



OYSTER BAR



FINE DE CLAIRE CLASSIC N°3. **Marennes Olerón - France**

Little meaty oyster with fresh marine and iodine taste from the Atlantic Ocean.

2,80.-



SPECIAL DE CLAIRE N°3 **Marennes Olerón - France**

Appreciated for its meatiness, its roundness in the mouth and its balance between the sweetness of its meat and its marine flavour.

3,40.-



SPECIAL UTAH BEACH N°2. **Normandie - France**

Very fleshy, generous in fish, with a sweet taste due to the less salty waters of the seas of origin

3,80.-



71 OYSTER SELECTION **Oyster degustation**

2 Fine de Claire
2 Special de Claire
2 Beach Utah

19,00.-

****Natural or with the dressing recommended by our expert.**



71 OYSTER BAR
BARCELONA



OYSTER BAR

APPETIZERS

- XXL Gordal Olives 3,5.-
Parmigiano Reggiano with tomatoes homemade JAM and lemon thyme 3,5.-
stuffed Mini peppers with feta cheese and pistachio powder 4,5. -
Guijuelo Iberian ham 16,5.-

CEVICHESES.

- Classic SEA BASS Ceviche 10.-
Ceviche WITH yellow AJI and passion fruit 11.-
TUNA Ceviche WITH Nikkei SOUCE 13.-
Ceviches TRIO 25.-

TARTARES

- TUNA tartare with kimchi and yuzu SOUCE 15.-
Salmon tartare with oranges and ginger emulsion 12.-
Tomato tartare with shallots and capers 8.-
Tartar Trio 27.-

TATAKI

- La Perla Sirloin Tataki 18.-
Salmon Tataki with Ponzu SOUCE and LimE MAYONNAISE 11.-
Tuna tataki with dried seaweed and truffle MAYONNAISE 16.-
Tataki TRIO 34.-

POSTRES

- Chocolate ganache WITH tangerine sorbet and passion fruit soup 6.-

