



Charcoal-grilled oysters (minimum 2)

Oysters and real Amur Beluga caviar (minimum 2)

6 oysters + can of caviar (10g)

Black cherry gazpacho with zaatar marshmallow and dukkah

Smoked eel, feta cheese foam, pickled cucumber and crunchy Kalamata olives

Chicken and vegetable couscous croquettes (4 pieces)

Grilled spiced mango with baby spinach, dibs roman and labneh

Beetroot carpaccio, burnt sheep's milk ice cream, caramelised walnuts

Creamy sheep's cheese with fig relish, olives and almonds

7-spices Drake wings marinated in black beer

Beef meatballs with tahini, potatoes and pistachios

Naan pizza with muhammara, rocket, labneh and walnuts

Pumpkin hummus, fresh turmeric and seeds

Barbari bread and Kalamata olive raita

Olives and pickled vegetables

BARBECUED, WOOD-FIRED

Barbecued sirloin and marrow kebab

***Koobideh** beef skewer, bread and sumac salad**

We recommend accompanying it with Basmati rice with saffron + €4.5

*Koobideh: spiced minced beef skewer

Octopus marinated in harissa with a fresh fennel, orange and almond salad

Gilthead bream, tamarind and tarragon potatoes

Prawns with broccoli, cauliflower, fig and citrus couscous

Charcoal-grilled avocado with cauliflower, portobello, dukkah and sumac hummus

Duck breast, polenta, fresh snow peas and roasted strawberry and sumac sauce

SIDES

Basmati rice, saffron

Sumac salad

Barbequed corn on the cob, ghee butter

Wood-fired naan bread

Garlic and butter naan bread

RED

10.000 Hores - ECO
DO Penedès
Ull de Llebre, Syrah

Viña Gormaz Crianza - CRZ
DO Ribera del Duero
Tempranillo

La Goja - MI - PL
DO Empordà
Garnacha

Tanius - PL - CRZ
DOQ Priorat
Garnacha, Cariñena

Orben - CRZ
DOCa Rioja
Tempranillo, Graciano

pólVora - ECO - PL - MI
Vins de la Memòria
Conca de Barberà
Trepat

Gratallops Vi de Vila - PL - CRZ
DOQ Priorat
Garnacha, Cariñena

**Vega Sicilia Valbuena
5º Año - CRZ**
DO Ribera del Duero
Tinta fina, Merlot

SPARKLING

**Sadurni Oliver Brut
Nature Reserva - ECO**
DO Cava
Xarel·lo, Macabeo, Parellada

Llopart Brut Rosé - ECO
CORPINNAT
Monastrell, Garnacha, Pinot Noir

L'O de l'Origan Brut Nature
DO Cava
Chardonnay, Xarel·lo, Macabeo

**Longitude 1er Cru,
Blanc de Blancs E.B.**
AOC Champagne
Chardonnay

WHITE

10.000 Hores - ECO
DO Penedès
Xarel·lo

Tinita
DO Rueda
Verdejo

Godelia
DO Bierzo
Godello, Doña Blanca

El Jardín de Lucía
DO Rias Baixas
Albariño

elBadiu - PL - MI
Vins de la Memòria
DO Alella
Pansa Blanca

laBruixa - ECO - MI - PL - BR
Vins de la Memòria
DO Terra Alta
Garnacha blanca y Macabeu

Belondrade y Lurton - CRZ
DO Rueda
Verdejo

Puligny-Montrachet - ECO - PL - CRZ
AOC Puligny-Montrachet
Borgoña (Francia)
Chardonnay

ROSE

10.000 Hores - ECO
DO Penedès
Merlot, Ull de Llebre

Rosé des Cimes
AOC Côtes-du-Roussillon
Grenache Gris, Syrah

DESSERTS

Grilled pineapple with rose Chantilly cream and cardamom sponge cake

Sumac and Magnum, red velvet, chocolate and nuts

Orange blossom and barberry cheesecake

Wood-fired kunafa filled with cheese

Our recommendation is accompanying with our teas

Saffron, pistachio and rose petal ice cream

OVR TEAS

Black tea, kaffir lime leaves

Green tea with fresh mint

SWEET WINES

PX San Emilio - Solera familiar

DO Jerez-Xérès-Sherry
Lustau - Pedro Ximénez

Tokaji Aszú 5 Puttonyos

Tokaji (Hungria)
Château Dereszla - Furmint

DIGESTIVE LIQVORS

Amaretto

Jägermeister

Baileys

Ratafia

TEQUILA & MEZCAL

Patron Silver

Mezcal Alipus San Andrés

SHOTS

Orujo Pazo Valdomiño

Grappa Nonino

CRAFT COCKTAILS

Express Your Stout

Vodka, coffee liquor, cinnamon, black beer

Craft Mojito

Rom, lime, basil, sugar, pale ale

Pale Americano

Campari, vermouth, IPA

GIN TONICS

Gin Harbour, lime twist

Martin Miller's, pink pepper

Monkeys 47, lime twist

Hendricks, rose petals

Puerto De Indias, lime twist

Bombay Sapphire, black pepper

Sikkim Privée, juniper

VODKA

Grey Goose

RVM

Bacardi

Carta Blanca

Diplomático

12 Años Reserva Exclusiva Venezuela

Plantation Xo Barbados

WHISKY, BOVRBON, BRANDY

Nikka Blended Days Japan

Johnnie Walker Gold Label Scotland

Eagle Rare Bourbon America

Lagavulin 16 Scotland

Carlos I Imperial Spain

If you have any allergies or intolerances,
please inform the waiter and they will advise you.
There may be traces of cross contamination in all the dishes.