

TAPAS & WINE

5 Creative Tapas

25€

5 Creative Tapas & 2 Glasses of Wine

45€

FULL MOON MENU

Cauliflower

Served with caviar

White Aubergine

Roasted on the Josper, side of onion & thyme,
garlic cream & fried garlic crisp

Celeriac 'Risotto'

Mushrooms, pickled razor-clams & Manchego cheese

White Catch

Sea bass roasted on the Josper, noisette-buttered scallop,
air of Guanciale, roasted parsnip purée

or

Sirloin Steak

Air of Guanciale, roasted parsnip purée, millefeuille potatoes

Coconut Mont Blanc

Coconut desert with a tropical touch

75€

Please inform your server of any food-related allergies.

JOSPER

Daily selection of the best meat, fish & seafood prepared on our wood fire oven.
Served with two sides & two sauces.

MEAT

All our meat is from the Iberian peninsula and priced per kilo.

Tenderloin 38€/250gr
Matured 15-30 days

Rib Eye 125€/kg
Matured 15-30 days

Chuletón 115€/kg
Matured 15-30 days

T-bone 195€/kg
Matured 15-30 days

FISH

Daily selection of fresh fish, seafood & shellfish, obtained from local fishing, the peninsula or Brittany, priced either per kilo or piece.