LA CABANE

A LUXURY EXPERIENCE FOR THE FIVE SENSES.

True luxury isn't something you own, it's something you feel. It's this philosophy that defines genuine lifestyle icons, and it's the spirit La Cabane has embodied for over six decades.

Every detail is meticulously curated to create an experience that lingers in memory, where celebration rises above the material, and luxury unfolds through sight, touch, scent, taste, and sound.

That is why when our guests taste any of the dishes created by renowned chef Dani García, they know they are in the presence of something truly exquisite. At the same time, they are immersed in music from our DJs, sipping signature cocktails, surrounded by the unmistakable aesthetic of Dolce & Gabbana.

It's at that moment that they wish time would stop. It is not something you can define or measure. It is La Cabane.

UN LUJO PARA LOS CINCO SENTIDOS.

Los mayores lujos no se tienen, se sienten. Ese es el secreto que distingue a los verdaderos iconos del *lifestyle* y define la filosofía que La Cabane ha encarnado durante seis décadas. Cada detalle está cuidado para que la experiencia sea inolvidable, transformando cualquier celebración en algo que va más allá de lo material, donde el lujo no solo se ve, sino que también se toca, se huele, se saborea y se escucha.

Por eso, cuando nuestros invitados prueban los platos del reconocido chef Dani García, sienten que están ante algo verdaderamente exquisito. Al mismo tiempo, se dejan envolver por la música de nuestros DJs, disfrutan de un cóctel de autor, rodeados del inconfundible universo estético de Dolce & Gabbana.

En ese instante, desean que el tiempo se detenga. No es algo que se pueda definir ni medir. Es La Cabane.

fresco e MEDITERRANEO

SEA BREAM CRUDO, TRUFFLE AND VANILLA VINAIGRETTE
Crudo de dorada, vinagreta de trufa y vainilla **28**

ITALIAN - STYLE SCALLOP CEVICHE, PARMESAN AND BASIL
Ceviche italiano de vieiras, parmesano y albahaca **28**

BLUEFIN TUNA TARTARE, STRACCIATELLA AND TANGERINE
Tartar de atún rojo, stracciatella y mandarina **39**

SEA BASS CRUDO WITH BASIL
Crudo de lubina y albahaca **28**

VEAL CARPACCIO WITH PARMESAN AND ARUGULA
Carpaccio de ternera, parmesano y rúcula **34**

OCTOPUS CARPACCIO WITH FENNEL AND APPLE
Carpaccio de pulpo, hinojo y manzana **22**

GRILLED AVOCADO WITH CILANTRO PESTO AND FETA CHEESE PIPARRINA
Aguacate a la brasa, pesto de cilantro, piparrina de queso feta **18**

SWEET TOMATO, ROCOTO PESTO
Tomate dulce, pesto de rocoto **24**

ANCHOVIES 00, BAGNET VERT SAUCE AND ARTISANAL FOCACCIA
Anchoas 00, salsa bagnet vert y focaccia artesanal **30**

BURRATA CAPRESE WITH FRESH, SEMI-DRIED AND DRIED TOMATO
Caprese de burrata con tomate fresco, semiseco y seco **24**

VAT INCLUDED / IVA INCLUIDO
SERVICE CHARGE NOT INCLUDED / SERVICIO NO INCLUIDO

luxury SELECTION

DEL MARE E DAL SOLE

NATURAL OYSTERS (6 UNITS)
Ostras al natural (6 unds.) **44**

OYSTER WITH CAVIAR (10 G)
Ostra con caviar (10 g) **24**

BURRATA WITH CAVIAR (20G)
Burrata con caviar (20 g) **48**

CAVIAR EXPERIENCE

Served with warm blinis, sour cream, ratte potatoes, and whipped butter

(Oscietra — 50 g / 100 g / 250 g) **200 - 350 - 700**

Servido con blinis tibios, crema agria, patata ratte y mantequilla montada

(Oscietra — 50 g / 100 g / 250 g) **200 - 350 - 700**

DALLA CUCINA

BASTONCINI: MOZZARELLA NUGGETS WITH CAVIAR AND SOUR CREAM (20 G)
Bastoncini: *Nuggets de mozzarella con caviar y crema agria (20 g)* **48**

PASTA "LA CABANE" WITH BELVEDERE VODKA BUTTER SAUCE AND CAVIAR
Pasta La Cabane con salsa de mantequilla con vodka belvedere vodka y caviar **69**

GRILLED SCARLET PRAWNS SPAGHETTI, CITRUS TOMATO JUS AND BASIL
Spaghetti con carabineros a la brasa, jugo de tomate cítrico y albahaca **79**

PIZZA MONTANARA WITH CAVIAR (25G)
Pizza Montanara con caviar (25g) **70**

GRILLED RED LOBSTER (PRICE PER KG)
Grilled red lobster (price per kg)

VAT INCLUDED / IVA INCLUIDO
SERVICE CHARGE NOT INCLUDED / SERVICIO NO INCLUIDO

PASTA *e* RISO

LINGUINI DEL CAPITANO
Capitano Linguini **69**

GREEN CAPPELLACCI FILLED WITH RICOTTA AND PINE NUTS
Cappellacci verde de ricotta y piñones **26**

LEMON TAGLIOLINI WITH RED PRAWNS
Tagliolini al limón y gamba roja **42**

RIGATONI ALL'ARRABBIATA WITH ARTISANAL SAUSAGE
Rigatoni all'arrabbiata con salchicha artesanal **30**

FUSILLI NERANO STYLE
Fusilli, ricotta salada y salsa de calabacín **26**

TALEGGIO CHEESE SFOGLIA WITH BROWN BUTTER AND SAGE
Sfoglia de queso taleggio, mantequilla tostada y salvia **28**

HERBS GREEN RISOTTO AND SMOKED BURRATA
Risotto verde de hierbas y burrata ahumada **36**

PACCHERI "MEDITERRANEAN FEAST"
Paccheri "Fiesta Mediterranea" **240**

pizza NAPOLETANA

CLASSIC MARGHERITA
Margarita clásica **34**

DIAVOLA PIZZA
Pizza Diavola **36**

MUSHROOM AND TRUFFLE PIZZA
Pizza de champiñones y trufa **60**

PORTOFINO PIZZA
Pizza Portofino **34**

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FRITTURA

CRISPY BASIL PRAWNS
Langostinos crujientes Robuchon **32**

AMALFI-STYLE FRIED SEAFOOD
Fritto mixto a la Amalfitana **38**

CUTTLEFISH INK CROQUETTES
Croquetas de sepia en su tinta **18**

sapori di MARE

BLUEFIN TUNA SIRLOIN ALLA PUTTANESCA, ZUCCHINI SALAD WITH FETA CHEESE AND MINT
Solomillo de atún rojo alla puttanesca, ensalada de queso feta y hierbabuena **40**

SOLE MEUNIÈRE
Lenguado a la meunière **49**

KING CRAB WITH SPICED EMULSION
Cangrejo real con emulsión especiada **95**

SEA BREAM IN A SPICE CRUST WITH TOMATO, TAGGIASCA OLIVES, AND PANTELLERIA CAPERS *(FOR TWO GUESTS)*
Dorada en costra de especias, tomate, aceitunas taggiasca y alcaparras de Pantelleria (para dos personas) **78**

sapori di TERRA

BEEF TENDERLOIN WITH PICCATA SAUCE AND PONT NEUF POTATOES
Solomillo de ternera con salsa piccata y patatas Pont Neuf **48**

CHARCOAL-GRILLED ANGUS RIBEYE (600 G) WITH BAGNA CAUDA AND SMOKED OLIVE OIL
Ribeye de Angus (600 g) a la brasa, bagna cauda y aceite de oliva ahumado **120**

GRILLED WAGYU BURGER WITH BULL SAUCE® AND FRENCH FRIES
Hamburguesa de wagyu a la parrilla con salsa Bull® y patatas fritas **42**

WAGYU COTOLETTA WITH PARMESAN, PEA CREAM, AND TARRAGON
Cotoletta de wagyu al parmesano, crema de guisantes y estragón **95**

CHICKEN AL MATTONE WITH PANZANELLA AND GRILLED LEMON
Pollo al mattone, panzanella y limón a la brasa **35**

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SIDES

FRENCH FRIES 9
Patatas fritas

MASHED POTATOES
Puré de patatas 9

FRENCH FRIES, TRUFFLE AND PARMIGIANO
Patatas fritas, trufa y parmesano 16

ROASTED LEEK WITH CHEESE CREAM AND HAZELNUTS
Puerro asado con queso crema y avellanas 9

LA CABANE GREEN SALAD
Ensalada verde La Cabane 9

DOLCE ROOM

TIRAMIS WITH MASCARPONE CREAM, COCOA, AND COFFEE
Tiramisú, crema de mascarpone, cacao y café 15

FIOR DI LATTE ICE CREAM WITH TAHITIAN VANILLA, STEWED STRAWBERRIES, 70% CHOCOLATE, AND BISCUIT CRUMBLE
Helado de fior di latte con vainilla de Tahití, fresas estofadas, chocolate 70 % y crumble de galleta 18

PISTACHIO ICE CREAM WITH AMARENA CHERRIES AND BRIOCHE
Helado de pistacho, amarenas y brioche 36

LEMON DESSERT WITH LEMON WHIPPED CREAM AND BASIL
Limón, crema montada de limón y albahaca 18

El Flotador
WHITE CHOCOLATE AND HAZELNUT
Chocolate blanco y avellana 29

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