



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)

Kuku Zabzi - Our interpretation of a traditional Persian dish.

Open omelette with fresh herbs, mint yoghurt, berries and walnuts

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

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, 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

Zereshk polo - Grilled coquelet marinated in saffron with festive rice

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-Xérès-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.