



Sierra
— BY —
C O V E B E A C H

Welcome to SIERRA by COVEBEACH, where the Spanish mountains and the Mediterranean Sea come together. Local farmers and fishermen gather the freshest catch of seafood and fine cuts everyday, which we turn into a delightful culinary journey for your senses.

Enjoy an unforgettable dining experience like no other!

STARTERS



GAZPACHO (G) (V)			55
Cold tomato & sweet pepper soup / focaccia bread			
OYSTER N4 (SF) (R)	6 PCS	12 PCS	
	135	265	
Fine de Claire Brittany / cherry vinegar / tabasco / lemon / herbs			
MUSSELS (A) (D) (SF)			135
Moules mariniere / cream / garlic / saffron / lemon / fries			
GNOCCHI (D) (G)			95
Potato gnocchi / girolle mushroom / truffle bisque / parmesan foam / smoked hazelnuts / black truffle			
CHEESE GNOCCHI			75
Ricotta & potato gnocchi / tomato sauce / pesto / green / zucchini / parmesan cheese			
BURRATA (D) (V) (N)	HALF	FULL	
	98	195	
Burrata pugliese / detterini sicilian tomatoes / pesto / basil / aged olive oil / fig vinegar			
SIGNATURE PRAWNS (SF) (D)			115
Omani blue prawns / homemade harissa / Lemon / herbs / garlic chips / olive oil			
OCTOPUS (D) (S)			135
Octopus / chimichurri / fennel puree / potato / smoked paprika			
COVEBEACH SALAD (SF)			195
King crab / baby gem / avocado / pomelo / honey mustard			
GREEK SALAD (D) (V)			85
Greek feta cheese / cherry tomato / cucumber / mix peppers / Kalamata olives / caper leaves / oregano			
GRILLED SCALLOP (SF) (D)		EACH	
		95	
Wood grilled hand dive scallops / butter miso / caviar / micro herbs			
BEEF CARPACCIO (D) (R)			95
Seared black angus beef / truffle sauce / pickled mushroom / parmesan cheese / watercress / olive oil			
TUNA NEW STYLE (R) (G)			135
Bluefin tuna sashimi style / confit shallots / lemon / dill / black truffle / olive oil			
SALMON NEW STYLE (G) (N) (R)			75
Thin slices of salmon / ponzu / lime / sesame seed / wild herbs			
YELLOW TAIL NEW STYLE (R) (G)			90
Thin slices of yellow tail / jalapeno sauce / yuzu ponzu / truffle			

All Prices Inclusive of 5% Vat, 10% Service Charge and 7% Municipality fee

(A) Alcohol (G) Gluten (E) Egg (S) Seafood (SF) Shellfish (D) Dairy (N) Nuts (R) Raw (V) Vegetarian

FISH MARKET



Situated in center of the restaurant, that offers wide range of fish & fresh seafood. There is no menu, simply select your favorite ingredients and chefs will prepare it for you the way you desire, wood grilled / baked / fried / steamed.

In addition, we have a range of vegetables, salads & rice.

MAIN

BLACK ANGUS STRIPLOIN 300g +5MB	325
BLACK ANGUS RIBEYE 300g +5MB	350
WAGYU PICANHA 280G +5MB	195
All the cuts are cooked in our open wood grill served with a choice of two sauces:	
<ul style="list-style-type: none">• Béarnaise (D)• Chimichurri• Green Peppercorn Sauce (D)• Mushroom Sauce (D)• Wafu Sauce (G)	
BEEF TENDERLOIN (D)	290
Black angus tenderloin / potato millefeuille / cauliflower puree / mustard / beef jus sauce / peppercorn sauce	
VEAL (D)	225
Veal tenderloin / home made spaghetti / truffle / veal jus / parmesan crumble	
RACK OF LAMB (N) (D)	245
Wood grilled rack of lamb / roasted eggplant / yogurt / lamb jus / zucchini / capia peppers / caramelized baby onion	
BABY CHICKEN (D) (N)	140
Grilled cornfed baby chicken / mushroom / glazed sweet potato / chicken jus / mashed potato	
RAGU PASTA (G)(D)	160
Black angus beef braised in tomato / carrot / celery / bacon / pappardelle pasta / 24 months aged parmesan cheese	
KING CRAB PASTA (D) (G) (SF)	225
Wood grilled king crab / tagliatelle / bisque / cream fraiche /white asparagus	

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SIGNATURE SEABASS (D) Whole deboned fish / lightly spiced / garlic / lemon / herbs / sundried tomato / capers / herbs	245
SOLE MOUNIER (D) Dover sole / brown butter / lemon / herbs / capers	480
AGNOLOTTI (D) (G) (V) Homemade pasta / spinach / ricotta / san mazao sauce / butter sage / mushrooms / 24 months aged parmesan cheese	95
WILD MUSHROOM RISOTTO (D) Acquerello aged rice / wild mushroom / stracciatella cheese / marjoram cress / 24 months aged parmesan cheese	160
SIERRA PIZZA (G) (V) Burrata/ oscietra caviar / black truffle / tomato sauce / basil / oregano	250

SIDE DISHES

TOMATO CARPACCIO & FENNEL, AGED OLIVE OIL	55
PADRON PEPPERS & POTATOES	50
MASHED POTATOES (D)	50
BROCCOLINI	55
GREEN ASPAPAGUS	55
CHEESE TRUFFLE FRIES (D)	105
HAND CUT FRIES	40
SWEET POTATO FRIES	48

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SUSHI MENU



CLASSIC MAKI ROLL

CALIFORNIA (G) Jumbo crab / avocado / tempura / tobiko / Japanese mayo	80
SALMON AVOCADO Salmon / avocado / yuzukocho mayo	70
PRAWN TEMPURA (G) Fresh prawns/ orange tobiko /shiso leaf / spiced mayo	90
OTORO Chives / fresh wasabi	95
SEARED SALMON (D) (G) Blowtorched salmon / cream cheese / avocado / cucumber / sweet & spicy sauce	85

MODERN MAKI

BAKED KING CRAB Baked king crab / prawn tempura / avocado / chive / tempura flakes / sweet soy sauce	120
SPICY TUNA (G) (N) Bluefin / takawan / cucumber / chives / spicy mayo / tempura flakes / sweet soya sauce	90
SPIDER (G) (N) Softshell crab / avocado / cucumber / chives / tobiko / wasabi mayo	105
DRAGON ROLL (G) Salmon / asparagus / cucumber / avocado / yuzu / tobiko	95
UNAGI MAKI Marinated eel / prawn tempura / mango / cucumber / unagi sauce	95
TUNA & CAVIAR ROLL Bluefin tuna / takawan / cucumber / chives / avocado / oscietra caviar	150
YELLOW TAIL MAKI Yellow tail / blue crab meat / cucumber / takawan / kizami wasabi / chives	105
THE VEGAN (G) (V) (N) Avocado / cucumber / asparagus / red pepper / chukawakame / sesame sauce	60
WAKAME (N) (V) Broccolini / asparagus / takawan / zucchini / chukawakame / sesame sauce	60

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COVE SASHIMI & NIGIRI / GUNKAN



SCALLOPS	90
SCALLOP & TRUFFLE GUNKAN (CAVIAR)	105
SALMON	60
TUNA	90
YELLOWTAIL	75
SEABASS	55
OTORO	110
PRAWN	75
EEL	75
WAGYU & TRUFFLE CAVIAR & 24 KARAT GOLD	140

SUSHI PLATTERS

MINI SASHIMI PLATTER (D) (N) (G) 3 types of the season's best, chef's choice	250
SASHIMI PLATTER 6 types of the season's best, chef's choice	325
MINI SUSHI PLATTER (D) (N) (G) 2 types of maki roll & 3 types of sashimi	350
THE COVE BEACH PLATTER 5 of the chef's most special maki selection / 3 types of sashimi / 3 types of nigiri	850

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DESSERT



COVE BAMBOO (D) (G)	75
Passion fruit cremieux / coconut financier / coconut mousses / lime sorbet	
PINEAPPLE CREAM BRULEE (D)	85
Crema catalana / pineapple sorbet / pineapple	
CHOCOLATE FONDANT (D) (G)	95
Ice valrhona dulce chocolate / caramel / chocolate soil / vanilla cream	
RHUBARB CRUMBLE (D) (G)	75
Infused rhubarb / vanilla custard / oat crumble / apple sorbet	
STRAWBERRY TARTELS (G) (N) (D)	85
Pistachio praline filling, lemon cream, chamomile ice cream, strawberry cocktail	
KUNAFI CHESSECAKE (G) (N) (D)	75
Date gel / pistachio ganache topping / baklava ice cream	
GLUTEN FREE (D) (N)	75
Rich chocolate brownies, hot milk chocolate sauce, praline ice cream	
MANGO & PASSION FRUIT (D) (N)	80
Flexi ganache, white chocolate snow, coconut cream, passion gel, mango chutney, caramelized banana, passion mango sorbet	
CB DESSERT PLATTER (D) (N) (G)	650
Selection of dessert / ice cream / seasonal fruits	
SEASONAL FRUIT PLATTER	155
WATERMELON PLATTER	125
ICE CREAM (D)	17
Homemade ice cream & sorbet vanilla ice cream / chocolate / mix berry / coconut sorbet / raspberry / pineapple / lemon	

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*Thank you for dining with us.
All our items are internationally inspired and handcrafted
from the soul with the freshest ingredients!*