



## APERITIVOS

### Snacks

#### Trio de Salsas con Crocantes 23 VG GF

Guacamole, perous, aubergine dip  
crispy tortillas, patacones

#### Chicharrónes de Pollo 20

Crispy chicken, chipotle, spicy guava sauce

#### Tartar de Atún Rojo 32

Crispy rice crackers, yuzu & truffle marinade. chives

#### Bocado de Tartar de Wagyu y Caviar 38 GF

Crispy rice, Wagyu tartare, katsuobushi mayo, Kristal Caviar

#### Empanadas de Carne 28 GF

Corn empanadas, pulled wagyu beef, garlic sauce

#### Piqueo de Anticuchos 32 GF

Beef, chicken, aubergine & padron peppers skewers

#### Croquetas de Papa Rellena 28 (2 pcs) (1 extra 15)

Agria potatoes croquetas, chilean seabass, spicy mayo

#### Cavir Kaviari Kristal 50gr/125gr 170/420

COYA Caviar Kaviari COYA Reserve with toppings

## ENSALADAS

### Salads

#### Tomatoes y Avocado 25 V

Heritage tomatoes, ají amarillo, citrus & basil, pickled onion

#### Espinacas con Manchego 23 V

Baby spinach, grilled peaches, goji cranberries, manchego cheese

#### Romana con Bogavante 44

Romaine lettuce, grilled lobster, topos, manchego cheese

## CRUDOS

### Citrus cured fish & Peruvian style Sashimi

#### Ceviche Mixto 32 GF

Seabass, octopus, prawns, squid, mussels, ají amarillo

#### Ceviche Raices de Verano 19 GF VG

Baby carrot, parsnips, pine nut tiger

#### Tataki de Atún Lucuma 32

Bluefin tuna, lucuma, passion fruit, ají panca

#### Tataki de Res Wagyu 36 GF

Wagyu beef tataki, grilled leeks, cashew nuts

## SANDWICHES

### Sandwiches (served with sweet potato fries)

#### Sando de Rabo de Toro 39

Slow cooked Ox Tail, manchego, truffle

#### Bun de Pollo 26

Corn flaked chicken, coleslaw, relish mayo

#### Bun con Hongo Portobello 22 V

Panko, Portobello Mushroom, coleslaw, relish mayo

## POSTRES

### Desserts

#### Alfajores Sando 18

Dulce de leche ice cream, milk chocolate ganache

#### Bandeja de Frutas Exótica 30

Exotic fruit platter

#### Paletas Heladas 16 V GF

Selection of 3 popsicles

## WINE LIST

### Champagne

	12,5cl	75cl	150cl
<b>NV Veuve Clicquot Ponsardin,</b> Brut Carte Jaune	25	150	290
<b>NV Ruinart,</b> Brut		180	360
<b>NV Ruinart,</b> Blanc de Blancs	35	220	450
<b>NV Krug,</b> Grande Cuvée		500	
<b>2013 Dom Pérignon</b>		450	1400
<b>2015 Louis Roederer,</b> Cristal		650	1650
<b>NV Veuve Clicquot Ponsardin,</b> Brut Rosé	29	175	390
<b>NV Ruinart,</b> Brut Rosé		190	460
<b>2008 Dom Pérignon,</b> Rosé Luminous		990	

### White Wine

	12,5cl	75cl	150cl
<b>2022 Catena Zapata,</b> Chardonnay, Mendoza		65	
<b>2022 Leirana,</b> Albariño, Bodegas Forjas del Salnés, Rías Baixas	12	70	
<b>2022 Sancerre,</b> P. Jolivet, Loire Valley		110	200
<b>2023 Cloudy Bay,</b> Sauvignon Blanc, Marlborough	19	115	220
<b>2022 Boissonneuse,</b> Chablis, J. Brocard, Burgundy		120	
<b>2022 Belondrade y Lurton,</b> Verdejo, Rueda		125	
<b>2020 Baron de L, De Ladoucette</b> Pouilly Fumé, Loire Valley		250	
<b>2021 Olivier Leflaive,</b> Meursault, Burgundy		340	

### Rosé Wine

#### Côtes de Provence

	12,5cl	75cl	150cl
<b>2022 Whispering Angel</b> Château d'Esclans	17	90	160
<b>2022 Whispering Angel</b> Château d'Esclans Jeroboam 3L			410
<b>2021 Whispering Angel</b> Château d'Esclans Methuselah 6L			850
<b>2022 Domaines Ott,</b> Château de Selle	19	110	
<b>2022 Cuvee 281,</b> Château Minuty		130	250
<b>2021 Garrus,</b> Château d'Esclans		280	

### Red Wine

	12,5cl	75cl	150cl
<b>2020 El Origen,</b> Familia Comenge, Ribera del Duero	14	70	
<b>2015 Allende,</b> Rioja		85	140
<b>2021 La Taupe, Chavy-Chouet,</b> Pinot Noir, Burgundy		125	
<b>2021 Villa Corullon,</b> Descendiente de J. Palacios, Bierzo		135	
<b>2018 Numanthia,</b> Toro		160	

Origine of our produce Fish: Zone FAO 87/27/57/41/37  
Meat: France, UK, Spain, Chile, Italy

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free