



Natural Oysters (minimum 2)

Charcoal-grilled oysters (minimum 2)

Oysters and real Amur Beluga caviar (minimum 2)

6 oysters + can of caviar (10g)

Mezze Platter S&M: A selection of our best sauces for dipping with our barbari and naan breads. Accompanied by pickles, feta marinated in rosemary, red lentil falafel and smoky grilled peppers

Mediterranean bluefin tuna, gordal olive, grilled onion and pickled and smoked vinaigrette

7 spices chicken and vegetables croquettes (4 pieces)

Roasted carrot hummus, jibneh, za'atar vinaigrette and kale

Smoked aubergine, feta cheese snow, pani puri and date molasses

Grilled spiced mango with baby spinach, dibs roman and labneh

Beetroot carpaccio, burnt sheep's milk ice cream, caramelized 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

Olives and pickled vegetables

Barbari bread and Kalamata olive raita

Wood-fired bread rolls with smoked butter

BARBEQUED, WOOD-FIRED

Koobideh* beef skewer, naan bread and baked vegetables

We recommend accompanying it with Basmati rice with saffron + €4.00 or Sumac salad + €3.70

*Koobideh: spiced minced beef skewer

Fish of the day with a pistachio ajoblanco (cool garlic soup)

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

Joojeh roll: Chargrilled herb-marinated chicken, challah bread, grapefruit and pomegranate with rustic potatoes

Rack of lamb in a dukkah crust with a vegetable and dried fruits quesquesun and beer-glazed shallots

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

Roasted celery with fennel tzatziki and pickled vegetable salad

Charcoal-grilled turbot in a saffron velouté

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

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

SIDES

Basmati rice, saffron

Festive rice with nuts, berberis, rose water and saffron

Sumac salad Tomato, cucumber, radish, onion and mint

Barbequed corn on the cob (according to season)

Rustic baby potatoes

Wood-fired naan bread

Garlic and butter naan bread

VERMOUTH

Martini ambrato white

Martini rubino black

Lustau blanco / black

SPARKLING WINES

DO CAVA

Anahita

(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 (FRANCIA)

Les Mottelettes Blanc de Blanc

(Chardonnay)

NATIONAL WHITE WINES

DO RUEDA

Ladivina

(Verdejo)

DO RÍAS BAIXAS

Xion

(Albariño)

DOCA RIOJA

AM Tempranillo blanco

(Tempranillo blanco) Abel Mendoza PL- CRZ

DO PENEDÈS

La T temptació

(Malvasia de Sitges) - ECO - PL

DO BIERZO

Godelia

(Godello, Doña Blanca)

DO ALELLA

elBadiu

(Pansa Blanca) · PL - MI

DO BINISSALEM-MALLORCA

Supernova Blanc

(Moll) · CRZ

DO RUEDA

Belondrade y Lurton

(Verdejo) · CRZ

VTD CASTILLA Y LEÓN

Barón de Chirel Blanco 2019

(Verdejo) Marqués de Riscal

INTERNATIONAL WHITE

AOP - LOIRE (FRANCIA)

Malleux

(Chenin Blanc) · Francois Chidaine

NATIONAL / INTERNATIONAL ROSÉ WINES

DO PENEDÈS

Nuit&Mambo

(Pinot Noir) - ECO

DO NAVARRA

PINKGALL 2021

(Garnacha blanca/gris/negra)

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

**DOQ PRIORAT
pIom**
(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**

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 whipped cream and cardamom sponge cake

Barberry goat's cheesecake

Wood-fired kunafa filled with cheese

Our recommendation is accompanying with our teas

Chocolate, stout and sesame

Bamieh churros with saffron, pistachio and rose ice cream

OVR TEAS

Black tea, kaffir lime leaves

Green tea with fresh mint

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 Fortalez reposado

Tequila 1800 cristalino

Tequila Azul 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

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.

CRAFT COCKTAILS

Craft Mojito

Rom, lime, mint, sugar, lager

Roseberries

Moskovskaya vodka , red berries, raspberry, rose water

Classic margarita

José Cuervo Reposado, triple sec dry curaçao, sugar syrup and lime juice

Margarita Patrón Silver

Patrón Silver, triple sec dry curaçao, sugar syrup and lime juice

Sumac Passion

Pisco Torres Gobernador, passion fruit, egg white, lime juice and yellow pepper

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

Raspberry Patrón Mule

Patrón Silver Tequila, ginger juice, lemon juice, raspberry, ginger beer

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

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