



Charcoal-grilled oysters (minimum 2)

Oysters and real Amur Beluga caviar (minimum 2)

6 oysters + can of caviar (10g)

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

7 spices chicken and vegetables croquettes (4 pieces)

Grilled spiced mango with baby spinach, dills roman and labneh

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

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

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

BARBEQUED, WOOD-FIRED

Barbecued sirloin and marrow kebab

*Koobideh** beef skewer, naan bread and baked vegetables

We recommend accompanying it with Basmati rice with saffron or Sumac salad

*Koobideh: spiced minced beef skewer

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

Roasted cauliflower in turmeric, yellow lentil tabouleh, kabse dressing and black tahini

Gilthead bream, tamarind and tarragon potatoes

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 Tomato, cucumber, radish, onion and mint

Barbequed corn on the cob

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

Clos Fontà 2015
DOQ Priorat
Cabernet Sauvignon, Garnacha Negra,
Cariñera

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

Attis Xión 2019
DO Rías 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, Macabeo

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

DESSERTS

Grilled pineapple with rose Chantilly cream and cardamom sponge cake

Barberry goat's cheesecake

Wood-fired kunafa filled with cheese

Our recommendation is accompanying with our teas

Chocolate ganache, orange crisp and golden oil

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-Xérés-Sherry
Lustau - Pedro Ximénez

Tokaji Aszú 5 Puttonyos

Tokaji (Hungria)
Château Dereszla - Furmint

DIGESTIVE LIQVORS

Amaretto

Jägermeister

Baileys

Ratafia

SHOTS

Jose Cuervo Reposado Oro

Orujo Pazo Valdomiño

Grappa Nonino

Jack Daniels

TEQVILA & MEZCAL

Jose Cuervo Reposado Oro

Jose Cuervo Reposado Oro Combinado

Patron Silver

Grappa Nonino

VODKA

Grey Goose

Soft drink or Redbull

CRAFT COCKTAILS

Express Your Stout

Vodka, coffee liquor, cinnamon, black beer

Craft Mojito

Rom, lime, mint, sugar, lager

Mambo Beats

Bombay Gin, beet, ipa syrup, coconut foam

Walk in Bombay

Bombay gin, orange marmalade, kaffir lime leaves, ipa syrup

Hopped whiskey sour

Red label, ipa syrup, egg white, hops tincture

Roseberries

Moskovskaya vodka, red berries, raspberry, rose water

VIRGIN COCKTAILS

Virgin Walk in Bombay

Orange marmalade, kaffir lime leaves, ipa syrup

Virgin Roseberries

Red berries, raspberry, rose water

Virgin Craft Mojito

Lime, mint, sugar, lager

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

WHISKY, BOVRBON, BRANDY

Nikka Blended Days Japan

Johnnie Walker Gold Label Scotland

Jack Daniels America

Eagle Rare Bourbon America

Lagavulin 16 Scotland

Carlos I Imperial Spain

RVM

Bacardi Carta Blanca

Diplomático 12 Años Reserva Exclusiva
Venezuela

Plantation Xo

Barbados

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.