



RESTAURANT



COCKTAILS

MATILDA

Gin - Bergamot liqueur - Lime juice - Yuzu juice - Shiso syrup
12

HARAKIRI

Sake - Lime juice - Green shiso syrup - Egg white
12

HIKOKI

Gin - Lemon juice - Violet shrub - Marraschino liqueur - Shiso syrup
12

SANTA MARÍA

Sherry wine - Homemade spicy mix - Tomato juice - Yuzu juice
12

KAGUYA

Rum - Roasted pineapple - Lemon juice - Pineapple juice
Abricot Brandy - Truffle honey - Ginger syrup
12

SANGRÍAS

COLLINS AVENUE 1669

White wine - Ginger - Lime leaf - Lemon water - Yuzu
28

CASTELLANA 36

Veuve Clicquot - Ginger - Lime leaf - Lemon water - Yuzu
35



ZELA TASTING MENU I

Edamame with sichimi salmorejo

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Hamachi tiradito with chili ponzu

Homemade shrimp "al ajillo" gyozas

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Salmon "Hawaiian" poke with mango and avocado

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Uramaki omakase

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Choice of

Fried rice with mushrooms, truffle and onsen tamago

Tuna tataki with almonds and mojama

Duck Zela a l'Orange

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Dessert moriwase

65



ZELA TASTING MENU II

Edamame with sichimi salmorejo

Rice chips with salmon, burrata and tomato

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Sunomono with calamari

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White fish tiradito "malagueño" style

Uzuzukuri toro "pan con tomate" with TATEL EVOO

Scallops with Ibicencan sobrasada

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Spicy tuna tartar with fried egg

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Nigiri Omakase (6 pieces)

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Choice of

Fried rice with mushrooms, truffle and onsen tamago

Wagyu teriyaki 48 hours

Miso halibut with kabocha gnocchi, kale and parsnip

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Dessert Moriawase



STARTERS

Miso onion soup	6.5
Edamame with sichimi salmorejo	5
Sunomono with calamari	11
Rice chips with smoked salmon, burrata and tomato	12
Rice chips with Iberian ham, burrata and tomato	14
Hamachi tiradito with chili ponzu	14
Usuzukuri toro "pan con tomate" with TATEL EVOO	19
White fish tiradito "malagueño" style	16
Scallops with Ibicencan sobrasada	17
Salmon "Hawaiian" poke with mango and avocado	15
Toro tartar	29
Tuna tartar with fried egg	14
Ox tail bao	18
Pancetta bao	17
Homemade shrimp "al ajillo" gyozas	14

NIGIRI & URAMAKI

Shiro sakana - white fish with smoked pancetta	3.5
Sake flambé - salmon flambée	3
Akami - lean tuna with mojama and almond	4
Toro - tuna belly with salmorejo sauce	6
Hotate - scallop with Ibicencan sobrasada	4
Ebi - Spanish red prawn	7
Quail egg with white truffle	4.5
Steak tartar	4
Kappa maki - avocado and cucumber	9
Tobiko roll - prawns, cucumber, avocado and tobiko	11
Shrimp tempura - shrimp in tempura with avocado	12
Soft shell crab - soft shell crab, spun egg, avocado and masago	14
Negitoro - toro, spring onion, ginger and sichimi	15



MAINS

Fried rice with mushrooms, truffle and onsen tamago	19
Tuna teriyaki with rice noodles	28
Salmon tataki Mediterranean style	19
Tuna tataki with almonds and mojama	22
Duck Zela a l'Orange	24
Toro tartar with 10 grams of caviar	65
Wagyu tataki with ponzu sauce	28
Wagyu teriyaki 48 hours	34
Japanesse Wagyu A5 finished at the table	85
Charcoal grilled lobster with yuzu vinagrete	35
Charcoal grilled ribeye steak with soy garlic butter	31
Miso halibut with kabocha gnocchi, kale and parsnip	29

SUSHI OMAKASE

Sushi moriawase	48
Sashimi moriawase	64
Sashimi & sushi moriawase	78

SASHIMI

Sake - salmon 8 pieces	19
Akami - lean tuna 8 pieces	23
Toro - tuna belly 8 pieces	33
Tuna tasting - 3 cuts of tuna, 4 each	36
Oyster with ponzu sauce	5



DESSERT

Maki with nutella and strawberry	7
Cheesecake with umeshu	7
Brownie with macadamia nuts and chestnut ice cream	6
Green tea panacotta with mixed berries	6
White chocolate cremoso, yuzu and Thaití vanilla	8
Mochi	8
Chilled lime and basil soup with seasonal fruit	5.5
Mandarine and sake sorbet	8
Ice cream	7

LIQUID DESSERT

TIRAMISÚ

Vodka - Coffee Liqueur - Espresso - Mascarpone Cream

12

CHEESECAKE

Vodka - Strawberry - Raspberry - Mascarpone Cream

12

YUZU LEMON PIE

Vodka - Limoncello - Yuzu Cream

12

In compliance with and implementation of the European Regulation 1169/2011 on food allergies - which became effective as of 13/12/2014 - we communicate to our customers they have at disposal the list of products or foods included in each dish offered in our menu and likely to cause any allergies.

Prices include VAT. A discretionary service charge of 15% will be added to your bill.