

OYSTERS & CAVIAR

OYSTERS 195

6 pieces David Hervé n° 3



OSCIETRA

30 GR 730

50 GR 1100



BELUGA

30 GR 1500

50 GR 2500



STARTERS

CROQUETAS DE MANCHEGO TRUFADAS 125

Manchego cheese, truffle, pimienta del Piquillo sauce



CALAMARES FRITOS 115

Patagonian deep-fried squids, parsley allioli



EMPANADAS 120

Angus tenderloin, pimienta del Piquillo sauce



PRAWNS & AVOCADO 140

Red prawns, Hass avocado, grapefruit



MEDITERRANEAN SALAD 120

Gordal olives, Greek feta, cucumber, tomato and Ancienne mustard dressing



GAMBAS AL AJILLO 120

Red prawns, garlic, Espelette Pepper PDO, lemon juice



BEEF CARPACCIO 190

Black truffle, parmigiano cream



LA BURRATA 180

Green tomatillo Romesco, candy tomatoes



TUNA TARTARE 200

Avocado with Yuzu mousse, tapioca nori cracker, ginger & sesame dressing



EL PULPO A LA GALLEGA 190

Galician octopus, potato mille-feuille, smoked paprika pearls



RICE & PASTA

RED PRAWNS ARROZ MELOSO 220

Red prawns, baby asparagus, seafood bisque



TRUFFLE RISOTTO 180

Fresh black truffle, wild mushrooms



WAGYU TORTELLINI 180

Wagyu beef cheeks, ossobuco, sweetbreads, sundried cherry tomato



LOBSTER CALAMARATA 650

Organic monograno calamarata, 900g Canadian lobster, velouté



CELERY | CRUSTACEANS | DAIRY | EGG | FISH | GLUTEN | MOLLUSCS | MUSTARD
 PEANUT | SESAME SEED | SOYBEAN | SULPHUR DIOXIDE & SULPHITE | VEGAN | VEGETARIAN
 ALL PRICES ARE IN UAE DIRHAMS AND ARE INCLUSIVE OF A 10% SERVICE CHARGE
 AND 5% VAT, EXCLUDING A 7% MUNICIPALITY FEE.

FROM THE JOSPER

ANGUS TENDERLOIN 250G 380

Australian Black Angus



DRY AGED PORTERHOUSE 850G 1250

30 days aged | 2 side dishes included



TENDERLOIN ROSSINI 250G 550

Black Angus tenderloin, sautéed spinach, Foie Gras,
Non-Alcoholic "Madeira Sauce"



TOMAHAWK 140AED/100GR

Australian Wagyu Mb 6-7

2 side dishes included



WAGYU RIB-EYE 500G 850

Australian Wagyu



LAMB CHOPS 250

Australian Lamb



ROASTED BABY CHICKEN 195

Corn fed whole baby chicken



RATATOUILLE 195

Provençal vegetable stew, petit brie cheese



FROM THE SEA

SCALLOPS PROVENÇAL 220

Hokkaido scallops, garlic, parsley, lemon



THE PRAWNS 250

Marinated and baked tiger prawns, fine herbs



MEDITERRANEAN STYLE SEABASS 230

Spanish seabass, grilled artichoke, datterino
tomatoes, green salad



KING CRAB 150AED/100GR

Alaskan king crab, Maître d'Hôtel butter,
lemon



WHOLE SEABASS 76AED/100GR

Salt crusted seabass, herbed lemon butter

2 side dishes included



SEAFOOD PLATTER 1500

Gambas al ajillo, scallops provençal, grilled octopus, Akami
tuna tartare, Alaskan king crab | 2 side dishes included



SIDES

GRILLED ASPARAGUS 60 | GRILLED BROCCOLINI 60 | PATATAS IBIZENCAS 60



AUBERGINE PARMIGIANA 60 | ROASTED MUSHROOMS 60 | PIMIENTOS DE PADRÓN 60



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