

To Start

BREAD & BUTTER

Sourdough | Roasted Garlic Butter | Olive oil | Lemon Zest

6,5

FLATBREAD

Tomato | Oregano | Chives

Served with

stracciatella Or anchovies

15,5

CHARRED BROCCOLINI

Black garlic | Smoked Almonds | Coppa | Grilled Manouri | Evoo

17

TOMATO

Daterrini Tomato | Grilled Focaccia| Strawberries | Blue Cheese | Basil | Balsamic

17

BEEF TARTARE

Sirloin | Chilli Garlic mayo | lime | Kimchi Sesame wafers

19

CRUDO

Sea bream |Spring onion | Yuzu Dressing | Wakame mayo

22

GYOZA

Iberico Pork | Shrimps | Jalapenos Cream | Kimchi Dressing | Crispy Panko

20

STEAK & EGGS

Rosti Potato | Eggs yolk Pudding| Flap steak | Shallots Chutney

20

TUNA

28

POTATOES

Roasted Garlic Mayo | Aged Gouda

10

CHARCOAL GRILL

RIB EYE

Aji rocoto cream | Potatoes Rosti

42

FLAP STEAK

Fermented Mushrooms cream | King Oyster | Mustard Jus

36

SCHNITZEL

Veal | Caesars | Parmesan | Baby gem

36

SCORPION FISH

Bisque Beurre Blanc | Pistachios | Grilled Kale

43

LAMB CHOPS

Gochujang | Eggplant | Miso glaze | Cashews

32

TO SHARE

PRIME RIB

Café de paris Butter | Baby Potatoes

130

RED SHRIMPS

Orzo | Confit tomatoes | Furikake | Basil

30

ORGANIC CHICKEN

Albuferra Sauce | Padron Peppers

37

OUR DESSERTS

PISTACHIO PROFITEROL

Choux craquelin, creme pistachio , pistachio praline,anglaise pistachio

13

LEMON TART

Lemon cream, White chocolate mascarpone, Lime sorbet

12

CHOCOLATE MISO

Miso caramel, Gianduja chocolate cream, Salted caramel ice cream