COUVERT

Sourdough with Whipped Noisette Butter 🌾

6

Sourdough bread served with whipped brown butter.
ALLERGENS: DAIRY, GLUTEN

STARTERS

Jamon Iberico de Bellota 🌾

23

Acorn-fed Iberian marbled ham.
100%, high-grade Iberico.
ALLERGENS: GLUTEN, SULPHITES

Tempura Prawns with Lime Yogurt 🌾 🍶

16

Lightly breaded and fried prawns served
with a refreshing side of tangy lime yogurt
and a sprinkle of chopped mint.
ALLERGENS: GLUTEN, DAIRY, CRUSTACEANS
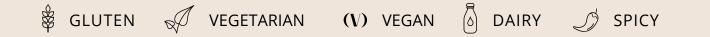
Padron Peppers with Pink Himalayan Rock Salt

13

Grilled Spanish style pimentos.

Lamb & Mint Croquettes 🌾

19

Lamb & Mint croquettes with garlic mayonnaise.
ALLERGENS: GLUTEN, EGGS

Burrata & Zucchini carpaccio 🍶

22

Fresh Burrata served on a bed of torched
zuchinni , homemade vinaigrette, basil, pistachio
ALLERGENS: NUTS, DAIRY

🌾 GLUTEN   🌿 VEGETARIAN   (V) VEGAN   🍶 DAIRY   🌶 SPICY

ALL PRICES IN EURO. VAT INCLUDED.
SERVICE CHARGE OF 8% APPLIES.
ALLERGENS INFO AVAILABLE ON DEMAND.

CRUDO

Pure White Fish Ceviche 🌶️

16

Traditional ceviche, prepared with the finest seasonal white fish, delicately marinated in *leche de tigre* and served with thinly rolled red onion, chili, mashed sweet potato, lime zest, and fresh coriander.

ALLERGENS: FISH, SOY, DAIRY, CELERY

Beef Carpaccio with Creamy Truffle 🍶

17

Delicately seasoned with homemade mayonnaise, a hint of truffle paste, generous shavings of parmesan, all elevated with a pinch of salt.

ALLERGEN: EGGS, DAIRY, SOY, SULPHITES

BonitoTartar with Crispy Corn & Avocado

18

Cubed *Sarajão* tuna seasoned with sesame mayo, shallots, and chives, topped with crunchy fried corn and ripe avocado for a burst of flavours.

ALLERGENS: SOY, EGGS, FISH

🌾 GLUTEN   🥗 VEGETARIAN   (V) VEGAN   🍶 DAIRY   🌶️ SPICY

MAINS

Smoked Aubergine with Feta 🍼 🌱   16

Smoky fire-roasted eggplant seasoned with
dried tomato, garlic, shallots, and pickled mustard
seed finished with a refreshing herb salad,
pane carasau and feta.

ALLERGENS: GLUTEN, DAIRY, SOY

Cauliflower, Hazelnut & Mushrooms 🍼 🌱   17

Oven-baked cauliflower served with creamy
hazelnut puree, noisette brown butter,
salt flower, and a hint of pepper.

ALLERGENS: SOY, NUTS, DAIRY

Portobello Steak with Celery Puree and Pine Nuts 🍼   18

A portobello grilled steak served
with mashed celery.

ALLERGENS: CELERY, SOY, DAIRY, NUTS

Grilled Iberian Pork "Presa"   27

Grilled Iberian pork with salt flakes and a fresh
and aromatic sauce.

ALLERGENS: SOY

Flat Iron Steak with Nikkei Chimichurri   29

Charcoal-grilled steer ribs, expertly sliced and
seasoned with salt flower, accompanied by a vibrant
chimichurri sauce made with a blend of coriander,
parsley, mint, red peppers, and shallots.

🌾 GLUTEN   🌱 VEGETARIAN   (V) VEGAN   🍼 DAIRY   🌶 SPICY

Dry-Aged 45 days Chuleton
66

Our premium charcoal-grilled
chuleton, aged for 45 days.

Carabinero "Al Ajillo"
45

Charcoal grilled Carabineiro "Al Ajillo"
with fresh lime and jalapeño.

ALLERGENS: SHELFISH

Grilled Seabass
28

Charcoal-grilled Seabass with
grilled vegetables and a butter sauce.

ALLERGENS: FISH, NUTS, DAIRY

SIDES

Sautéed Corn
7

Chopped sweet corn, sautéed in noisette brown
butter, aromatic miso paste, and sprinkled with salt
flower.

ALLERGENS: DAIRY, NUTS

Grilled Vegetables (V)
9

An assortment of grilled vegetables: Carrots, beetroot,
cauliflower, red and yellow peppers.

ALLERGENS: DAIRY

Truffle Fries
14

Served with aromatic truffle oil and grated Parmesan.

ALLERGENS: DAIRY, SULPHITES

GLUTEN   VEGETARIAN   (V) VEGAN   DAIRY   SPICY

Grilled Cabbage with Lime Sauce and Pistachio

16

Grilled cabbage wedges drizzled with lime sauce and sprinkled with pistachios.

ALLERGENS: NUTS

DESSERTS

Cheese Foam with Macerated Strawberries 🌾 🍼

12

A cheese foam served with macerated strawberries for a sweet and creamy touch.

ALLERGENS: DAIRY, GLUTEN, SOY

Tarte Tatin with Stracciatella Ice Cream 🌾 🍼

13

ALLERGENS: GLUTEN, DAIRY

Roasted Pineapple with Dulce de Leche 🍼

12

Caramel-infused thinly sliced roasted pineapple served with velvety dulce de leche sauce and garnished with fresh mint leaves.

ALLERGENS: DAIRY

White Chocolate Fondant 🌾 🍼

12

Rich in flavour white chocolate fondant, with a soft centre, served with Italian stracciatella ice cream.

ALLERGENS: DAIRY, NUTS, GLUTEN

🌾 GLUTEN 🌿 VEGETARIAN (V) VEGAN 🍼 DAIRY 🌶 SPICY

FOLLOW THE SUN ✸ CHASE THE MOON ◗ FOLLOW