



www Cold Starters

Ceviche Wild Fish / Citric Juice / Tomato Onion Salad / Guacamole / Tomato Paper / Corn Crisps	17
Wagyu Carpaccio Whole Grain Mustard-Caper Dressing / Fresh Mushrooms / White Truffle Perfume / Wild Rocket / Parmesan	18
Chicken Liver Parfait Crispy Smoked Duck / Red Wine Mousse / Mango Chutney / Toasts	12
Iberian Ham Finest Quality / Acorn Fed / Organic / Hand-cut to order	24



www Tartars

Tuna Soya / Sesame Oil / Tobiko Caviar / Cucumber / Green Apple Snow	19
Salmon Avocado / Mango / Red Onion / Beetroot & Wasabi Sauce / Crispy Toasts	16
Sicilian Prawn Lime Dressing / Mango / Coriander	21
Beef  Galician Fillet / Mustard / Egg Yolk / Capers / Cognac / Shallots / Herb Crusted Toasts	19
Vegan  Avocado / Pickled Beetroot / Mango / Almond-Yuzu Mayo / Corn Crisps	12



www Salads

Artichoke  Provincial Spices / Lettuce / Kalamata Olives / Cherry Tomatoes / Beetroot Carpaccio / Ricotta & Honey Emulsion	15
Tomato  Selected Seasonal Tomatoes / Red Onion / Avocado	13
Burrata Cheese Cherry Tomatoes / Persimmon Carpaccio / Haricot Beans / Pesto	16
Goats' Cheese Mango / Wild Berry Compote / Pistachio Biscotti / Honeycomb	16
Seafood Fresh Shellfish / Rocket / Toasts / Chili-Mango Salsa / Tomato	22



www Soups

Cappuccino Lobster Bisque

Cognac / Salmon Caviar / Coconut Milk Foam / Toasts

14

Soup of the Day  / Please ask your waiter which soup we have today

9

www Hot Starters



Tempura

King Prawns / Seasonal Vegetables / Dipping Sauces (Only King Prawns +2)

16

Prawn Pil Pil

Olive Oil / Garlic / Paprika / Chilli / Parsley / Whisky / Parmesan

16

Foie Gras

Duck Liver / Verjus Sauce / Chirimoya Culis / White Balsamic Pearls / Puff Pastry Stick

19

Sicilian Style Aubergine

Raisins / Crushed Almonds / Balsamic-Sweet & Sour Glaze

13

Snails

Classic French / Butter / Parsley / Garlic

15

Tiger Prawn Stir-Fry

Pak Choi / Chili / Cherry Tomatoes

16

Scallops

Chanterelles / Corn Purée / Edamame Mash / Apple-Beetroot Salad

18

Octopus

Potato-Leek Mousseline / Roast Peppers / Micro Mezclum Salad

18

www Pastas



Seafood Agnolotti

Mixed Seafood / Spinach / Sicilian Prawns / Cherry Tomatoes / Caper-Butter Sauce

22

Lobster Tagliatelle

Canadian Lobster / Cherry Tomatoes / Garlic / White Wine / Chili / Parsley

29

Tuscan Spaghettini

Braised Beef / San Marzano Tomato Sauce / Truffle Pecorino Shaves

19

www Rice



Each week we will have a special rice dish, please ask your waiter for this week's dish.

20

www Wild Fish to Share



The freshest, highest quality wild fish is selected daily from market, cooked whole on the grill, in the oven or baked in salt, your waiter will explain the selection we have available today.

www Fish & Seafood



Turbot Fillet

Mushrooms / Citric Mash / White Wine Cream Sauce / Kenia Beans

28

Grilled Tuna

Potato Mousseline / Mustard / Oriental Spices / Artichokes / Asparagus / Soya-Sesame Sauce

26

Dover Sole Meunière

Butter / Parsley / Sautéed Mushrooms / Potato Purée

27

Whole Lobster

Your choice of Grilled **or** Thermidor Style

39

Black Cod

Miso-Sake Marinade / Orange-Poached Pak Choi / Seaweed / Wasabi Emulsion

30

www Caviars



Served with fresh Blinis and Sour Cream . . .

Riofrío Caviar

Spain



30gm 79

60gm 149

Black River Premium Caviar

Uruguay

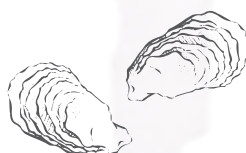
30gm 145

60gm 275

www Oysters



Please ask for availability



MP



www Grilled Meats

Côte de Boeuf / Chuletón 1kg / Choice of Sauce / Side order not included	79
Wagyu Hanger Steak Flambé Chanterelles / Porcini / Brandy Cream Sauce / Baby Potatoes	26
Black Angus Ribeye 300gm / Choice of Sauce / Side order not included	34
Finest Fillet Port-Truffle Sauce / Haricot Beans / Fondant Potatoes / Vegetables	29



www Other Meats

Châteaubriand For two to share / Béarnaise Sauce / Side orders not included	64
Veal Liver Melting Onions / Crispy Bacon / Caper-Beurre Noisette / Lemon Mash / Raisin-Port Sauce	17
Suckling Pork Apples / Wild Berry Compote / Vegetables / Black Truffle	25
Oxtail Pie Wild Mushrooms / Celeriac Purée / Cherry Tomato Confit	19
Lamb Rack Honey-Mustard Glaze / Green Pea-Mint Purée / Pomegranate Sauce / Vegetables	29
Chicken Diavolo 🍷 Corn Mash / Seasonal Vegetables / Mild Chili Tahini	18
Magret of Duck Sliced Breast / Lollipop / Apple Sauce / Cauliflower / Balsamic Onions	22
Baby Goat Aubergines / Raisins / Crushed Almonds / Balsamic / Sweet & Sour Glaze	29



www Side Orders 🌿

Side Salad / Tomato Salad / Cubed Chips / Potato Purée / Roast Peppers / Steamed Spinach / Rosemary-Garlic Potatoes / Baked Potato / Grilled Vegetables	5
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www Sauces

Port Wine / Chimichurri / Béarnaise / Pepper Cream / Tartare	2
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