



Wood-fired bread rolls with smoked butter

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)

Open omelette with fresh herbs, mint yoghurt, berries and walnuts
Our interpretation of a traditional Persian dish. Kuku Zabzi

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

Grilled coquelet chicken marinated in saffron with festive rice. Zereshk polo

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 (according to season)

Wood-fired naan bread

Garlic and butter naan bread

VERMOUTH

Martini ambrato white

Martini rubino black

Lustau blanco / black

SPARKLING WINES

DO CAVA

Anahita Brut Reserva Nature

(Xarel·lo, Macabeu, Parellada) - ECO

CORPINNAT

Llopart Brut Rosé

(Monastrell, Garnacha, Pinot Noir) - ECO

DO CAVA

L'O de l'Origan Brut Nature

(Chardonnay, Xarel·lo, Macabeu)

AOC CHAMPAGNE (FRANCE)

Longitude 1er Cru, Blanc de Blancs E.B.

(Chardonnay)

NATIONAL WHITE WINES

DO RUEDA

Ladivina

(Verdejo)

DO RÍAS BAIXAS

Pazo Das Bruixas

(Albariño)

DO TERRA ALTA

laBruixa

(Garnacha blanca, Macabeu) - ECO - MI - PL - BR

DO PENEDÈS

La Temptació

(Malvasia de Sitges) - ECO - PL

DO BIERZO

Godelia

(Godello, Doña Blanca)

DO EMPORDÀ

Xot dels Aspres

(Picapoll, Sauvignon blanc)

DO ALELLA

elBadiu

(Pansa Blanca) · PL - MI

DO BINISSALEM-MALLORCA

Supernova Blanc

(Moll) · CRZ

DO RUEDA

Belondrade y Lurton

(Verdejo) · CRZ

INTERNATIONAL WHITE

AOC POUILLY-FUMÉ - LOIRE (FRANCE)

Pouilly-Fumé Réserve

(Sauvignon Blanc) · ECO - BD - CRZ

AOC PULIGNY-MONTRACHET BORGONA (FRANCE)

Puligny-Montrachet

(Chardonnay) · ECO - PL - CRZ

NATIONAL / INTERNATIONAL ROSÉ WINES

DO PENEDÈS

Nuit&Mambo

(Pinot Noir) - ECO

DO CATALUNYA

Gris

(Lledoner Roig Merlot) · ECO

AOC CÔTES-DE-PROVENCE (FRANCE)

Domaine D'Eole Rosé

(Tinta, Cinsault, Cariñena, Syrah)

AOC CÔTES-DU-RHONE (FRANCE)

Domaine de la Janasse Rosé

(Syrah, Cinsault, Counoise)

NATIONAL RED WINES

**DO TERRA ALTA
LABÁRBARA**
(Garnacha tinta) · ECO · PL

**DO RIBERA DEL DUERO
Viña Gormaz**
(Tempranillo) · CRZ

**DO CONCA DE BARBERÀ
pólVora**
(Trepát) · ECO · PL · MI

**DO EMPORDÀ
La Goja**
(Garnacha) · MI · PL

**DO MONTSANT
Vino Costers de Cornudella**
(Garnacha, Cariñena) · CRZ

**DOQ PRIORAT
Tanius**
(Garnacha, Cariñena) · PL · CRZ

**DOCA RIOJA
Orben**
(Tempranillo, Graciano) · CRZ

**DO REBEIRA SACRA
Lalama**
(Mouratón, Mencia, Brancellao) · ECO · PL · CRZ

**DO PRIORAT
plOm**
(Garnacha) · ECO · PL · MI ·

**DOQ PRIORAT
Clos Fontà 2015**
(Cabernet Sauvignon, Garnacha Negra, Cariñera)

**DO RIBERA DEL DUERO
Vega Sicilia Valbuena 5o Año**
(Tinta fina, Merlot) · CRZ

INTERNATIONAL RED WINES

**AOC PAUILLAC - BURDEOS (FRANCE)
Pauillac 2014**
(Merlot, Cabernet Sauvignon Cabernet Franc, Petit Verdot) · CRZ

**GHAZIR-BEIRUT (LEBANON)
Château Musar**
(Cabernet Sauvignon, Carignan, Cinsault) · CRZ

**AOC VOLNAY-BORGOÑA
Ami Volnay 2017**
(Pinot Noir)

NATIONAL SWEET WINES

**DO EMPORDÀ
Garnatxa dolç Ambré**
(Garnacha gris) · PL · CRZ

**DO JEREZ - XÉRÉS – SHERRY
PX San Emilio - Solera familiar**
(Pedro Ximénez) · CRZ

INTERNATIONAL SWEET WINE

**TOKAJI (HUNGARY)
Tokaji Aszú 5 Puttonyos**
(Furmint) · CRZ

**AOC SAUTERNES (FRANCE)
Château Les Justices**
(Semillon, Sauvignon blanc) · CRZ

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

OUR 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

Ratafía

ORVJOS & GRAPPA

Orujo Pazo Valdomiño

Martin Codax Albariño

Grappa Nonino

TEQUILA & MEZCAL

Jose Cuervo Reposado Oro

Patrón Silver

Tequila Fortaleza reposado

Tequila Olmeca reposado

Alipus San Andres

VODKA

Grey Goose

GIN TONICS

Harbour lime twist

Martin Miller's pink pepper

Monkey 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 United States

Lagavulin 16 Scotland

Eagle Rare Bourbon United States

Carlos I Imperial Spain

RVM

Brugal Añejo Dominican Rep.

Diplomático 12 Años Reserva Exclusiva
Venezuela

Plantation Xo Barbados

Zacapa Centenario XO
Guatemala

CRAFT COCKTAILS

Express Your Stout

Vodka, coffee liquor, cinnamon, black beer

Craft Mojito

Rom, lime, mint, sugar, lager

Walk in Bombay

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

Hopped Whiskey Sour

Red label, ipa syrup, egg white, hops tincture

Moscow Mule

Moskovskaya vodka , lime, sugar syrup, ginger beer

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

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.