

Cold Starters



Chicken Liver Parfait Crispy Smoked Duck / Red Wine-Berry Marmalade / Mango Chutney / Toasts	12
Ceviche Wild Fish / Citric Foam / Tomato Onion Salad / Guacamole / Tomato Paper / Corn Crisps	17
Wagyu Carpaccio Freshly Pounded Wagyu Beef Carpaccio / Capers / Whole Grain Mustard Dressing / Fresh Mushrooms / Wild Rocket Salad / Scent of White Truffle	19
Iberian Ham Finest Quality / Acorn Fed / Organic / Hand-cut to order	24

Tartar



Salmon Crispy Fine Toasts / Mango / Avocado / Chives / Yuzu & Wasabi Dressing	15
Tuna Soya / Sesame Oil / Tobiko Caviar / Cucumber / Green Apple Snow	19
Beef Galician Fillet / Mustard / Egg Yolk / Capers / Cognac / Shallots / Herb Crusted Toasts / Cognac	19

Salads



D-Wine ✓ Seaweed / Artichokes / Cherry Tomatoes / Tahini Dressing	15
Tomato ✓ Selected Seasonal Tomatoes / Red Onion / Avocado	13
Goats' Cheese ✓ Mango Mousse / Wild Berry Compote / Pistachio Biscotti / Honeycomb	15
Fresh Artichoke Salad ✓ Rocket / Cherry Tomatoes / Sicilian Olives / Parmesan	13
Burratina & Tomatoes Salad ✓ Salad Mix / Red Onion / Olive Oil Caviar	15



All prices Include IVA / Service not included / Cover Charge 2.50

Soups



Cappuccino Lobster Bisque	14
Cognac / Salmon Caviar / Coconut Milk Foam / Toasts	
Soup of the Day / Please ask your waiter for today's option (✓ Option Available)	9

Hot Starters



Tempura	16
King Prawns / Seasonal Vegetables / Dipping Sauces (Only King Prawns 21)	
Prawn Pil Pil 🍷	16
Olive Oil / Garlic / Paprika / Chilli / Parsley / Whisky / Parmesan	
Foie Gras	19
Foie Medallions / Black Plum-Balsamic Sauce / Cognac Apricots / Pear / Fruit Bread	
King Crab Gratin	29
Wasabi Sauce / Shallots / Spring Onions / Pickled Daikon Salad	
Artichokes Barigoule ✓	15
Carrots / Shallots / Parsley / White Wine Sauce	
Snails	15
Classic French / Butter / Parsley / Garlic	
Eggplant ✓	13
Baked with Tomato Sauce / Basil / Stracciatella Cheese / Sicilian Olives	
Scallops	19
Green Pea Mash / Crispy Cecina Shaves / Baby Sorrel / Beurre Blanc	
Grilled Octopus	21
Sweet Potato-Ginger Puree / Homemade Sundried Tomatoes / Roast Pepper Mayonnaise	

Caviar & Oysters



Served with fresh Blinis and Sour Cream . . .

Russian Style Black Caviar	30g	69
	60g	135
Gillardeau No. 3 Oysters / France	Und	4,5
Served with 2 Sauces		



Pasta & Rice



Lobster Tagliatelle

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

29

Pasta & Beef

Homemade Pasta / Beef Fillet / Porcini Mushrooms / Brandy-Cream Sauce

26

Risotto

Boletus / Morels / Touch of Black Truffle / Parmesan Mousse

22

Beef Bulgogi

Rice Noodles / Marinated Beef / Portobello Mushrooms / Green Onions / Ginger / Carrots

19

Fish & Seafood



Dover Sole Meunière

Butter / Parsley / Pan-Fried Vegetables / Baby Potatoes

29

Whole Lobster

Your choice of Grilled **or** Thermidor Style

43

Black Cod

Hoisin-Ginger Glaze / Thai Style Stir Fried Vegetable

33

Grilled Tuna

Green Asparagus / Artichokes / Sweet & Sour Soya Sauce

29

Hake

Pan-Fried Loin / Caper Beurre Blanc / Roasted Pumpkin Seeds / Summer Squash & Barley Risotto

21

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.



Meats



Roast Poussin

Marinated with Rosemary / Ginger, Lemon & Sweet Chili Sauce / Black Garlic-Onion Purée / Vegetables

18

Duck Breast

Plum-Hoisin Sauce / Sweet Potato-Ginger Mash / Beetroot

20



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Chicken Milanese	18
Deboned Leg of Acorn-Fed Chicken in Breadcrumbs / Parmesan / Tomatoes & Red Onion Basil Salad	
Châteaubriand / For Two to Share	32pp
Béarnaise Sauce / Side orders not included	
Suckling Pork	25
Apples / Wild Berry Compote / Vegetables / Black Truffle	
Finest Fillet	29
Port-Truffle Sauce / Haricot Beans / Fondant Potatoes / Vegetables	
Côte de Boeuf / Chuletón For Two to Share	29,5pp
1 kg / Choice of Sauce / Side order not included	
Black Angus "Denver Steak" USA	23
Cut from Chuck Roll, This meat has good marbling, sweet and creamy taste and a suggested cooking point of not more than Medium	
Black Angus Ribeye USA	39
300gm / Choice of Sauce / Side order not included	
Marinated Butchers Steak	21
Butchers Steak / Garlic & Rosemary Marinade / Suggested cooking point of not more than Medium	
Wagyu Petit	26
Shoulder Tender of Wagyu Beef / Very tender / Juicy	
Black Angus Short Ribs USA	21
Slow Cooked / BBQ Glaze / Sweet Potato-Ginger Mash / Green Asparagus	
Surf & Turf	42
Galician Fillet / Duck Liver / King Crab / Marchand de Vin Sauce	
Charcoal Roast Baby Lamb Shoulder	29
Simply "Josper" Charcoal Oven Roast	

Side Orders

Rosemary & Garlic Wedges / Baked Potato / Grilled Vegetables / Steamed Spinach / Mashed Potatoes / Chips	4,5
Seasonal Pan-Fried Wild Mushrooms / Grilled Asparagus / Baby Potatoes with Onions & Porcini Mushrooms	6,5

Sauces

Pepper Cream / Chimichurri / Béarnaise / Port Wine / Fish Velouté	2,5
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