

APPETIZERS

Seafood Ravioli with Plankton & Coriander Emulsion	690
Pan-seared Foie Gras, Figs Jus & 'Trouxas de Ovos'	990
Hand-cut Wagyu Beef Tartare with Bone Marrow Caramel	990
Mixed Herbs & Leafs Salad with Lemon Dressing	390
Cod Fish Salad, Pickled Vegetables & Anchovies Dressing	790
Charcoal-grilled Octopus with Pistachio Purée	880
Ibérico Shoulder Ham Bellota 24-months Juan Pedro Domecq	990
Handmade Tagliatelle with Crab Meat Ragù	890
Grilled Jumbo White Asparagus, 'Romesco' Sauce & Ibérico Ham	1,290

MAINS

Ibérico Pork 'Pluma' with Spiced Carrots Purée & Seasonal Mushrooms	990
Pan-seared Sea bass with 'Bulhão Pato' Sauce & Guanciale	790
Roasted Halibut with Sun-dried Tomatoes Barley 'Risotto'	890

FROM OUR GRILL

Wagyu Striploin 'Snake River Farm'	590 / 100g
Charcoal-grilled Turbot with Champagne Vinaigrette	240 / 100g

DESSERTS

Orange 'Story'	390
White Chocolate Tart with Whipped Cream	390
Strawberries & Champagne	390
Grandmother's Recipe VSOP Cognac Flan with Whipped Cream	390