

## PREMIUM CAVIAR SELECTION

### GOLD LABEL

*'Baeri' the Siberian river sturgeon*

€90 per 50 grams

### PLATINUM

*'Baeri and osietra' hybrid*

€115 per 50 grams

### OSIETRA

*'Gueldenstaedti' Russian Caspian Sea sturgeon*

€140 per 50 grams

### RARE BELUGA

*'Huso Huso' Caspian Sea sturgeon*

€320 per 50 grams

### WHITE PEARL

*'Ruthenus' Albino sturgeon caviar*

€100 per 30 grams

## TASTER SELECTION CAVIAR

GOLD LABEL; *available with 5g spoon* €10

PLATINUM; *available with 5g spoon* €12

*Bollinger, Special Cuvee*

*€18 per glass*

*€105 per bottle*

## SALADS

### GARDEN GOURMET

*Pickled cucumber, cherry tomatoes, orange & grain mustard vinaigrette,  
aged balsamic, walnuts, pomegranate and dry figs*

€12

*Meridiana, Astarte Vermentino - €7 per glass*

### GOAT CHEESE BOUQUET

*Sesame pastry basket, green asparagus, forest fruits, tomatoes and basil,  
aged balsamic, black pepper and strawberry vinaigrette*

€14

*Cono Sur, Sauvignon Blanc - €6 per glass*

### RAF TOMATO & TOAD SKIN AVOCADO

*Orange segments, purple onion, cured cucumber, sesame and wakame  
seaweed, grain mustard, lime and olive oil*

€13

*Meridiana, Astarte Vermentino - €7 per glass*

## CEVICHEs

*Peruvian tartar cured in citrus*

### SEABASS THE EXOTIC

*Mango and passion fruit 'leche de tigre', purple  
onions, coriander and fresh chili*

€15.50

*Glarima, Chardonnay-Gewürztraminer - €6 per glass*

### THE BLOODY MEAGRE

*Beetroot and balsamic 'leche de tigre', guacamole,  
tomato hearts green chili and apple*

€15.50

*Delicata, Rose - €6 per glass*

### SALMON NARANJITO VERDE

*Verdial green olive 'leche de tigre', orange segments, sweet  
potato dices tossed in Egyptian cumin, lime, chili and mint*

€14

*Cono Sur, Sauvignon Blanc - €6 per glass*

## RAWS

### OYSTERS

*Natural €5.50, Ponzu (soya and lime) €6, Chilli oil €6.50  
Bollinger, Special Cuvee - €18 per glass*

### SALMON AND TUNA TARTAR

*Marinated Salmon in miso and kimchi, served along  
Tuna infused with green chili and green apple,  
accompanied by Carta di musica bread*

€12

*Delicata, Rose - €6 per glass*

### FLAME SEARED CUTS OF TUNA

*Tamarind sauce, chilli caviar, wakame seaweed and guacamole  
€14*

*Delicata, Rose - €6 per glass*

## ‘MACHU PICCHU’

*South American touch*

### SALMON TRUFADO

*Hand carved salmon, dressed with ponzu sauce, black  
truffle, wakame seaweed gel, sesame snow and chives*

€15.50

*Louis Moreau, Chablis - €9 per glass*

### MEAGRE

*Hand carved meagre, sweetcorn, lime and chili chipotle  
glaze, guacamole, coriander and black olive tapenade*

€15.50

*Glarima, Chardonnay-Gewürztraminer - €6 per glass*

## CRISPY AND CRUNCHY

### DUCK AND FOIE GRAS CRISPY GYOZA

*Served with a red currant and mustard emulsion*

€14

*Hecula Monastrell - €7 per glass*

### PEKING DUCK WONTON

*Plum and ginger sauce, sesame seeds and touch of chili*

€13.50

*Carpineto, Rosso di Montepulciano - €7.50 per glass*

### BLUE TIGER PRAWNS TEMPURA

*Served with Shichimi spicy mayo & chili chutney*

€15

*Glarima, Chardonnay-Gewürztraminer - €6 per glass*

### ‘THE LOBSTER POPCORN’

*Chili chutney, spicy mayo, micro cress, black sesame seeds and*

*(Half lobster, 300gr approx.) €35.75*

*Louis Moreau, Chablis - €9 per glass*

## SUSSUS

*Steamed & filled pasta 4 psc/portion*

### MALTESE PORK TAMARIND

*BBQ glaze, sesame seeds, ginger and tamarind*

€10

*Hecula Monastrell - €7 per glass*

### BEEF BLADE 7 JAPANESE SPICES

*Teriyaki, garlic, ginger, chives and spring onions*

€10.50

*Rickety Bridge, Bordeaux Blend - €9 per glass*

### MISO CURED PRAWNS AND SALMON

*Ponzu glaze, lemon grass, thai basil, ginger, garlic,*

*lime and kurkuma*

€11.50

*Cono Sur, Sauvignon Blanc - €6 per glass*

## SURRUS

*Steamed & filled brioche bun 3 psc/portion*

### GREEN ASPARAGUS

*Asparagus, garlic, mozzarella, mustard and black truffle*

€12

*Cono Sur, Sauvignon Blanc - €6 per glass*

### SMOKED QUAIL

*Cooked in the tandoori oven served with redcurrant, ginger and pomegranate glaze*

€14

*Fenici, Red - €6.50 per glass*

## TACOS

*3 psc/portion*

### LOS POLLOS

*Chicken, cashew nuts, coriander, lime, spicy mayo, mustard snow*

€13

*Glarima, Chardonnay-Gewürztraminer - €6 per glass*

### DESPACITO... COOKED BEEF

*Coriander, lime, smoked red chili mayo, grilled red peppers, diced pineapple, purple onion needles and popcorns*

€14.50

*Carpineto, Rosso di Montepulciano - €7.50 per glass*

### SHAMAN'S PORK RIBS

*Slow cooked and pulled ribs, sesame snow, pickled shimeji mushrooms, chives and chimichurri emulsion*

€13

*Hecula, Monastrell - €7 per glass*

### THE MAD RABBIT

*Spiced rabbit confit, Canarian pesto, green chili, cumin, carrot, laid on a mint bouquet*

€14

*Fenici, Red - €6.50 per glass*

## MEAT

### DUCK IMPERIAL

*Roasted crispy marinated with plum and ginger sauce, pickle  
onions, cucumber, spring onions*

€26

*Tasmorcan, Barbera d'Asti - €28 per bottle*

### CHARCOAL CHICKEN

*Corn & popcorn glaze, mustard, honey and burnt rum*

€23

*Vina Real, White Rioja - €34.50 per bottle*

### SLOW COOKED ANGUS BEEF BLADE

*Smoky rosemary chimichurri*

€29

*Pignataro, Tagaro Primitivo - €28.50 per bottle*

### MILKY VEAL

*Chermoula sauce, parsley, thyme, red chili and lime juice*

€27

*Pio Cesare, Il Nebbiolo - €49.50 per bottle*

*Huancaína glaze, liquorice and smoked sweet potato textures*

€30

*Domaine Grand Veneur, Chateauneuf du Pape - €58 per bottle*

## FISH

### LOCAL SEA BASS

*Velvet samfaina of simmered red pepper, aubergine, onion and zucchini*

€28

*40 Vendimias, Verdejo - €27.50 per bottle*

### KING PRAWNS

*Naked King prawns on a bed of rose infused sticky rice, shiitake mushrooms, prawn velouté infused with lemongrass, ginger, chilli, galangal, fresh coriander and coconut milk*

€29

*Finca Flichman, Sauvignon Blanc - €24.50 per bottle*

### BLACK COD AND HOISIN SALMON

*Fennel and celery pure, Hoisin glaze, lotus root chips & beetroot oil*

€36

*Justin Monmousseau, Sancerre - €37.50 per bottle*

### SEA MEAGRE

*Al champagne con curry and lime leaf*

€27

*La Tosa, Malvasia - €29.50 per bottle*

### ‘THE LOBSTER POPCORN’

*Chili chutney, spicy mayo, micro cress, black sesame seeds and the rest is history!*

*(Full lobster, 600gr approx.) €72.00*

*Louis Moreau, Chablis - €37.50 per bottle*

## SIDE SERVINGS

POTATOES  
€3.50

STICKY RICE  
€3.50

GREEN ASPARAGUS  
€6.50

EDAMAME  
€4.50

OYSTER MUSHROOMS  
€6.50

BOK CHOY  
€4.50

GUACAMOLE  
€5.50