Olives
Kalamata

560++

Pastel Caesar Salad



Roman Lettuce. Grilled Chicken Breast. Parmesan.
Anchovies. Mustard & Aioli Vinaigrette -

540++

Side

Pastel French Fries



Homemade Fries. Black Truffle & Parmigiano

340++

Mashed Potato



With Basil & Basil Oil

210++

Asparagus & Yuzu

Grilled Asparagus with Yuzu Dressing

220++



Smokey Eggplant

*Charcoal Eggplant
With Feta Cream & Harissa*

260++

