

S T A R T E R S

WAGYU BEEF CARPACCIO

Flash roasted, smoked at your table, crispy potato soufflé, mango chutney, béarnaise ice-cream, roasted hazelnuts, and Merlot impregnated shallots

€16.00

PAN SEARED FRESH FOIE GRAS

Hazelnut and red currant toast topped with balsamic and honey caviar

€16.50

PAN FRIED SCALLOPS

Served with thyme flavoured mosaic of peppers, lentil and nori "needles"

€15.00

TRUFFLE AND WILD MUSHROOM CROQUETTES

Served with a micro green saladette topped with sweet black truffle emulsion and spicy mayonnaise

€13.00

TIGER PRAWNS IN "ANCIENT" TEMPURA (EL BULLI TRIBUTE)

Dressed with Asian vinaigrette and wild herbs

€14.00

C&B SIGNATURE BLACK FRIED CALAMARI

Tossed in Himalaya salt, garlic and parsley
(The tradition, in our own way)

€13.00

CHICKEN FILO PASTRY

Flamed with rum, Indonesian curry, coconut water, chili chutney and crème fraîche

€12.50

C&B CLASSIC WAGYU BEEF TACOS

Wagyu beef, grilled red peppers, onion rings, mango chutney, chili and crispy quinoa

€14.50

BOUGON BOUCHE (FRENCH DELICACY GOATS CHEESE)

Fried goat cheese, cherry tomatoes, greens, nuts, orange and mustard vinaigrette, and impregnated pear

€12.50

BUFFALO MOZZARELLA

Puddle of tomato jelly, dressed with orange and antique mustard vinaigrette, cherry tomatoes, crushed pistachios, rocket leaves and aged balsamic caviar

€12.50

HAND CARVED SMOKED SALMON

Light horseradish foam, aromatic herbs, Aburi emulsion, toasted pistachios and nori jullienne. Dressed with extra virgin olive oil, aged balsamic reduction, lemon brushwork, and aromatic herbs.

€13.00

.....
*C&B recommended for
Pre Dinner or Intermediate.*
.....

MOLECULAR TRIO SERVED ON CRUSHED ICE AND LIQUID NITRO

JAMES BOND

Melon, Martini and Verdial olive

SWEET VELVET

Bajtra, strawberry and balsamic reduction

CUBANITO

Mojito

€9.00
.....

OYSTER & CAVIAR BAR

FRESH OYSTERS

Market Price / Approx €3.50 per piece

STURGEON CAVIAR (OSSETRA)

€1.80 per gram. Sold in jars of 50 grams
€90.00

SPECIAL RESERVE CAVIAR (KALUGA)

€3.80 per gram. Sold in jars of 50 grams
€190.00
.....

M A I N S

LINGUINE

Tossed in a velvet lobster and prawn bisque
Starter €12.50 | Main €19.00

CASARECCE PASTA (TRIBUTE TO NANNA'S RECIPE)

Folded with beef and cream ragu with
nanna's secret herbs and spices
Starter €12.50 | Main €19.00

RICOTTA TRUFFLED GNOCCHI

With tarragon infused noisette butter,
and crunchy parmesan shavings
Starter €12.50 | Main €19.00

SCALLOPS AND PRAWN FILLED PASTA

Finished with a ginger garlic
and fish broth velouté
Starter €13.50 | Main €22.50

LOBSTER AND SALMON TORTELLONI

Cherry tomato, local herbs and
white wine creamy velouté
Starter €13.50 | Main €22.50

RABBIT CONFIT RAVIOLONI

Caramelized shallots and balsamic sauce
Starter €13.50 | Main €22.50

AAA BLACK ANGUS RIB EYE

€23.50

AAA BLACK ANGUS FILLET

€29.00

SLOW COOKED LOCAL PORK

Citrus demi-glace
€25.00

BARBARY DUCK BREAST

Served with beetroot and balsamic
purée, caramelized apples in thyme,
juniper berry and orange sauce
€25.00

BURNED LAMB RACK

With fake lamb bone, port and
rosemary glacé covered with
black olive ash
€28.00

LOCAL KING PRAWNS

Wrapped in a smoked banana leaf, with
garlic, parsley and white wine
€29.00

SALMON SUPREME SOUS VIDE

potato foam, caramelized apple and
lemon grass compote
with a sour cream sauce
€25.00

SAUCES FOR MEATS

Pepper and cognac sauce,
Wild mushroom sauce,
Whiskey, gorgonzola
and walnut sauce.

€2.50

FRESH FISH ON DAILY SPECIALS

C&B classic speciality al sale
(baked in rock salt)
and filleted at your table,
lava grilled, aqua pazza and
cartoccio.

(Market Price)
Approximately €5.60 per 100 grams

LIVE LOBSTER FROM THE TANK

Classic thermidor sauce,
Chef's speciality light sweet and
sour escabeche sauce
and C&B signature lobster
popcorn sandwich.

€8.00 / 100 grams