

To Start—*Small Plates*

- CURRIED NUTS, sea salt, parsley / 50
- GRILLED FLATBREAD, stracciatella cheese, local honey / 90
- PRAWN CEVICHE, spiced popcorn, red onion, coconut, lime / 190
- SCALLOP CEVICHE, green grape, almond white gazpacho sauce / 200
- JAMÓN CROQUETTES, truffle aioli, sliced jamón / 120 (2pcs)
- CHICKEN LIVER PARFAIT, grilled toast, apple jam / 120 (2pcs)
- FRIED CALAMARI, salt, pepper, garlic aioli, lemon / 140
- GRILLED JUMBO PRAWNS, chilli garlic bisque, parsley / 280
- JAMÓN & CHORIZO CHIPS, fried tostada / 240
- PORK BELLY FRIED BAO, hoisin sauce, shiso / 120 (2pcs)
- GRILLED PASTRAMI BIKINI SANDWICH, cheese, pickle cucumber / 120 (2pcs)
- POTATO & ONION OMELET, chorizo, tomato paprika jam / 140

To Share—*Bigger Plates & Sides*

- GRILLED SEAFOOD PAELLA, prawn, scallop, squid ink rice / small 250 / large 380
- GRILLED PORK & BONE MARROW PAELLA, mushroom sofrito, crispy onions / small 280 / large 420
- WAGYU BEEF CHEEK 200 g, slow braised in sherry jus, herbs / 420
- GRILLED SIR HARRY WAGYU STRIPLOIN MB 5 250 g, chimichurri sauce / 800
- GRILLED SALMON FILLET, fennel salad, citrus olive sauce / 350
- GRILLED ESCALIVADA, vegetable salad, smoked eggplant, feta, mint / 180
- FRIED CAULIFLOWER, pomegranate, sesame tahini, mint / 120
- CRISPY PATATAS BRAVAS, tomato sauce, garlic aioli / 80
- SKINNY FRIES, sage salt, truffle aioli / 80
- HOUSE CITRUS GREEN SALAD, pomegranate, almond brittle / 80
- CHARRED SWEETCORN RAGOUT, parsley & tostada chips / 120
- GRILLED BABY GEM LETTUCE, cashew nut, anchovy, red onion / 100

To Finish

- SANGRIA ICE CREAM, olive oil jelly / 60
- KAFFIR LIME & CARAMEL FLAN / 90
- BASQUE BURNT CHEESECAKE CREAM, watermelon sangria, santiago crumble, olive oil / 120
- MANCHEGO CHEDDAR CHEESE, apple chutney, crackers / 290