

# TAPAS & SNACKS

## Deep Fried Brie Cheese

*Served with blueberry jam*

6

## Spanish Chistorra Sausage

*Pamplones sausages with sweet chilli sauce*

6

## French fries

6

## Truffled Arancini

*Deep-fried truffled risotto balls with tartare sauce*

5

9

## Duo of Croquetas

*Salmon with sriracha mayonnaise and oxtail with blueberry gel*

7

13

½ portion

## Spanish Iberico Ham

16

26

## Patatas Bravas

*Baked baby potatoes with spicy ají limo foam*

11

## Gambas Picantes

*Crispy tempura tiger prawns glazed with honey and chipotle mayonnaise*

14

## Guacamole

*Served with corn tortilla chips*

14

## Calamares Fritos

*Served with ají amarillo alioli*

15

## Japanese-Style Beef Steak Roll

*Cooked at low temperature, marinated in hoisin sauce, served with wasabi ice cream and pickled pink ginger*

17

\*If you have any special dietary requirements or allergies, please do not hesitate to inform our service team

Full portion



## Salmon Sashimi

*Marinated in beetroot and yuzu, served with wakame and a Japanese-style sauce*

16

## Tuna Tartare

*Served with wakame, avocado, and oriental sauce*

17

# SALADS



## Caesar Salad

*Romaine lettuce, anchovies, Parmesan cheese, croutons and garum-style Caesar sauce*

*+ Grilled Chicken*

*+ Grilled Salmon*

16

20

20

## Red Quinoa and Feta Cheese Salad

*Cucumber, sun-dried tomato, feta cheese, beetroot, chives, macadamia nuts, red-berry vinaigrette, and sweet potato gel*

15

## Poke Bowl

*Sushi rice, avocado, mango, wakame, radish, crispy onion, edamame, vine cherry tomatoes, cucumber, pickled pink ginger, and oriental sauce*

*+ Tuna*

*+ Salmon*

18

24

20

# SOUP

## Soup of the Day

*Ask our service team*

7

## Andalusian Gazpacho

*Served with croutons and balsamic vinegar*

10



# HOMEMADE BURGERS AND WRAPS

<b>Garum Irish Beef Tenderloin Steak Burger</b>	20
<i>With crispy bacon and cheddar cheese, served with French fries, sriracha mayonnaise, and coleslaw</i>	
<b>Club Sandwich</b>	18
<i>With grilled chicken breast, sriracha mayonnaise, crispy bacon, cheddar cheese, lettuce, tomato, and a fried egg</i>	
<b>Vegetarian Wrap</b>	16
<i>With romaine lettuce, vine cherry tomatoes, carrot, cucumber, and Tzatziki sauce</i>	
<i>+ Grilled Chicken</i>	18
<i>+ Grilled Salmon</i>	19

## MAIN COURSE



<b>Slow-Cooked Beef Cheek</b>	30
<i>With a red wine and chocolate sauce, served with creamy Parmentier and crispy sweet potato</i>	
<b>Grilled Mediterranean Sea Bass Fillet</b>	26
<i>Truffled risotto with mushroom duxelles, crispy yuca and lime</i>	
<b>Crispy Hake in Oriental Tempura</b>	25
<i>Served with basmati rice or French fries, tartare sauce, and sweet chilli sauce</i>	
<b>Irish Beef Tenderloin Steak</b>	37
<i>With oven-roasted baby potatoes, semi-dried vine cherry tomatoes, Padrón peppers, and three-pepper sauce</i>	
<b>Fresh Tagliatelle with Black Tiger Prawns</b>	29
<i>Sautéed prawns in a tomato, garlic and chilli confit, served with Florette rocket and Parmesan cheese</i>	

<b>Baked Salmon</b>	22
<i>Served with wok-fried vegetables, creamy mashed potatoes infused with aji amarillo confit</i>	
<b>Vegetarian Asian Wok</b>	17
<i>Noodles or basmati rice with vegetables, Garum-style wok sauce, and prawn crackers</i>	
+ Grilled Chicken	19
+ Grilled Salmon	20
<b>Confit Duck Leg</b>	27
<i>Served with sweet potato gel, Padrón peppers, a pumpkin and potato mille-feuille, red-berry reduction, and crème de cassis</i>	
<b>Korean-Style Barbecue Ribs</b>	25
<i>Caramelised with yakiniku barbecue sauce, served with French fries, sunomono cucumbers, and with a white-cabbage and carrot salad</i>	
<b>Swiss-Style Beef Steak Tartare</b>	26
<i>Served with French fries and mixed baby leaf salad</i>	
<b>Rack of Lamb</b> (New Zealand)	36
<i>With pistachio crust and mint sauce, served with semi-dried vine cherry tomatoes, Padrón peppers, and a pumpkin and potato mille-feuille</i>	

## KIDS MENU

Homemade Chicken Nuggets with French fries	11
Spaghetti Bolognese	10



# DESSERTS

<b>Caramelised Banana Split</b> <i>Served with Oreo crumble, strawberry, chocolate and vanilla ice cream</i>	10
<b>Chocolate &amp; Macadamia Brownie</b> <i>With vanilla ice cream and raspberry crisp</i>	10
<b>Homemade Belgian Chocolate Truffles</b> <i>Served with cream cheese mousse and fresh strawberries</i>	9
<b>Homemade Apple Strudel</b> <i>With vanilla ice cream on a crumble</i>	10

## ICE CREAM (2 scoops) 6

*Vanilla  
Chocolate  
Strawberry  
Pistachio*



## SORBETS (2 scoops) 6

*Mango  
Lemon*

## EXTRA 2

*Chocolate  
Sauce*

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## SPECIAL COFFEES

Irish coffee	10
Espresso Martini	13

## SWEET WINES 75ml

2023	Enrique Mendoza Moscatel de la Marina, Alicante, Spain	5
NV	Pedro Ximénez Dios Baco NV, Jerez, Spain	9

