





COCKTAILS

	25cl		25cl
LEMON SPRITZ	16€	BRAMBLE	17€
Limoncello, Prosecco, Lemon, Perrier		Gin Bombay, Lemon, Cane Sugar, Blackcurrant Liqueur	
APEROL SPRITZ	16€	PORNSTAR	18€
Aperol, Prosecco, Perrier		Vodka, Passion Fruit Purée, Passoa, Lime	
SAINT GERMAIN SPRITZ	18€	SEX ON THE BEACH	17€
Saint Germain, Prosecco, Perrier, Lemon		Vodka, Orange Juice, Cranberry Juice, Peach Liqueur, Raspberry Liqueur	
HUGO SPRITZ	18€	MARGARITA	17€
Saint Germain, Menthe, Citron vert, Prosecco, Perrier		Tequila, Cointreau, Lime	
FRESH BERRY LIMONADE	18€	EXPRESSO MARTINI	18€
Belvedere, Fresh Raspberry, Cane Sugar Sirup, Lemonade		Vodka, Kalhua, Sugar, Coffee	
SOUTHERN PUNCH	18€	CAÏPIRINHA	17€
Belvedere, Fresh Raspberry, Cane Sugar Sirup, Lemonade		Cachaça, Lime, Brown Sugar	
GIN MULE	18€	CAÏPIROSKA	17€
Gin Bombay, Lime, Ginger Beer, Fresh Ginger		Vodka, Lime, Brown Sugar	
MOJITO	18€	LONG ISLAND	25€
Rhum, Mint, Brown Sugar, Lime, Perrier		Tequila, Vodka, Gin, Cointreau, Rhum, Lime, Coke	
MOJITO FRUIT PUREE	19€	WISKHY SOUR	17€
Strawberry, Passion Fruit or Raspberry		Jack Daniel's, Sugar, Lime, Egg White, Angostura	
CUBA LIBRE	17€	AMARETTO SOUR	17€
Rhum, Lime, Brown Sugar, Coke		Amaretto, Sugar, Lime, Egg White, Angostura	
PINA COLADA	17€	COSMOPOLITAN	18€
Rhum, Coconut Purée, Pineapple Juice		Vodka, Cointreau, Cranberry, Lime	
BLOODY MARY	17€	IRISH COFFEE	22€
Vodka, Tomato Juice, Lemon, Worcestershire Sauce, Tabasco, Celery Salt			



SANS ALCOOL

	25cl		25cl
VIRGIN MOJITO	14€	VIRGIN COLADA	14€
Lime,Brown Sugar, Fresh Mint, Perrier		Pineapple, Coconut Purée	
CALA PULPO PASSION	14€	CALA PULPO FRUTTI	14€
Pineapple, Passionn Fruit purée, Grenadine		Apricot, Pineapple, Mango Purée, Strawberry Sirup	



TO SHARE OR NOT...

FRISELLA BURRATA	26€	PINSA TRUFFLE AND BURRATA	32€
Green Olives, Tuna, Cherry Tomatoes, Anchovies			
VITELLO TONNATO	28€	RED SHRIMP TARTARE WITH BURRATA	44€
		With Lime	
TOMATOE & ARTICHOKE CARPACCIO, BURRATA	32€	TUNA TARTARE	26€
		With Tomatoe Gaspacho	
HOMEMADE RATATOUILLE AND BREADED BURRATA	28€	GRILLED WATERMELON & FETA	22€
FRIED TROPEA CALAMARIS	32€	SEA BASS TARTARE, MANGO	31€
Red Onion Mustard			
SAUTÉED MUSSELS & CLAMS	28€	AVOCADO TOAST, MARINATED SALMON AND POACH EGG	29€
SICILIAN PINSA	22€		
Tomatoe Sauce, Capers, Olives, Anchovies			



SALADS

CEASAR SALAD	28€	LOBSTER CEASAR SALAD	42€
Crispy Chicken, Poached Egg, Parmesan Shavings, Romaine Lettuce, Homemade Caesar Dressing, Croutons		Half Grilled Lobster, Poached Egg, Parmesan Shavings, Romaine Lettuce, Homemade Caesar Dressing, Croutons	
NICOISE SALAD	30€	LOBSTER SANDWICH	42€
Salad, Beefsteak Tomato, Egg, Artichoke, Spring Onion, Radish, Fresh Tuna, Anchovies, Black Olives, Bell Peppers		Brioche Bun, Grilled Lobster, Cala Pulpo Sauce, Romaine Lettuce	
OCTOPUS SALAD	32€		
Taggiasca Olives, Cherry Tomatoes, Baby Potatoes, Octopus			

Net prices, service included.
The allergen chart is available upon request at the restaurant entrance



LA PASTA

FRESH LINGUINE SALMON AND ZUCCHINI	30€
TAGLIOLINI WITH CLAMS AND ARTICHOKES	39€
CAMARGUE BLACK RICE ALLO SCOGLIO Mussels, Clams, Prawns, Octopus, Squid	39€
VESUVIO FUSILLI Eggplants and Smoked Provola Cheese	26€
THE FAMOUS TAGLIOLINI WITH LOBSTER	49€
FUSILLI ALL AMATRICIANA	27€



PESCE

GRILLED PRAWNS With Herbs et Black Rice	36€
FRESH SEA BASS FILLET Smoked Eggplant, Taggiasca Olives and Scarola	35€
SEARED TUNA Marinated with Soy and Orange, Vegetable Wok	36€
FRITTO MISTO	38€
BRAISED OCTOPUS With Crunchy Vegetables	44€
CALA PULPO BURGER Rye Black Bread, Grilled Octopus, Burrata, Arugula, Tomato	35€
GRILLED LOBSTER 400 / 600 gr - Whole	75€
FRESH FISH Subject to Availability	



VIANDE

TAGLIATA DE BŒUF Roquette, Parmesan, Cherry Tomatoes, Black Truffle	42€
VEAL MILANESE	45€
CARAMELIZED BEEF RIBS	45€
ITALIAN BEEF TARTARE WITH FRESH FRIES Hand-Chopped, Served on a Creamy Burrata Velouté	29€
ITALIAN BURGER WITH FRESH FRIES Fresh Bread, Ground Beef Patty, Speck, Gorgonzola, Lettuce, Tomato	32€

GARNITURES

FRENCH FRIES	11€
TRUFFLES FRIES	18€
ROMAINE SALAD	9€
BLACK RICE	9€
HOMEMADE RATATOUILLE	12€
TAGLIOLINI TOMATO SAUCE	12€
BURRATA	12€

SAUCES

GORGONZOLA	5€
TARTARE	5€

KIDS MENU

25€

NUGGETS FRESH FRIES
or
FUSILLI NAPOLETAN
or
SALMON FILLET
SYRUP DRINK
ICE CREAM



DOLCI & GELATI

CLASSIC TIRAMISU	16€
CHOCOLATE MOUSSE	14€
ROASTED PINEAPPLE, ICE CREAM	14€
FRUIT PLATTER For 2 persons	32€



FROZEN FRUITS

FRUIT SORBETS SERVED IN THEIR NATURAL SHELLS

LEMON	20€
BANANA	22€
PASSION FRUIT	29€
HALF COCONUT	40€

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WINES

	Verre 12cl
WHITE	
Les Charmes de Mistral	9€
Chablis Cyril Gautheron 2022	12€
ROSÉ	
Les Charmes de Mistral	9€
Whispering Angel	12€
RED	
Les Charmes de Mistral	9€
Saint Estèphe Clauzet 2016	16€



BEERS

DRAFT 1664 25cl	6€
DRAFT 1664 50cl	12€
CORONA 33cl	9,50€



SOFTS DRINKS

COKE 25cl	7€
COKE ZÉRO 25cl	7€
ICE TEA 25cl	8€
ORANGINA 25cl	7€
ORGANIC LEMONADE 33cl	9€
RED BULL	9€
JUICE Orange, Apple, Pineapple, Tomatoe, Apricot	9€
SYROP Almond, Grenadine, Mint, Lemon, Strawberry, Peach	5€
FRESH ORANGE Or LEMON JUICE	12€
FEVER TREE TONIC 20cl	9€
FEVER TREE GINGER BEER 20cl	9€
SAN PELLEGRINO 75cl	9€
ACQUA PANNA 75cl	9€
COFFEE	3€
MACHIATTO	3,50€
HERBAL TEA / TEA	6€
HOT CHOCOLATE	6€
AMERICANO	4€
CAPPUCCINO	6€
MATCHA	9€



ALCOHOL

	Bottle 70cl	Glass 4cl
WHISKY		
JB	160€	12€
Red Label	200€	15€
Jack Daniel's	200€	15€
Black Label	250€	18€
Blue Label	1 200€	48€
RHUM		
Captain White	160€	12€
Captain Spiced Gold	200€	15€
Zacapa 23		22€
XO		28€
VODKA		
Smirnoff	160€	12€
Belvedere	250€	15€
Belvedere mag	500€	
Belvedere jero	1 000€	
TEQUILA		
Volcan Blanco	160€	12€
Volcan Reposado	200€	15€
1942	1 200€	48€
Azul Reposado	1 500€	55€
GIN		
Gordon's	180€	12€
Monkey 47	280€	22€
COGNAC		
Henessy		18€
Henessy XO		25€
Louis XIII		(2cl) 180€



APERITIFS / DIGESTIFS

	Glass 4cl
BAILEY 'S	12€
MARTINI BLANC	7€
MARTINI ROUGE	7€
CAMPARI	7€
PASTIS	6€
RICARD	6€
GET 27	12€
LIMONCELLO	12€
GRAPPA	12€
GRAND MARNIER	12€
AMARETTO	12€

CHAMPAGNE

	12cl
CHRISTOPHE DECHANNES Blanc de Blancs	18€



SPARKLING WINES WITHOUT ALCOHOL

	Glass 12cl
FRENCH BLOOM BRUT	17€

CALA PULPO

Plage du Golfe Bleu, 06190 Roquebrune-Cap-Martin
Ouvert tous les jours de 10h à 19h
et de 10h à 22h en Juillet et Août

+33 4 97 14 81 72

