



Sierra
BY
COVEBEACH

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) <i>Cold tomato & sweet pepper soup / focaccia bread</i>	50
CURED ANCHOVIES (SF) <i>Cured & marinated Spanish sliver anchovies / olive oil / crystal bread</i>	55
MUSSELS (A) (D) (SF) <i>Moules mariniere /dry white wine /cream / garlic / saffron / lemon</i>	95
SCALLOP CARPACCIO (R) <i>Thinly slice hand dive scallops / yuzu lime herbs granita / miso crisps & spices / tangerine leaves / yuzu ponzu sauce</i>	120
BEEF TARTARE (R) (G) <i>Air dried wagyu beef / beef tenderloin / black truffle / brioche toast / condiments</i>	175
GNOCCHI (D) (G) (N) <i>Potato gnocchi / girolle mushroom / truffle bisque / parmesan foam/ smoked hazelnuts / black truffle / nuts</i>	75
KING CRAB DUMPLING (SF) (G) <i>Steamed dumpling / sautéed king crab / brown butter / mustard & ponzu sauce / herbs</i>	145
SALMON NEW STYLE (G) (N) (R) <i>Thin slices of salmon / ponzu / sesame seeds / wild herbs</i>	75
TUNA NEW STYLE (R) (G) <i>Bluefin tuna sashimi / confit shallots/ lemon / dill / black truffle / olive oil</i>	120
LOBSTER SALAD (SF) (N) <i>Canadian Lobster, seasonal mixed leaves, mango / avocado / carrot / yuzu mango dressing /sesame seed</i>	155
BURRATA (D) (V) (N) <i>Burrata pugliese / detterini Sicilian tomatoes / pesto / basil / aged olive oil / fig vinegar</i>	Half 95 Full 180
SIGNATURE PRAWNS (SF) (D) <i>Omani blue prawns / homemade harissa / lemon /herbs / garlic chips / olive oil</i>	120
OCTOPUS (D) (S) <i>Grilled octopus /chimichurri / fennel puree /potato/smoked paprika</i>	85
COVEBEACH SALAD (SF) <i>King crab / baby gem / avocado / pomelo / honey mustard</i>	195
GREEK SALAD (D) (V) <i>Greek feta cheese / cherry tomato / cucumber / mixed peppers / kalamata olives / caper leaves / oregano</i>	80
GOAT CHEESE & BEETROOT (D) (V) <i>Goat cheese marais poitevin / roasted heritage beetroot / Greek yoghurt / roasted walnuts / heirloom tomatoes / lemon balsamic</i>	65
SIERRA SALAD (V) (N) <i>Mizuna / granny smith apple / green asparagus / cucumber/ avocado / sesame seeds / apple miso dressing</i>	55

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

(A) Alcohol (G) Gluten (E) Egg (S) Soya (SF) Seafood (F) Fish (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 want desire, wood grilled / baked / fried / steamed. In addition, we have a range of vegetables, salad & rice

MAINS

KOBE BEEF STRIPLOIN (per 100 g) <i>Marble score of +12</i>	950
KOBE BEEF RIBEYE (per 100 g) <i>Marble score of +12</i>	950
WAGYU TOMAHAWK <i>Marble score of +5</i>	1500
FULL BLOOD WAGYU RIBEYE 250g <i>Marble score of +7</i>	490
BLACK ANGUS STRIPLOIN 300g +5MB	285
BLACK ANGUS RIBEYE 300g +5MB	325
PRIME RIBEYE 600g <i>45 days dry aged full blood black angus</i>	600
GRASSFED STRIPLOIN 300g <i>28 days dry aged black angus</i>	175
GRASSFED RIBEYE 300g <i>28 days dry aged black angus</i>	195

All the cuts are cooked in our open wood grill served with a choice of two sauces:

- Béarnaise (D)
- Chimichurri
- Green Peppercorn Sauce (D)
- Mushroom Sauce (D)
- Wafu Sauce (G)

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

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



BEEF TENDERLOIN (D) (A) <i>Black angus tenderloin / potato millefeuille / fried cauliflower / mustard / bordelaise sauce</i>	250
VEAL (D) <i>Veal tenderloin / home made spaghetti / truffle / veal jus / parmesan crumble</i>	185
RACK OF LAMB (D) (N) <i>Roast rack of lamb / smoked eggplant / hummus / lamb jus / grilled baby carrot</i>	245
BABY CHICKEN (D) (N) <i>Grilled cornfed baby chicken / erengi mushroom / roast & glazed sweet potato / chicken jus / wild herbs</i>	125
BLACK COD (D) (A) <i>Marinated for 48h in miso / miyoga ginger / miso custard / pak choi / black truffle / Japanese rice</i>	180
LOBSTER PASTA (D) (G) (SF) <i>Wood grilled lobster / spaghetti / bisque / roasted chili / herbs</i>	550
SIGNATURE SEABASS (D) <i>Whole deboned fish / lightly spiced / garlic / lemon / herbs</i>	245
SEAFOOD RISOTTO (D) (S) <i>Acquerello aged rice / lobster / mussels / blue belly prawn / king crab / saffron bisque</i>	250
RED PAGRE (D) (S) <i>Whole grilled seabream / capers / lemon / brown butter / herbs</i>	345
PUMPKIN RISOTTO (D) (V) <i>Acquerello aged rice / roasted pumpkin / stracciatella cheese / sweet red peppers / 24 months aged parmesan cheese</i>	90
AGNOLOTTI (D) (G) <i>Homemade pasta / spinach / ricotta / san mazao sauce / butter sage / mushrooms / 24 months aged parmesan cheese</i>	85

SIDE DISHES

PADRON PEPPERS & POTATOES	45
GREMOLATA BABY POTATOES (D)	40
MASHED POTATOES (D)	45
BROCCOLINI	50
GREEN ASPARAGUS	50
CHEESE TRUFFLE FRIES (D)	95
HAND CUT FRIES	40

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

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



SUSHI MENU

CLASSIC MAKI ROLL

CALIFORNIA (G) <i>Jumbo crab / avocado / tempura / tobiko / Japanese mayo</i>	75
SALMON AVOCADO <i>Salmon / avocado / yuzukocho mayo</i>	65
PRAWN TEMPURA (G) <i>Fresh prawns / orange tobiko / shiso leaf / spiced mayo</i>	85
OTORO <i>Chives / fresh wasabi</i>	85
SEARED SALMON (D) (G) <i>Blowtorched salmon / cream cheese / avocado / cucumber / sweet & spicy sauce</i>	75

MODERN MAKI

SPICY TUNA (G) (N) <i>Bluefin / takawan / cucumber / chives / spicy mayo / tempura flakes / sweet soya sauce</i>	85
SPIDER (G) (N) <i>Softshell crab / avocado / cucumber / chives / tobiko / wasabi mayo</i>	95
DRAGON ROLL (G) <i>Salmon / asparagus / cucumber / avocado / yuzu / tobiko</i>	85
UNAGI MAKI <i>Marinated eel / prawn tempura / mango / cucumber / unagi sauce</i>	90
TUNA & CAVIAR ROLL <i>Bluefin tuna / takawan / cucumber / chives / avocado / oscietra caviar</i>	125
YELLOW TAIL MAKI <i>Yellow tail / blue crab meat / cucumber / takwan / kizami wasabi / chives</i>	95
THE VEGAN (G) (V) (N) <i>Avocado, cucumber, asparagus, red pepper, chukawakame, sesame sauce</i>	55
WAKAME (N) (V) <i>Broccolini / asparagus / takawan / zucchini / chukawakame / sesame sauce</i>	55

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

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



COVE SASHIMI & NIGIRI / GUNKAN

SCALLOPS	95
SCALLOP & TRUFFLE GUNKAN (Caviar)	95
SEA URCHIN GUNKAN	80
SALMON	55
TUNA	80
YELLOWTAIL	65
SEABASS	50
OTORO	100
PRAWN	65
EEL	65
WAGYU & TRUFFLE CAVIAR & 24 KARAT GOLD	125

SUSHI PLATTERS

MINI SASHIMI PLATTER (D) (N) (G) <i>3 types of the season's best, chef's choice</i>	220
SASHIMI PLATTER (D) (N) (G) <i>6 types of the season's best, chef's choice</i>	320
MINI SUSHI PLATTER (D) (N) (G) <i>2 types of maki roll & 3 types of sashimi</i>	300
THE COVE BEACH PLATTER (D) (N) (G) <i>5 of the chef's most special maki selection / 3 types of sashimi / 3 types of nigiri</i>	750

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

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



DESSERTS

COVE BAMBOO (D) (G) <i>Passion fruit cremieux / coconut financier / coconut mousses / lime sorbet</i>	65
PINEAPPLE CREAM BRULLEE (D) (G) <i>Crema catalana / pineapple sorbet / pineapple</i>	75
CHOCOLATE FONDANT (D) (G) <i>Ice valrhona dulce chocolate / green tea / vanilla cream</i>	80
HONEY COMB DELIGHT (D) (G) <i>Honey cake / caramelized pineapple / honey comb / ricotta ice cream</i>	70
RHUBARB CRUMBLE (D) (G) <i>Infused rhubarb / vanilla custard / oat crumble / apple sorbet</i>	65
LEMON MERINGUE (D) (G) <i>Sable tart / lemon curd / fresh meringue / yogurt ice cream</i>	55
CB DESSERT PLATTER (D) (N) (G) <i>Selection of dessert / ice cream / seasonal fruit</i>	475
SEASONAL FRUIT PLATTER	150
WATERMELON PLATTER	125

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

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



Sierra

BY

COVE BEACH



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