

P A S T E L

*Food Menu*

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

Lobster Specials

# Lobster Toast

Lobster In Aioli With Onion Pickles & Fresh Herbs

620++/pc



# Lobster Risotto

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

1.590++





# Lobster Tortilla

Avocado Cream, Pomegranate,

Yogurt & Coriander

660++



# Whole Steamed Lobster

Mussel Beurre Blanc With Smoked  
Paprika Oil & Watercress

1,990++



# *Smokey Lobster Tail*

*Slow Cooked In Charcoal With Spicy  
Chorizo Sauce & Saffron Aioli*

*990++*

# Surf & Turf

Charcoal Grilled Black Angus Tenderloin,  
Whole Lobster With Beef Juice  
& Lobster "Bisque" 4.360++





Pastel Bites

# Truffle Toast

Fresh Black Truffle With Parmigiano Cream

390++/pc



# Pork Belly

Slow Cooked Pork Glazed In Barbecue Sauce

360++/pc



# Bone Marrow Toast

Beef Marrow With Garlic & Parsley

360++/pc



# Lobster Toast

Lobster In Aioli With Onion Pickles & Fresh Herbs

620++/pc



# Uni Toast

Uni, Lemon Gel & Aioli

590++/pc



# Piquillos de la Mama



Marinated Bell Pepper.

Fresh Goat Cheese & Crostini

290++

# 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

Selection of 3 cheeses. Condiments & Bread Basket

760++



# Fritto Misto

Market Seafood. Fried in Semolina. Tzatziki Sauce

& Spicy Aioli

440++



# Carpaccio Iberico

Slowed cooked & Thinly Sliced "Presa Iberico".

Green Apple, Pistachio & Parmigiano

790++



# Wagyu "Petits Farcis"

Tomato. Wagyu Beef Filling. Herbes de Provence

360++



# Crab Tartare

Fresh Crab Meat, Aioli,

Smoked Pikes Roe & Crackers

890++



# Patatas Bravas 2.0

*Confit Potatoes in Thyme, Spicy Aioli & Garlic Cream*

310++





# Scallops Supreme

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

640++



# Vitello Tonato

Slow Cooked Veal, Marinated Tuna,  
Aioli & Olives

780++



# Focaccia Al Tartufo

Black Winter Truffle, Truffle Ricotta & Fior Di Latte

790++



# Sea Urchin Croquettes



Home Made Crab Croquettes & Sea Urchin

990++

# Provencal Tartare

Hand Cut Wagyu Beef, Parmesan  
& Provencal Seasoning

590++



# Garlic Calamari

Sauteed Calamari, Garlic.

Olive Oil & Chili

380++



# Organic Leek

Leek With Curry Vinaigrette.  
Greek Yaourt & Cumin

260++



Raw Bar



# Caviar Prunier 30gr Ossetra



Pickled Vegetables. Fresh  
Cream. Egg & Baby Pitas

3.990++

# *Caviar Prunier 30gr Baeni*



*Pickled Vegetables, Fresh  
Cream, Egg & Baby Pitás*

3.690++

# Oysters

Fine De Claire N3

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++



# Salmon "Gravlax"

Marinated Smoked Salmon With Beetroot.

Garlic Mayo, Dill & Feta cheese

380++



Main Course



# Organic Baby Chicken

640++

Coriander. Cumin.

Black Olives &

Piperade



# Signature Rossini

200g Of Tenderloin Beef. Pan Seared Foie Gras.  
Winter Truffle. Spinach &  
Truffle Mashed Potato

1.820++



# Grilled Octopus

Charcoal Grilled Octopus Leg.

Potato Foam, Baby Spinach & Beurre blanc

990++



# Codfish

Grilled Codfish, Cauliflower &  
Broccoli Tabbouleh, Garlic Cream,  
Beurre Blanc & Basil Oil

890++



# Tagliata Di Manzo

1.480++

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



# Salmon Steak

Pan Fried Salmon With Bell Pepper Pimperade &

Virgin Sauce 760++



# Oriental Lamb Shank



*Slow Cooked Lambs Shank With  
Oriental Spice.*



*Couscous & Marroccan Salad*

1.320++

Pasta & Risotto



# A.O.P Seafood

Angel Hair Pasta, Seafood,

Chili, Olive Oil & Garlic

620++



# Truffle Fettuccine



Hand Made Fettuccine. Truffle Cream.

Black Truffle - 610++

# Wagyu Beef Raviolis "Nicois"

Home-Made 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*

*Trofie Pasta. Homemade Pesto. Sunflower Seed &  
Stracciatella Cheese*

560++



Share it



# Pastel on the Yacht

*Hamachi Ceviche. Steamed Shrimps. 12 Selected Oysters.*

*150g Brittany Whelks. Sea Bass Crudo. Salmon Gravlox.*

*Chu-Toro Tuna Tartare. Whole Lobster & Prunier Ossetra Caviar 30g.*

*Served With Assorted Sauces*

9.990++

# Beef Tenderloin Black Angus

400g Of Charcoal Grilled Black Angus Tenderloin, Mashed Potatoes & Fresh Truffle Sauce

2.990++







# Lobster Fettuccine

Whole Lobster, Pomodoro Sauce &  
Hand-Made Fettuccine - 2.690++

STEEL

# Our Timeless Burrata

Mozzarella Burrata, Gazpacho Of Heirloom Tomato.

Home Made Croutons & Fresh Basil - 1.490++



# Flambeed Fish

Whole Sea bass Cooked in

Salt Crust

& Flambeed with Pastis

2.990++



# Mezze Platter

Hummus. Babaganoush. Htipiti. Tzatziki.  
Tabbouleh. Served With Seasonal Vegetables  
& House Pita Bread - 990++



# Black Angus Prime Rib

1 Kg Of Charcoal Grilled Black Angus Tenderloin  
Topped With Bone Marrow Butter.  
Mashed Potatoes & Red Wine Sauce

4.490++



# 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 Tuna Chu-Toro. Heirloom Tomatoes.  
Quail Egg. Anchovies. Olives & Mustard Vinaigrette*

590++

# Melon & Iberico

*Fresh Melon, Marinated Cucumber, Stracciatella,*

*Iberico Ham & Cherry Tomatoes Vinaigrette*

490++



# Greek Salad

Tomatoes. Pomegranate. Red Onions. Feta.  
Greek Yogurt. Cucumbers. Bell Peppers & Olives  
Kalamata

560++



# Pastel Caesar Salad



Roman Lettuce. Grilled Chicken Breast. Parmesan.  
Anchovy. Mustard & Aioli Vinaigrette

540++

Side

# Pastel French Fries



Hand-Made Fries. Black Truffle & Parmesan

340++

# Mashed Potato



With Basil & Basil Oil

210++

# Asparagus & Garlic

Grilled Asparagus.

Garlic Cream 220++





# *Smokey Eggplant*

*Charcoal Eggplant  
With Feta Cream & Harissa*

260++

