

## RAW STARTERS

<b>Classic carpaccio</b> fillet steak, rucula, parmesan, basil mayonnaise	18,95
<b>Yellow fin tuna carpaccio</b> rucula, pink pepper, citrus mayonnaise	18,95

### TO SHARE

<b>Iberian bellota ham</b> homemade bread, grated tomato	26,95
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## SALADS

<b>Green</b> mezclum, raf tomato, sweet and sour cucumber	8,95
<b>Cesar</b> crispy chicken, croutons, tomato, lettuce, anchovy, parmesan, bacon	15,95
<b>Burrata</b> three kinds of tomatoes, fresh basil, homemade toast	17,95
<b>Goat cheese</b> grilled, tomato jam, dried tomato, nuts, sprouts, honey-mustard	15,95
<b>Super food 2.0</b> avocado, spinach, kale, pumpkin, chickpeas, chia, artichoke onion confit, vine tomato	15,50

## SOUPS

<b>Tomato</b> anchovies, tomato confit, crunchy parmesan, basil emulsion	9,95
<b>Tom ka kai</b> chicken, coconut milk, coriander, mushrooms, bean sprouts	10,95

## HOT STARTERS FROM OUR SEA

<b>Mussels</b> fisherman or Thai style	15,95
<b>Langoustines in panko</b> sesame, lime, cayenne, citrus foam	16,95
<b>Shrimps with garlic</b> 6/9/12 units	15,95/21,95/28,95
garlic, parsley, onion, citrus, herbs	

## CAVIAR

<b>Beluga</b> Blinis, creme fraiche	30/50 gr. 95,00/155,00
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## OYSTERS AND SHELLFISH

<b>Perla de Valencia No 1</b>	unit	5,40
<b>Gillardeau (France) No 1</b>	unit	5,40
<b>Lobster</b>	500 gr.	42,50
<b>Rocklobster</b> from Ibiza area, thai style or marinera	p.kilo	125,00
<b>Red prawns</b> grilled or boiled	p.kilo	180,00
<b>King Crab</b> on ice with 3 sauces, BBQ or thai style	price100 gr.	22,00

Allergen information available on request, please inform your waiter of any allergies or food intolerances.

# REPUBLIC

## SIGNATURES BY REPUBLIC

our dishes to share (minimum 2 persons)  
prices indicated per person

<b>Taste of Republic</b> a walk through our gastronomy, 11 dishes	p.p.	75,00
<b>Chateaubriand prepared at your table</b> 225 gr.	p.p.	32,50
pepper-, bearnaise-, chimichurri sauce		
<b>Angus beef fillet steak in salt crust</b> 225 gr.	p.p.	57,50
pepper-, bearnaise-, chimichurri sauce		
<b>Seabass</b> in salt crust or fisherman style	p. kilo p.p.	59,95
<b>Tasting platter Republic</b>	p.p.	27,95
prawns, steak tartar, Iberian ham, oysters, california maki salmon- & tuna sashimi		

## MEAT LOVERS

<b>Angus beef hamburger</b> double cheese beicon, tomato jam, joppie sauce caramelized onion	225 gr.	19,95
<b>Angus rib eye</b> chimichurri, artichoke, vine tomato	300 gr.	33,95
<b>Beef fillet steak</b> bearnaise sauce, padron peppers, vine tomatoes	200 gr.	31,95
<b>Fillet steak Rossini</b> foie gras, madeira sauce, black truffle, green asparagus		34,95
<b>Leg of lamb</b> fine herbs, truffled potato millefeuille, sauce of its own juice		28,50
<b>Surf &amp; turf</b> 1/2 lobster, beef tenderloin, bearnaise sauce artichoke, vine tomato		45,00

## TARTAR

<b>Steak tartar</b> 29,95 classic prepared at the table	<b>Tuna yellow fin</b> 32,50 poached egg, black truffle toasted focaccia
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## ITALY

<b>Ravioli "burro e salvia"</b> rucula, spinach, vine tomato, parmesan	17,95
<b>Linguini "frutti di mare"</b> mussels, prawns, cuttlefish, parsley, white wine	22,95
<b>Risotto "mare y monte"</b> prawns, black truffle, boletus, clams, mussels	26,95

## TO PIMP IT UP

<b>Potatoes</b> french fries	4,95
<b>Baby potatoes</b> rosemary, bay leaves, roasted garlic	6,50
<b>Vegetables</b> Paris butter	6,95
<b>Sweet potato</b> fresh truffle mayonnaise, parmesan	6,50

## FOR SURE WE SERVE FISH

<b>Our famous fish &amp; chips</b> tartare sauce, mash of peas, grilled tomato	19,95
<b>Yellow fin tuna from our sea</b> 200 gr.	31,50
citrus foam, vine tomato confit, artichokes in tempura	
<b>Seabass fillet - mediterranean sea</b>	29,95
a la marinera, prawns, mussels, octopus, seafood sauce	
<b>Grilled octopus</b> potato parmentier, artichoke, vine tomatoes	28,95
<b>Dutch sole meunière style</b> capers, butter, parsley	34,95
<b>Salmon fillet</b> Parsley-coconut crust, orange soy sauce, prawn tortellini	26,95
<b>Wild Fish</b> a la marinera or grilled, vegetables	consult availability

## ASIAN CORNER

<b>Steamed dim sum</b> 4 flavours, soy sauce, sweet and sour sauce	15,95
<b>Gyozas "japanese ravioli"</b> green curry, crispy onion, parmesan, coriander sprouts	18,95
<b>Gyozas with steamed chicken</b> soy sauce and sweet and sour	17,95
<b>Tuna tataki</b> marinated, wakame, pink ginger, soybean sprouts, banana crisps	28,50
<b>Red thai curry</b> langoustines, paksoy, basmati rice, bean sprouts coriander flowers	23,95
<b>Green chicken curry</b> basmati rice, mushrooms, aubergine, coriander, prawn cracker	23,95
<b>Chicken saté</b> rural chicken supreme, peanut sauce, crunchy onion bean sprouts, fried rice	23,95
<b>Pecking duck</b> hoisin sauce, crepe mandarin, spring onion, cucumber sweet & sour	23,95
<b>Whole sea bass</b> 400/600 gr.	28,95
Bangkok style fried, mango salad, coriander, crispy vegetables	

## NIKKEI / JAPAN

<b>Japanese platter 2.0</b> min. 2 pers. p.p.	47,50
meagre nigiri, spicy beef nigiri, scallop nigiri spicy tuna roll, sea bass temaki, california salmon maki sashimi from salmon, yellow fin tuna, scallop	
<b>Spicy tuna roll</b>	8 units 19,95
tuna, avocado, steamed prawns, kosho yuzu mayonnaise	
<b>Californian maki</b>	8 units 19,95
salmon, avocado, cucumber, smoked paprika mayonnaise	
<b>Nigiri from salmon</b>	6 units 19,95
flamed salmon, salmon eggs, chives, sesame	
<b>Sashimi mix</b>	15 units 23,95
tuna, salmon, meagre, scallop, soy sauce, pickled ginger wakame, wasabi mayonnaise	
<b>Poke bowl</b>	23,95
tuna, salmon, meagre, or a combination, 3 sauces	
<b>Smoked anguila nigiri</b>	6 units 22,50
teriyaki, foie gras, brown sugar	
<b>Uramaki in tempura</b>	8 units 24,50
yellow fin tuna tartar, salmon eggs	

## CEVICHE

<b>Ceviche fom tuna yellow fin or salmon or mixed</b>	23,95
tiger milk, peppers, lime, coriander, red onion	