



# SHARING SET MENU

AED 350 per person

# COLD STARTERS

Pan con tomate

Bread with tomato grates and garlic (V)

Tiradito de lubina canaria Marinated sea bass, avocado puree, lime (GF)

# HOT STARTERS

Pimientos de padrón Padron peppers (V)

Huevos rotos
Fried egg with potato and beef chorizo (GF)

Croquetas Champis y trufa Mushroom truffle croquettes (V)

> Alitas crujientes Wings garlic (GF)

# MAINS

Roasted half Spanish chicken thyme jus

Spanish Beluefin tuna piperada

Pulpo al carbón con papa arruga Grilled octopus potato paprika (GF)

Patatas bravas & aioli

# DESSERTS

Churros con chocolate
Churros with chocolate

Spicy chocolate mousse (GF)



# SHARING SET MENU

AED 570 per person

### COLD STARTERS

Pan con tomate
Bread with tomato grates and garlic (V)

Tiradito de lubina canaria Spanish sea bass tiradito with tiger milk (GF)

Carpaccio de ventresca de atún rojo Carpaccio blue fin tuna (GF)

Tartar de solomillo añejo Spanish dry age beef tenderloin tartare

### HOT STARTERS

Pimientos de padrón Padron peppers (V)

Gambas al ajillo Garlie prawns spicy (GF) (A) (S)

Croquetas Champis y trufa Mushroom truffle (V)

Tigres
Fried mussels and prawns stuffed (S) (A)

Pincho moruno Meat skewers (GF)

### MAINS

Lubina crujiente con picada Fried sea bass (S)

Pulpo al carbón con papa arruga Grilled octopus potato paprika (GF)

Solomillo madurado 50 días Beef tenderloin 50 days aged | 250 gr (GF)

> Meloso de marisco Seafood wet paella (GF) (S)

### SIDES

Piquillos confitados Confit piquillo pepper

Espinacas a la catalana Baby spinach catalana

### DESSERTS

Torrija de crema de orujo y leche merengada Torrija custard merengada ice cream (AL)

> Tarta de queso vasca Basque cheesecake and honey

> > Crema catalana Catalan cream (GF)





# CANAPÉ RECEPTION

# AED 280 per person

COLD

Pan con tomate (V)
Smoked salmon toast with sour cheese & coriander vinagrette
Russian prawns salad (S)
Beef tenderloin tartar

# HOT

Spanish tortilla (GF) (V)
Croquetas chorizo
Chicken mojo picon skewer (GF)
Tigres fried mussels (S) (A)
Tuna empanada
Garlic prawns toast ali oli (S) (A)
Striploin poicada sauce

### **DESSERTS**

Cream catalán *(GF)* Mini churros

# AED 400 per person

COLD

Pan con tomate (V)
Smoked salmon toast with sour cheese & coriander vinagrette
Red prawns ceviche on baby gem with their own emulsión & caviar (S)
Escalivada with boquerones
50 days aged beef tenderloin tartar

### HOT

Tortilla truffle smoked cheese (GF) (V)
Croquetas mushroom truffle & chorizo (V)
Chicken mojo picon skewer (GF)
Tigres fried mussels (S) (A)
Tuna empanada
Garlic prawns toast ali oli (S) (A)
Short ribs manchego cream (A)

## DESSERTS

Cream catalán (GF)
Mini churros
Selection ice creams



# **OPEN BAR PACKAGES**

# INNOCENT PACKAGE

not available on the weekend

For 2 hours-AED 180 per person For 3 hours - AED 280 per person

STILL & SPARKLING WATER

FRESH JUICES

TEA & COFFEE

SOFT DRINKS

2 SIGNATURE MOCKTAILS

# COLLECTION PACKAGE

not available on the weekend

For 2 hours - AED 355 per person For 3 hours - AED 465 per person For 4 hours - AED 630 per person

SIGNATURE SANGRIAS Red and white by glass or carafe

SELECTED HOUSE SPIRITS

BEER

SELECTED HOUSE WINES

SOFT DRINKS Still & Sparkling Water, Fresh Juices, Soft Drinks



