

FOOD

CHEF IKER'S TASTING MENU

475 PER PERSON (TABLES OF 2 ONLY)

STARTERS COLD

Pan con tomate, toasted bread, grated tomato, garlic	(V)
Spanish sea bass tiradito with tiger milk	(GF)
Spanish 50 days dry aged beef tenderloin tartare	

STARTERS HOT

Padrón peppers	(V)
Spicy garlic prawns	(GF)(A)(S)
Mushroom & truffle croquetas (4pcs)	(V)

MAINS

Sea bass grill bilbaina 1.2kg or 35 days aged striploin 400g
(items subject to availability)

SIDES

Piquillo pepper confit or baby spinach catalana	(V)(GF)
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DESSERTS

Goat Basque cheesecake, honey	
Catalan burnt cream	(GF)

*(V) Vegetarian — (S) Shellfish — (GF) Gluten-free — (A) Alcohol — (N) Nuts
All our prices are in AED, inclusive of 10% service charge & 5% VAT and subject to 7% municipality fees*

APPETIZERS

Pan con tomate, toasted bread, grated tomato, garlic	(V)	52
Gazpacho, cold tomato soup	(V)(GF)	45
Orange stuffed olives	(V)(GF)	21
Olives stuffed with anchovies & piquillos	(GF)	40
Marinated Spanish anchovies	(GF)	90
Padrón peppers	(V)	38
Gilda Bluefin tuna	(GF)	42
Spanish cheeses marinated in olive oil	(GF)	40

COLD

Escalivada, roasted aubergine, capsicum, onion	(V)(GF)	30
Sea bass tiradito	(GF)	85
Bluefin tuna carpaccio	(GF)	110
Spanish dry aged beef tenderloin tartare		165
Cheese platter	(V)(GF)	190
Fresh oysters <i>per piece</i>	(S)(GF)	21

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HOT

Tortilla	(GF)	50
Tortilla, black truffle (weekends only)	(GF)(V)	90
Tuna empanada		50
Fried potatoes with beef chorizo, fried egg, manchego cheese	(GF)	62
Spicy garlic prawns	(GF)(A)(S)	105
Fried calamari, coriander spicy mayo		70
Grilled sliced octopus	(GF)	120
Patatas bravas, aioli, spicy sauce	(GF)	58
Spicy beef chorizo croquetas		48
Mushroom & truffle croquetas	(V)	58
Glazed Spanish chicken wings	(GF)	50
Roasted eggplant, romesco sauce	(V)	50
Sautéed Spanish mussels, salsa verde	(A)(GF)(S)	95
Sautéed Spanish clams, salsa verde	(A)(S)	135

SALADS

Roasted beef and quail eggs salad, butter lettuce, capers, horseradish vinaigrette	(GF)	75
Rock melon & beef pancetta salad	(GF)	62
Lobster and quinoa salad, tomato, avocado, mango	(S)(GF)	235
Tagomago romaine salad, crispy bacon, truffle, croutons, manchego dressing		65

MAINS/FROM THE GRILL

Spanish Bluefin tuna piperada	(GF)	175
Chargrilled octopus, baby potatoes, paprika mayo	(GF)	155
Grilled carabineros per piece 100g*	(S)(GF)	185
Lamb chops, honey aioli	(GF)	190
Marinated Spanish baby chicken	(N)	129

TO SHARE

Fried sea bass filet, spicy salsa	(GF)	342
Grilled catch of the day, <i>per 100g</i>		49
Grilled Spanish beef striploin 35 days aged 400g*	(GF)	410
All shared mains include: Salsas españolas (Romesco (N), aioli, green picado)		

SIDES

Baby spinach catalana	(V)(GF)	40
Roasted vegetables	(V)(GF)	38
Patatas bravas & aioli spicy sauce	(GF)	58
Tomato and cucumber	(V)(GF)	45
Confit piquillo pepper	(V)(GF)	30

RICES, FIDEUAS AND MELOSO'S

Traditional Spanish rice or pasta

CARNE

<i>Valenciana</i> Rabbit, chicken	(GF)	2pax 265 4pax 505
<i>Costilla</i> Beef short ribs	(GF)	2pax 335 4pax 625
<i>Chuleta</i> Spanish striploin	(GF)	2pax 475 4pax 895

MARISCO

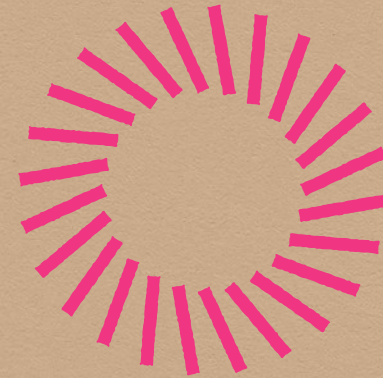
<i>Marisco</i> Seafood (shrimps, clams, mussels, calamari, langoustines)	(S)(GF)	2pax 505 4pax 998
Add on Carabinero, per piece (<i>as per request</i>)	(S)(GF)	185

KIDS MENU

Soup of the day		30
Crispy mozzarella sticks, tomato salsa	(V)	35
Spanish chicken strips with aioli		45
Fish fingers, lemon		58
Beef and cheese sliders		60
Pasta, homemade tomato sauce		45
Mac and cheese		55

DESSERTS

Goat Basque cheesecake, honey		45
Churros, chocolate sauce		38
Catalan burnt cream	(GF)	40
Torrija de crema , Bailey's, traditional ice cream <i>(to share)</i>	(A)	76
Flan <i>(to share)</i>		60
Fruit salad		100
Ice cream or sorbet <i>per scoop</i>	(N)	19
Helados		
- Chocolate		
- Vanilla		
- Strawberry		
Sorbetes		
- Passion fruit mint		
- Piña colada		
- Forest berries		
Chef's Signature		
- Goat Cheese		
- Strawberry red wine	(A)	
- Honey & pistachio		



COCKTAILS

PALOMINO	61
<i>Fino sherry and Albariño white wine shaken with white port, grapefruit oleo sacrum, yuzu & grapefruit Soda</i>	
EL PADRON	65
<i>Aperol shaken with Amaras chili & bell pepper infused Mescal, fresh orange juice and citrus</i>	
DOMINGO	66
<i>Black Rum stirred with banana liqueur, chocolate and orange bitters</i>	
HIBISCO SPRITZ	69
<i>Vodka infused hibiscus mixed with jasmine plum lemongrass cordial, creme de violette, lychee liquer, topped up with Cava and rose lemonade</i>	
FARO TONIC	68
<i>Thyme & rosemary infused Gin combined with wild elderflower cordial lengthened with natural tonic</i>	
SIERRA DORADA	70
<i>Gin & passion fruit mixed with citrus mix, fresh ginger and natural tonic</i>	
LA PRIMAVERA	80
<i>St. Germaine, complimented by Spanish sparkling wine and rose lemonade</i>	

SANGRIAS

	GLASS (600ML)	PITCHER (1200ML)
WHITE SANGRIA	62	378
<i>Albarino white wine, grapefruit cordial & honey topped up with soda and sprite</i>		
RED SANGRIA	64	384
<i>Red wine complimented with cinnamon liqueur, fresh pineapple and brandy, a touch of soda and sprite</i>		
ROSE SPARKLING SANGRIA	66	395
<i>Rose wine mixed with Spanish sparkling wine, fresh fruits, rose lemonade and elderflower liqueur</i>		

MOCKTAILS

SIDRA	38	
<i>Red berries & peach cordial topped up with soda</i>		
WHITE NON-ALCOHOLIC SANGRIA	42	230
<i>Non-alcoholic white wine, grapefruit cordial & honey topped up with soda and sprite</i>		
RED NON-ALCOHOLIC SANGRIA	42	230
<i>Non-alcoholic Red wine complimented with cinnamon fresh pineapple and a touch of soda and sprite</i>		
ROSE NON-ALCOHOLIC SANGRIA	47	230
<i>Non-alcoholic Rose wine mixed with non-alcoholic Spanish sparkling wine, fresh fruits, rose lemonade and elderflower cordial</i>		

CHIRINGUITO SMOOTHIES

MANGO PARADISE	49
<i>Fresh mango, pineapple & passion fruit</i>	
EL FARO DE TAGOMAGO	49
<i>Dragon fruit, strawberry, mango</i>	
ACAI KICK	49
<i>Acai, blueberry, mango & banana</i>	

WINES BY GLASS

CHAMPAGNE

<i>Moët & Chandon Imperial Brut</i>	140
<i>Moët & Chandon Imperial Rosé</i>	158

SPARKLING WINE

<i>Pares Balis Brut, Cava</i>	62
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ROSE

<i>Château Minuty, M de Minuty, Côtes de Provence, France</i>	78
<i>Chateau d'Esclans, Whispering Angel, Côtes de Provence, France</i>	104

WHITE

<i>Celeste Verdejo, Rueda, Spain</i>	64
<i>Riff Pinot Grigio, Venezia, Italy</i>	68
<i>Domain Varoux, Chablis, France</i>	135

RED

<i>Alamos, Malbec, Mendoza, Argentina</i>	64
<i>Campo Viejo Reserva, Tempranillo, Rioja, Spain</i>	74
<i>Château Poitevin, Cru Bourgeois, France</i>	89
<i>Palacios Remondo, La Montesa, Grenache, Rioja, Spain</i>	112

SWEET WINE

	70 mL
<i>Floralis Moscatel Oro, Familia Torres, Penedes, Spain</i>	57
<i>San Emilio Pedro Ximénez Sherry, Lustau, Spain</i>	77
<i>Taylor's, 10-Year-Old Tawny Port, Portugal</i>	115

CHAMPAGNE

BRUT / EXTRA BRUT	750 mL	1.5 L
<i>Moët & Chandon, Impérial Brut</i>	855	1910
<i>Moët & Chandon Ice Imperial Reserve</i>	1000	2095
<i>Perrier-Joet Grand Brut</i>	1250	
<i>Laurent-Perrier, Ultra Brut</i>	1455	
<i>Ruinart, Blanc de Blancs</i>	1695	
<i>Dom Pérignon</i>	4195	

ROSE

<i>Moët & Chandon, Impérial Rosé Brut</i>	950	2230
<i>Ruinart, Rosé</i>	1415	
<i>Dom Pérignon Rose</i>	7345	

ROSE WINES

	750 mL	1.5 L	3 L
<i>Château Minuty, M de Minuty, Côtes de Provence</i>	390	790	
<i>Château Minuty, Minuty 281, Côtes de Provence</i>	1045	2095	
<i>Miraval, Côtes de Provence</i>			
<i>Côtes de Provence</i>	495	1150	2570
<i>Chateau d'Esclans, Whispering Angel, Côtes de Provence</i>	520	1100	2425
<i>Obelo, Côtes de Provence</i>	595		
<i>Pascati Cuvee Diamant, Côtes de Provence</i>	995		

WHITE WINES

SPAIN

<i>Celeste Verdejo, Rueda</i>	310
<i>Familia Torres Pazo das Bruxas, Albariño, Rías Baixas</i>	395
<i>Bodegas Virgen de Galir Pagos del Galir Godello, Catalunya</i>	520
<i>Paco & Lola, Albariño, Rías Baixas</i>	640
<i>Fransola, Familia Torres, Sauvignino Blanc, Penedès</i>	790
<i>Clos Mogador Nelin, Priorat, 2017</i>	900

OLD WORLD WINES

<i>Riff, Pinot Grigio, Venetie Italy</i>	330
<i>Louis Jadot Macon-Villages, Grange Magnien, Chardonnay, France</i>	495
<i>Sancerre, Domaine Doudeau-Leger, Sauvignon Blanc, Loire</i>	550
<i>Leon Beyer Les Ecaillers Riesling, Alsace, France</i>	600
<i>Domain Varoux, Chablis, France</i>	670
<i>Domaine Pernot Belicard, Bourgogne Côte D'Or Chardonnay</i>	760
<i>Domaine Laroche St. Martin, Chablis, France</i>	765
<i>Ried Gaisberg, Schloss Gobelsburg, Riesling, Austria</i>	775
<i>Collio Bianco Col Disòre, Russiz Superiore, Pinot bianco, Italy</i>	785
<i>Prà Monte Grande Soave Classico, Italy</i>	860
<i>Wehlener Sonnenuhr Auslese, Dr Loosen, Riesling, Germany</i>	910
<i>Villa Sparina, Gavi, Piedmont, Italy</i>	1210
<i>Ca'Marcanda Vistamare, Gaja, Toscana, Italy</i>	1255
<i>Jerman, Dreams, Chardonnay, Friuli, Italy, 2020</i>	1865
<i>Alteni di Brassica, Gaja, Sauvignon Blanc, Piedmont, Italy, 2020</i>	2865
<i>Aegerter, Puligny-Montrachet 1er Cru Burgundy, France, 2019</i>	3970

AROUND THE WORLD

<i>Outer Limits, Montes, Sauvignon Blanc, Zapallar, Chile</i>	415
<i>Chenin Blanc Terrior selection Springfontein, South Africa</i>	625
<i>Alta, Catena, Chardonnay, Mendoza, Argentina</i>	680
<i>La Crema, Chardonnay, Sonoma Coast, USA</i>	725
<i>Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand</i>	700
<i>Cloudy Bay, Chardonnay, Marlborough, New Zealand</i>	825
<i>VAT1, Tyrrell's, Semillon, Hunter valley, Australia</i>	895

MAGNUMS

<i>Marco Felluga Bianco Just Molamatta, Collio Docg</i>	815
<i>Vette, Sauvignon Blanc, Tenuta San Leonardo, Italy</i>	1045
<i>Domaine Laroche, Chablis, "Saint Martin", Burgundy, France</i>	1190

RED WINES

SPAIN

<i>Familia Torres Atrium, Merlot, Penedes</i>	355
<i>Campo Viejo Reserva DOCA, Tempranillo, Rioja</i>	395
<i>La Planta, Tempranillo, Ribera del Duero</i>	430
<i>Can Sumoi Sumoll, Garnacha, Catalunya</i>	460
<i>Arzuaga, Pago Florentino, Castilla</i>	530
<i>Palacios Remondo, La Montesa, Grenache, Rioja</i>	550
<i>Viña Bosconia, Tempranillo, Reserva, Rioja Alta</i>	640
<i>Marqués de Cáceres, Tempranillo, Gran Reserva, Rioja</i>	750
<i>2RR Priorat, Gratavinum, Priorat</i>	800
<i>Bodegas La Horra Corimbo, Tempranillo, Ribera del Duero</i>	850
<i>Bodegas Roda, Reserva, Rioja</i>	925
<i>La Rioja Alta Viña Ardanza, Reserva</i>	970
<i>Mas La Plana, Familia Torres, Cabernet Sauvignon, Penedes</i>	1420
<i>Muga Prado Enea Gran Reserva, Rioja, 2015</i>	1510
<i>Alión, Tempranillo, Ribera del Duero</i>	1565
<i>Vega Sicilia Valbuena 5º</i>	2810

OLD WORLD WINES

<i>Château Poitevin, Cru Bourgeois, France</i>	440
<i>Monte Cillario Valpolicella Superiore Borgo Antico</i>	470
<i>M. Chapoutier, Crozes-Hermitage Les Meysonniers, France</i>	530
<i>Tenuta Frescobaldi di Castiglioni, Sangiovese, Toscana, Italy</i>	650
<i>Couvent des Jacobins, Louis Jadot, Bourgogne, France</i>	760
<i>Gaja, Ca'Marcanda, Promis, Toscana, Italy</i>	970
<i>Marchesi di Barolo, Barolo del Comune di Barolo, Italy</i>	1360
<i>Domaine de la Janasse, Châteauneuf-du-Pape, France</i>	1380
<i>Domaine Louis Latour Aloxe-Corton, Burgundy, France, 2020</i>	1520
<i>Castello Nipozzano, Mormoreto Toscana, Italy, 2019</i>	1780
<i>Jean-Claude Boisset, Volnay 1er Cru, Burgundy, France, 2018</i>	1855
<i>Pio Cesare, Mosconi, Barolo, Italy, 2018</i>	2700

AROUND THE WORLD

<i>Alamos, Malbec, Mendoza, Argentina</i>	310
<i>Marques de Casa Concha, Etiqueta Negra, Puente Alto, Chile</i>	575
<i>Golan, Yarden Cabernet Sauvignon, Israel</i>	880
<i>Cloudy Bay, Pinot Noir, Marlborough, New Zealand</i>	940
<i>Bodegas Caro, Malbec - Cabernet Sauvignon, Mendoza Argentina</i>	1010

MAGNUMS

<i>Malbec, Catena Mendoza, Argentina</i>	995
<i>Château Batailley, Pauillac, France</i>	2800

SPIRITS

VODKA	(30 ML)
<i>Ketel One</i>	50
<i>Grey Goose</i>	60
<i>Eliit by Stolichnaya</i>	65
<i>Belvedere</i>	65
<i>Ciroc</i>	65
<i>Beluga Noble</i>	65
<i>Beluga Gold</i>	145

GIN	(30 ML)
<i>Tanqueray Flor De Sevilla</i>	50
<i>Tanqueray No. Ten</i>	55
<i>Malfy Limone</i>	55
<i>Malfy Rose</i>	55
<i>Gin Mare</i>	58
<i>Roku</i>	58
<i>Botanist</i>	60
<i>Hendrick's</i>	60
<i>Monkey 47</i>	78

TEQUILA	(30 ML)
<i>Patron Silver</i>	55
<i>Don Julio Blanco</i>	75
<i>Don Julio Reposado</i>	95
<i>Don Julio Anejo</i>	100
<i>Don Julio 1942</i>	350
<i>Mijenta Blanco</i>	80
<i>Mijenta Reposado</i>	115
<i>Komos Rosa</i>	140
<i>Clase Azul Reposado</i>	190
<i>Clase Azul Ultra Anejo</i>	3530

MEZCAL	(30 ML)
<i>Mezcal Vida</i>	65
<i>Clase Azul Mezcal</i>	465

RUM	(30 ML)
<i>Kraken (Trinidad & Tobago)</i>	55
<i>Havana 3 (Cuba)</i>	55
<i>Havana 7 (Cuba)</i>	55
<i>Ron Zacapa 23 (Guatemala)</i>	85
<i>Ron Zacapa XO (Guatemala)</i>	110

WHISKEY (30 ML)

(Blended)

<i>Monkey Shoulder</i>	55
<i>Chivas Regal 12 years</i>	58
<i>Chivas Regal 18 years</i>	105
<i>Chivas Regal 21 years</i>	205
<i>Johnnie Walker Black Label</i>	60
<i>Johnnie Walker Gold Label</i>	65
<i>Johnnie Walker Blue Label</i>	320

(Single Malt)

<i>The Macallan 12 years</i>	68
<i>The Macallan 15 years</i>	135
<i>The Macallan 18 years</i>	310
<i>Glenfiddich 12 years</i>	60
<i>Glenfiddich 15 years</i>	75
<i>Glenfiddich 18 years</i>	110
<i>Glenfiddich 21 years</i>	175
<i>Laphroaig 10 years</i>	68
<i>Glenmorangie Original</i>	58
<i>Glenmorangie 18 years</i>	105
<i>The Glenlivet 12 years</i>	58
<i>The Glenlivet 18 years</i>	120

AMERICAN WHISKEY (30 ML)

<i>Jack Daniel's</i>	45
<i>Bulleit</i>	55
<i>Makers Mark</i>	58
<i>Woodford Reserve</i>	60

JAPANESE WHISKEY (30 ML)

<i>Nikka From The Barrel</i>	70
<i>Hibiki Harmony</i>	95

COGNAC AND BRANDY (30 ML)

<i>Torres 15</i>	50
<i>Hennessy VS</i>	55
<i>Hennessy VSOP</i>	75
<i>Hennessy XO</i>	255
<i>Hennessy Paradis</i>	1190

BOTTLE SERVICE

	750 mL
<i>Ketel One</i>	1190
<i>Grey Goose</i>	1455
<i>Belvedere</i>	1455
<i>Beluga Noble</i>	1455
<i>Beluga Gold</i>	3090
<i>Tanqueray No Ten</i>	1200
<i>Hendrick's</i>	1315
<i>Monkey 47</i>	1325
<i>Chivas 18 years</i>	2095
<i>Macallan 15 years</i>	3090
<i>Royal Salut 21 years</i>	3860
<i>Zacapa 23 years</i>	2185
<i>Zacapa XO</i>	3090
<i>Patron Silver</i>	1325
<i>Don Julio 1942</i>	7600
<i>Clase Azul Reposado</i>	4190
<i>Clase Azul Ultra Añejo</i>	79380

WATER

<i>Evian Sparkling 330ml / 750 ml</i>	23 / 35
<i>Evian Still 330ml / 750 ml</i>	23 / 35

CIDER

<i>Magner's Original Cider (Irish)</i>	48
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BEER

	330 mL
<i>Peroni (Italy)</i>	48
<i>Corona (Mexico)</i>	48

DRAUGHT BEER

<i>Estrella Galicia (Spain) 290ml</i>	42
<i>Estrella Galicia (Spain) 500ml</i>	62

COFFEE

<i>Espresso</i>	21
<i>Double Espresso</i>	27
<i>Cappuccino, Latte, Americano</i>	26

ICED COFFEE

WHITE ICED MOCHA <i>White chocolate sauce, coffee, cream, milk</i>	28
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SPANISH ICED LATTE <i>Condensed milk, cream, coffee, milk</i>	28
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TEA

GREEN TEA <i>Organic Jasmine Mao Jian</i>	27
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BLACK TEA <i>Assam Breakfast</i>	27
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HERBAL <i>Rooibos Vanilla Earl Grey</i>	27
<i>Organic Chamomile Cooler</i>	27

FRESH JUICES

<i>Orange, Grapefruit, Apple</i>	29
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SOFT DRINKS

<i>Coca Cola, Coca Cola Light, Coca Cola Zero, Sprite, Sprite Light</i>	30
<i>Goldberg Tonic, Soda</i>	30
<i>Red Bull, Red Bull Light, Red Bull Red edition</i>	45

BLUE BECOMES WHITE
BECOMES PINK BECOMES
GOLD BECOMES
NIGHT

