

APPETIZERS

Pan-seared Foie Gras, Figs Jus & 'Trouxas de Ovos'	990
Hand-cut Wagyu Beef Tartare with Bone Marrow Caramel	990
Cod Fish Salad, Pickled Vegetables & Anchovies Dressing	790
Charcoal-grilled Jumbo River Prawn with Crab Meat & Saffron	1,290
Charcoal-grilled Octopus with Pistachio Purée	880
Ibérico Shoulder Ham Bellota 24-months Juan Pedro Domecq	990
Handmade Tagliatelle with Crab Meat Ragù	890
Handmade Tagliolini with Périgord Winter Black Truffle	290 / g (min 5 g)

MAINS

Ibérico Pork 'Pluma' with Spiced Carrots Purée & Seasonal Mushrooms	990
Australian Lamb Rack with Jerusalem Artichokes	1,290
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
Rubia Gallega Prime Rib 'Discarlux'	690 / 100g

DESSERTS

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