



# **Cova Santa**

GASTROCLUB & MIXOLOGY





Welcome aboard a culinary journey around the world.

We want to take you on a trip, make you immerse in different cultures and traditions, so when you return you feel enriched by these experiences. All this without leaving Cova Santa.

This is why we created a menu in which every dish, and the ingredients with which it is made, will take you to a different world region.

Relax and enjoy the journey.



## CHECK-IN

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Loaf of wood-fired bread with smoked butter   10

## BOARDING COMPLETED

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Cova Santa's selection of 100% Iberian ham  
*Accompanied by breadsticks*  60

Cova Santa's selection of 100% Iberian ham croquettes (6 u.)    24

Matured Rubia Gallega cow  
*Treated like a ham, accompanied by breadsticks*   60

## READY FOR TAKE-OFF

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		Ud.
Natural oyster		13
Sangrita oyster	  	15
Oyster with kumquat tiger's milk	 	15
Oyster with ponzu sauce	  	15
Oyster with Osetra caviar	 	18

## READY FOR TAKE-OFF

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Grilled guacamole <i>Served with tortilla chips and pico de gallo</i>		28
Cantaloupe ceviche <i>Marinated in kumquat tiger's milk</i>	   	36
White sea bass ceviche <i>Marinated in kumquat tiger's milk</i>	  	50
Our version of the Caesar salad <i>With Caesar dressing and parmesan cheese</i>	    	28
Tomato and stracciatella salad <i>Served with freshly-baked focaccia</i>	  	28
King crab salad <i>With avocado yuzu mayonnaise</i>	   	65
Mediterranean wagyu carpaccio <i>With Parmesan, tomato seeds, basil and EVOO</i>	  	65
Tomato carpaccio <i>With parmesan, basil and pine nuts</i>	  	70
Crispy tiger king crab leg <i>With yuzu mayonnaise</i>	  	69
Aubergine parmigiana		24

## IN-FLIGHT DELIGHTS • FROM THE SEA

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Sea bass fillet in Tom Kha Gai sauce (200 g) <i>Vacuum-cooked in a banana leaf and finished in a Jospier oven</i>		75
Crispy octopus leg <i>With kimchie mayonnaise and pickled cucumber</i>		47
Ibizan prawn (4 u.) <i>Served with miso mayonnaise</i>		55
Lobster suquet with “all i oli”		180
King crab with mousseline <i>Cooked in a Jospier oven</i>		65

## LAYOVER IN AN EXCLUSIVE DESTINATION

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Caviar (30 gr)	  	120
Caviar (50 gr)	  	180
Caviar (100 gr)	  	300

All caviar is served with brioche bread and sour cream

## IN-FLIGHT DELIGHTS • FROM THE LAND

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Pork rib super tacos from María, the local farmer <i>Served with corn tortillas, sour cream, lime, pico de gallo and fresh coriander</i>	 	45
Lamb shoulder kebab (300 gr) <i>Cooked Turkish-style with pico de gallo, tzatziki and pita bread</i>	  	60
Martin's favorite ribs <i>Cooked for 36 hours at low temperature and served with french fries and meat jus. Exceptional!</i>		65
Picanha angus cooked at low temperature served with anticuchera sauce (750 gr) <i>Garnished with Brazilian-style corn and cassava</i>	 	110
Wagyu loin <i>Cooked in a Josper oven served with french fries and Padrón peppers</i>		255
Luxury Wagyu <i>The same as always but with caviar and truffle</i>	 	395
Chicken yakitori <i>Served with pickled cucumber</i>	  	50
60 days dry aged premium beef burger <i>With gold, caviar and truffle</i>	 	140

## THE BEST TRAVEL COMPANIONS

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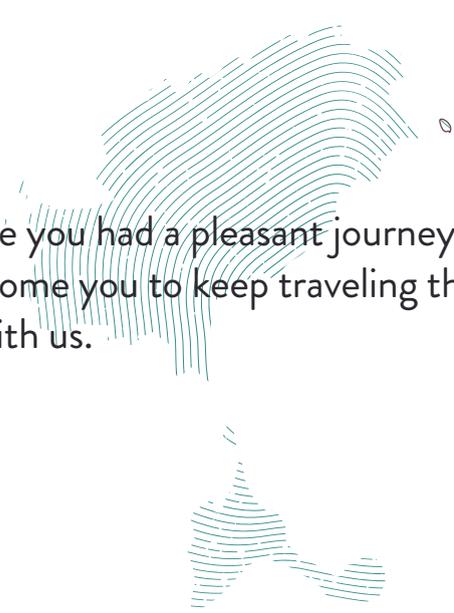
French fries		15
Lettuce with mustard vinaigrette	 	15
Hummus	  	18
Pita bread		10

## THE SWEETEST LANDING

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Creamy cheesecake <i>Served with biscuits and strawberry jam</i>		18
After Eight		18
Pineapple surprise <i>Frozen coconut cream, Bacardi rum-soaked pineapple cubes, and toasted meringue</i>		24
Fresh fruit platter		33
Tiramisu Santo <i>Prepared at the table</i>		20
Crazy coconut ice cream		18
Sorbete Cova Santa <i>Apple Special or Pineapple Special</i>		15



We hope you had a pleasant journey and  
we welcome you to keep traveling the  
world with us.

## TURBULENCE-FREE ZONE

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GLUTEN



CRUSTACEANS



EGGS



FISH



PENAUTS



SOY



MILK



NUTS



CELERY



MUSTARD



SESAME SEEDS



SULFITES



LUPINS



MOLLUSCS



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