

PARA PICAR

- Marinated olives 38
- Ibérico Bellota 198
- Homemade basket bread: Rye, cheese tapioca, grisinni with labneh 38
- Marinated oyster 40 /per piece
 - with vietnamese dressing
 - with papaya ceviche
- Warm sea urchin, pepper butter on Ciabatta 58
- Blue cheese croquette, bloody mary jam, walnuts 58
- Ibérico cheese, ham and quail egg truffle toastie 58
- Potato fries, rosemary, garlic, tomato and chorizo brava 38



EGGS

- 68 Spanish breakfast, chorizo and potatoes
- 68 Slow egg, maitake, shitake consommé, mushroom chips, mascarpone
- 68 Fried chicken, onsen egg, creamy and pickled corn, crispy chicken skin

SEAFOOD

- Fried adobo sea bass, potatoes, anchovy-parsley aioli 92
- Marinated scallops, avocado, yuzu, green apple, lime 92
- Roasted Octopus, beetroot hummus, potato crackers, pickled beets 92
- Charcoal salmon, ponzu, roe, tabbouleh, dill, radish 92
- Salt and pepper squid with ink aioli 92
- Grilled lobster, Tom yum & uni rice, black garlic, tomatoes 258



Vegetarian & Tasting Menu Lunch/Brunch Menu Available

Dishes are designed to share, each dish will be served as and when they are ready

If you have any allergy or any request dairy free or gluten free, ask to the service

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MEAT

- 188 Suckling pig, roasted pepper, pineapple and pink pepper
- 188 M7 wagyu short rib, potato-leek tarrine, bone marrow glaze
- 98 Brown buttered meatballs, celeriac purée, ginger-miso dressing, kohlrabi
- 98 'Tongue & Cheek' Beef empanada, caper and raisin puree, foie-gras
- 98 Beef tar-tar, egg yolk, pickled mushrooms, toast and smoked fat dressing



GRILL

- Aged grass fed rib-eye, chimichurri 258
- Lamb cutlets, lentils, grilled onion, pickled piparras, spinach 188
- Roasted turbot, clams, green peas-lemon purée, salsa verde 148
- Grilled venison rump, red cabbage stew, garlic Labneh, lavender wine, almonds 108
- Ibérico pork and foie-gras burgers, avocado and pickled cucumber 98

VEGETABLES

- 68 Eggplant "Tonkatsu", tomatoes, herbs ricotta, smoked gazpacho dressing
- 68 Baked beetroot, goat cheese crumble, orange, tomatoes and pickled beets
- 68 Baby carrots, hummus, smoked feta cheese and pickled onions
- 68 Sweet potato gnocchi, parmesan foam, sage, capperberries
- 68 Broccoli, smoked burrata, candied ginger, toasted seeds

