



TROPICAL
FUSION



MENU

TERRACE & RESTAURANT

DISCO-CLUB
TROPICAL
SALOU

--- RESERVAS 606 304 175 ---



TROPICAL FUSION

Starters...

Cold Starters

-Gourmet 100% Acorn Fed Iberian Ham with Crystal Bread and Tomato Emulsion	18,00€
-Gourmet Cheese Selection with Quince and Walnuts.	21,00€
-Gourmet Spanish Anchovy in Vinegar with Pickles.	9,50€
-Spanish Salmorejo from Córdoba with Finely Cut Iberian Ham, Egg, Croutons and Chive Oil.	11,00€
-Lobster salad (whole piece) with truffle vinaigrette, diced tomato and spring onion.	28,00€
-Warm Goat Cheese Salad with Spanish Mushrooms and Home-grown Tomato Jam.	16,50€
-Goat cheese salad with gourmet duck ham, walnuts and wild forest fruit emulsion.	15,00€
-Crispy chicken fingers salad, with Cesar sauce, croutons and parmesan cheese.	15,50€
-Tudela bud salad with gourmet Spanish anchovies in vinegar with Cordoba seasoning.	13,50€
-Black Angus carpaccio with Idiazábal cheese, foie-gras, pine nuts and Pedro Ximénez reduction.	15,50€
-Cod and marinated salmon carpaccio duo with tomato and caper coulis.	14,00€
-Balfegó tuna tartar, Japanese style.	19,50€
-Gourmet two-salmon tartar with black caviar and crunchy mini-toast.	16,50€





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Hot Starters

- Scallops au gratin with shrimp béchamel sauce and Iberian veil (thin slice of Iberian ham) 19,50€
- Tiger Prawn Tempura with Creamy Sauce. 15,00€
- Homemade Iberian Ham Croquets. 9,00€
- Spanish gourmet garlic-sautéed prawns (6 u.). 13,00€
- Gourmet Grilled Prawns. 14,00€
- Andalusian style Mediterranean beach squid. 11,00€
- Brazed Mediterranean beach squid with truffled gourmet mini-Sheppard's pie. 16,50€
- Chicken and Vegetables Gyozas with Traditional Sauce. 12,00€
- Crispy Duck Rolls with Hot & Spicy Sauce. 10,00€
- Tropical Fusión Spanish 'patatas bravas' (deliciously crispy diced and fried potatoes with special sauce). 7,50€
- Spanish traditional 'Huevos rotos' with Iberian ham 11,00€
(a delicious base of crispy chips with fried eggs on top and Iberian ham. Tasty!).
- Spanish traditional 'Huevos rotos' with Iberian ham and foie-gras 13,00€
(a delicious base of crispy chips with fried eggs and Iberian ham. Tasty!).





TROPICAL FUSION

Pasta and Rice

-Oriental Rice with Vegetables.	8,00€
-Oriental Rice with Chicken and Vegetables.	9,00€
-Oriental Rice with Seafood.	10,50€
-Gourmet Rice Broth with Lobster. (for 2).	44,00€
-Boletus Risotto with Truffle and Parmesan Cheese.	14,00€
-Creamy rice of boletus, shrimp and grilled scallop.	15,50€
-Pesto tagliatelle with smoked salmon and toasted sunflower seeds.	11,50€
-Noodles with Chicken, Vegetables and Teriyaki Sauce.	8,00€
-Oriental Noodles with Seafood.	9,50€

Fish

-Codfish loin confit with ratatouille, shepherd's breadcrumbs and poached egg.	18,00€
-Grilled turbot with tomato compote with garlic and chilli fried sauce.	18,50€
-Glazed gourmet salmon fillet with teriyaki sauce and seafood noodles with brazed scallops.	17,50€
-Tuna Tataki from Balfegó with Toasted Sesame Seeds, White Garlic and Salmon Caviar.	19,50€
-Braised octopus with black garlic sauce, potatoes and truffle.	18,50€
-Sauté Fresh Day's Catch Fish with Wok Vegetables (Spanish Waterfront Gourmet Dish).	16,00€





TROPICAL FUSION

Meat

-Grilled gourmet chicken burger with Tropical Fusión sauce and cheddar cheese.	11,50€
-Grilled gourmet Hereford beef burger with Idiazábal cheese and Iberian bacon.	13,50€
-Grilled gourmet American Black Angus beef burger with goat cheese and candied onion.	14,50€
-Grilled gourmet Tropical Fusión Wagyu meat burger with Japanese BBQ sauce	15,50€
-Chicken Yakitori over boletus risotto.	12,50€
-Spanish Gourmet Entrecôte.	19,00€
-Duck magret with chocolate sauce and apple and cinnamon compote.	18,50€
-Roasted lamb rack in its juice with couscous.	18,00€
-Marinated grilled Iberian prey tataki.	17,50€
-Grilled Iberian Pork's Shoulder Tataki with an Orange, Ginger and Teriyaki Reduction.	18,50€
-Grilled gourmet beef tenderloin with home-made potatoes.	22,00€
-Grilled gourmet beef tenderloin with foie-gras and wine sauce.	25,00€
-Grilled Nebraska entrecôte.	26,00€





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Sushi variety Tropical Fusión

Nigiris (2 pieces)

-MAGURO (Balfegó tuna)	6,50€
-SHAKE (Salmon)	5,00€
-ABURI SAKE (Flaming salmon)	6,00€
-TAKO (Octopus)	5,50€
-EBI (Cooked shrimp)	5,00€
-UNAGI (Smoked eel)	5,50€
-ABURI MAGURO (Flaming Balfegó tuna with foie)	7,50€

URAMAKI (8 pieces)

-SPICY MAGURO: Balfegó tuna, Kimchi mayonnaise, mango and tobiko.	17,50€
-SAKE AVOCADO IKURA: Salmon, avocado and salmon roe.	15,50€
-DRAGON: Tempura shrimp, eel and sweet sauce.	17,00€
-TROPICAL: Shrimp, mango, kanikama, avocado and fried onion.	16,00€

HOSO MAKI (6 pieces)

-MAGURO MAKI: Balfegó tuna with rice roll.	13,50€
-SHAKE MAKI: Salmon with rice roll.	12,00€
-KAPPA MAKI: Cucumber with rice roll.	11,00€
-AVOCADO MAKI: Avocado with rice roll.	11,50€

FUTO MAKI (6 pieces)

-EBI MANGO: Marinated shrimp, mango and kimchi mayonnaise.	16,50€
-SPIDER: Tempura soft-shell crab, avocado, tobiko, cucumber and Japanese mayonnaise.	18,00€
-SPECIAL TROPICAL: Tuna, salmon, white fish, avocado, cucumber, tobiko and chive.	18,50€
-VEGETARIAN: Avocado, cucumber, chive, pickled ginger and sesame.	13,00€

SASHIMI

-SASHIMI MAGURO: (Balfegó tuna, 10 pieces).	20,00€
-SASHIMI SHAKE: (Salmon, 10 pieces).	17,00€
-ASSORTED SUSHI: Selection of 6 fish.	30,00€
-ASSORTED PLATTER: (15 pieces: 7 nigiris, 4 uramaki, 4 hoso maki).	20,00€
-ASSORTED MAKI PLATTER: (24 pieces uramaki).	27,50€



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Pizzas

- | | |
|--|--------|
| -BBQ Pizza (Tomato, mozzarella, Bolognese and BBQ sauces). | 11,00€ |
| -Wok Pizza (tomato, mozzarella, wok stir fried vegetables and teriyaki chicken). | 10,50€ |
| -Iberian Pizza (tomato, mozzarella, cooking cream and Iberian ham). | 13,00€ |

Children

- | | |
|---|--------|
| -Breaded Cheese & Pork, Ham Croquets and Chips. | 10,50€ |
| -Chicken Nuggets with Chips. | 9,00€ |
| -Crispy Andalusian style squid with chips. | 10,50€ |
| -Tomato and Cheese Tagliatelle. | 9,50€ |

Degustation Menu 40€

- Tuna belly salad with avocado, Raf tomato and double-textured onion.
- Tempura soft-shell spider crab, avocado, tobiko, cucumber and Japanese mayonnaise.
- Shake tartar (two-salmon tartar, cream cheese and avocado).
- Scallops au gratin with shrimp béchamel sauce and Iberian veil (thin slice of Iberian ham).
- Duck magret with chocolate sauce and apple compote and cinnamon.
- Suckling pig ingot with creamy truffled potato and pistachios.
- Cheesecake with berry jam.





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To Conclude...

Desserts

-Cheese cake with forest fruit confit.	5,50€
-Chocolate Brownie with Vanilla Ice cream.	5,50€
-Chocolate coulant with mango ice cream.	6,00€
-Catalonia's Traditional 'Crema Catalana' (a local traditional desert consisting of delicious sweet custard topped with a thin layer of crunchy sugar)	5,50€
-Homemade cheese cream caramel.	5,00€
-Black chocolate cream caramel.	5,50€
-Fresh fruit with Verbena and cardamom tea.	4,50€
-Individual Farggi Ice Cream Tub (strawberry, macadamia nuts, chocolate, cheesecake or cookies).	3,00€





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VINE & CAVA & CHAMPAGNE

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Vinos Blancos · White Wine · Vin Blanc · белое вино

Peñamonte Blanco Verdejo (de la casa)	D.o.Toro	11,00€
Bach Extrissim Blanc semi Blanc semi	D.o.Penedes	10,00€
Can Sumoi Perfum	D.o.Penedes	16,00€
Gramona Gessami	D.o.Penedes	21,00€
Viñas de Anna Blanc de Blancs Chardonnay	D.o.Catalunya	19,00€
Raimat 1/2lit. Chardonnay vi	D.o.Costers del Segre	11,00€
Raimat Chardonnay vi	D.o.Costers del Segre	15,00€
Intramurs de Poblet Blanc Chardonnay	D.o.Conca de Barbera	16,00€
Bornos Sauvignon Blanc Sauvignon	D.o.Rioja	16,00€
Codornew Verdejo frizz 5.5	D.o.Castilla Leon	16,00€
Legaris Verdejo	D.o.Rueda	15,00€
Jose Pariente Verdejo	D.o.Rueda	19,00€
Acustic blanc	D.o.Montsant	24,00€
Leiras Albariño	D.o.Rias baixas	19,00€
Mar de Frades Albariño	D.o.Rias baixas	27,00€
Pazo San Mauro Albariño	D.o.Rias baixas	28,00€
Cloudy Bay Blanc Sauvignon	D.o.Nueva zeland	58,00€

Vinos Tintos · Red Wine · Vin Rouge · красное вино

Les tallades Negre (de la casa)	D.o. Montsant	11,00€
Raimat Abadia Negre	D.o. Costers del Segre	16,00€
Raimat Abadia Negre 1/2lit.	D.o. Costers del Segre	11,00€
Viña Pomal Crianza	D.o. Rioja	17,00€
Viña Pomal sel.cent.1/2lit. Crianza	D.o. Rioja	12,00€
Ramón Bilbao ed. Ltda.crianza Crianza	D.o. Rioja	24,00€
Viña Pomal Reserva	D.o. Rioja	30,00€
Roda Reserva	D.o. Rioja	65,00€
Marques de Vargas Reserva	D.o. Rioja	28,00€
Acustic Negre	D.o. Montsant	26,00€
Legaris Crianza	D.o. Ribera del Duero	32,00€
Legaris Reserva	D.o. Ribera del Duero	59,00€
Emilio Moro	D.o. Ribera del Duero	35,00€
Pago Capellanes Crianza	D.o. Ribera del Duero	35,00€
Pesquera Crianza	D.o. Ribera del Duero	43,00€
Conde de San Cristobal	D.o. Ribera del Duero	33,00€
Malleolus	D.o. Ribera del Duero	58,00€
Pago de Carraovejas Cosecha	D.o. Ribera del Duero	75,00€
Formiga de Vellut	D.o. Priorat	30,00€
Scala dei Negre Prior Criança	D.o. Priorat	42,00€
Scala Dei Cartoixa Reserva	D.o. Priorat	80,00€
Martinet Bru	D.o. Priorat	49,00€
Numanthia Termes	D.o. Toro	48,00€
Terrazas de los Andes sel.Malbec	D.o.	35,00€



TROPICAL FUSION

Vinos Rosados · Rose Wine · Vin Rose · розовое вино

Raimat Clamor Rosat (de la casa)	D.o. Costers del Segre	11,00€
Trencaclosques Rosat	D.o. Montsant	19,00€
Ramón Bilbao Rosado	D.o. Rioja	15,00€
Señorio de Sarria Rosado 375ml.	D.o. Navarra	7,00€
Principe de Viana Rosat Cabernet	D.o. Navarra	14,00€
Hito Rosado	D.o. Ribera del Duero	16,00€
Mateus Rose	D.o. Portugal	11,00€
Lambrusco Avanti Emilia Rosado	D.o. Italia	10,00€

CAVA

Roger de Flor brut nature	D.o. Cava	12,00€
Codorniu Prima Vides (b.de b)	D.o. Cava	16,00€
Codorniu Anna Blanc de Blancs	D.o. Cava	23,00€
Codorniu Anna b. De Blancs mgn 1,5lit.	D.o. Cava	47,00€
Raimat Cava Chard-Xarelo b.nat	D.o. Cava	18,00€
Codorniu Anna Sleever Rose	D.o. Cava	25,00€
Gran Codorniu Chardonnay	D.o. Cava	32,00€
Gran Codorniu Pinot Noir	D.o. Cava	32,00€
Gramona Imperial brut g.res.	D.o. Cava	40,00€
Martini Royale 0,75 lit.	D.o. Cava	20,00€
Martini Royale rosat 0,75 lit.	D.o. Cava	20,00€

CHAMPAGNE

Mumm cordon rouge	D.o. Champagne	75,00€
Taittinger brut reserve	D.o. Champagne	100,00€
Laurent perrier brut	D.o. Champagne	115,00€
Laurent perrier cuveé rosé brut	D.o. Champagne	135,00€
V.clicquot yellow label	D.o. Champagne	100,00€
V.clicquot rich (on ice)	D.o. Champagne	130,00€
Moet & chandon brut imperial	D.o. Champagne	95,00€
Barons de rothschild brut	D.o. Champagne	140,00€
Barons de rothschild rosé	D.o. Champagne	145,00€
Barons de rothschild blanc de blancs	D.o. Champagne	150,00€
Moet & chandon ice	D.o. Champagne	125,00€
Moet & chandon rose imperial	D.o. Champagne	110,00€
Taittinger prestige rose	D.o. Champagne	125,00€
Moet& chandon ice rose imperial	D.o. Champagne	135,00€
Moet & chandon nectar imp.rose	D.o. Champagne	140,00€
Louis roederer cristal brut	D.o. Champagne	440,00€
Dom perignon	D.o. Champagne	330,00€
Dom perignon (etiqueta luminosa)	D.o. Champagne	420,00€
Dom perignon rose (etiqueta luminosa)	D.o. Champagne	760,00€

MAGNUM CHAMPAGNE

Mumm cordon rouge 1,5lit.	D.o. Champagne	180,00€
Moet & chandon brut imp. 1,5 lit.	D.o. Champagne	220,00€
Moet & chandon jeroboam 3 lit.	D.o. Champagne	800,00€
Moet & chandon ice 1,5 lit.	D.o. Champagne	270,00€
Moet & chandon rose imperial 1,5 lit.	D.o. Champagne	250,00€
Moet & chandon nectar imp.rose 1,5 lit.	D.o. Champagne	320,00€



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TROPICAL DISCO-CLUB
SALOU

Tardeo Tropical Salou
Ofertas de 18h a 21h

2 heineken + tapa: 5€
Cubo 5 Heineken + tapa: 10€
Cubo 5 Heineken + shisha: 12€

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CARRER DE CARLES BUIGAS, 39, 43840 SALOU