



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
Flan

APPETIZERS

Pan con tomate, toasted bread, grated tomato, garlic	(V)	52
Gazpacho, cold tomato soup	(V)(GF)	45
Orange stuffed olives	(V)(GF)	25
Olives stuffed with anchovies & piquillos	(GF)	40
Marinated Spanish anchovies	(GF)	90
Roasted piquillo peppers	(V)	35
Crispy camarón	(S)	65
Padrón peppers	(V)	44
Gilda Bluefin tuna	(GF)	42
Marinated selection Spanish cheeses	(GF)	40

COLD

Escalivada, roasted aubergine, capsicum, onion	(V)(GF)	30
Sea bass tiradito	(GF)	85
Bluefin tuna carpaccio	(GF)	110
Aged la vera salmon		78
Ajoblanco, red prawns caviar	(S)	175
Spanish dry aged beef tenderloin tartare		165
Wagyu carpaccio	(GF)	139
Cold cuts platter	(GF)	159
Wagyu cecina	(GF)	185
Cheese platter	(V)(GF)	195

*(V) Vegetarian — (S) Shellfish — (GF) Gluten-free — (A) Alcohol — (N) Nuts
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Oysters <i>per piece</i>	(S)	15
Caviar 50gr	(GF)	575
HOT		
Tortilla	(GF)	50
Tortilla, black truffle	(GF)(V)	85
Tortilla caviar	(GF)	245
Tuna empanada / Beef empanada		50/65
Fried potatoes with beef chorizo	(GF)	65
Prawns	(GF)	90
Cecina		90
Spicy garlic prawns	(GF)(A)(S)	105
Fried calamari, coriander spicy mayo		75
Grilled sliced octopus	(GF)	120
Patatas bravas, aioli, spicy sauce	(GF)	58
Spicy beef chorizo croquetas		48
Mushroom & truffle croquetas	(V)	58
Special croquetas weekends		60
Glazed Spanish chicken wings	(GF)	50
Roasted eggplant, romesco sauce	(V)	50
Sautéed Spanish mussels, salsa verde	(A)(GF)(S)	98
Sautéed Spanish clams, salsa verde	(A)(S)	139
Fried stuffed mussels	(S)(A)	80
Marinated Spanish chicken skewers	(GF)	65
Pintxuleta		139

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SALADS

Lobster and quinoa salad, tomato, avocado, mango	(S)(GF)	235
Roasted beef and quail eggs salad, butter lettuce, capers, horseradish vinaigrette	(GF)	75
Rock melon & beef pancetta salad	(GF)	72
Tagomago romaine salad, crispy bacon, truffle, croutons, manchego dressing		69
Grilled chicken salad		75
Coriander lime pasta salad		69

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
Grilled Spanish beef tenderloin 50 days aged 250g*	(GF)	299
Marinated Spanish baby chicken	(N)	139
Wagyu Ox cheek		145

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TO SHARE

Fried sea bass filet, spicy salsa	(GF)	265
Roasted Spanish corn-fed whole chicken, confit garlic, thyme jus		190
Cachopo Spanish beef striploin, ham and cheese		315
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)	42
Patatas bravas & aioli spicy sauce	(GF)	58
Tomato and cucumber	(V)(GF)	45
Confit piquillo pepper	(V)(GF)	35

RICES, FIDEUAS AND MELOSO'S

Traditional Spanish rice or pasta

CARNE

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

MARISCO

Marisco Seafood (shrimps, clams, mussels, calamari, langoustines)	(S)(GF)	2pax 505 4pax 998
Arroz Negro, squid ink	(S)(GF)	2pax 315 4pax 600
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		65
Pasta, homemade tomato sauce		45
Mac and cheese		55

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DESSERTS

Goat Basque cheesecake / chocolate cheesecake		52
Churros, chocolate sauce		40
Catalan burnt cream	(GF)	42
Spicy chocolate mousse	(GF)	45
Torrija de crema , custard merengada ice cream <i>(to share)</i>	(A)	78
Caramel natillas & marie biscuit		55
Flan <i>(to share)</i>		64
Fruit salad		68
Ice cream or sorbet <i>per scoop</i>	(N)	19
Helados		
- Chocolate		
- Vanilla		
- Strawberry		
Sorbetes		
- Passion fruit mint		
- Piña colada		
- Forest berries		
- Mango sorbet		
Chef's Signature		
- Goat Cheese		
- Strawberry red wine	(A)	
- Honey & pistachio		

BREAKFAST

Pan con tomate	52
Açaí granola	58
Avocado yoghurt	58
Churros, chocolate sauce	40
Fruit salad	68
Broken eggs	65
Tortilla	50
Avocado, feta poached eggs on toast	69
Cold cuts platter	159
Wagyu cecina	185

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COCKTAILS

HIBISCO SPRITZ	74
<i>Vodka infused with hibiscus, mixed with jasmine, plum and lemongrass together with lychee, cava and rose lemonade</i>	
MANDARIN & ROOIBOS SPRITZ	74
<i>Vodka & Aperol mixed with mandarin & rooibos, enhanced with bubbles</i>	
FRAMBUESA HIGHBALL	69
<i>Bourbon accompanied with homemade raspberry soda</i>	
FRESCO TONIC	70
<i>Basil infused Gin combined with grapefruit oleo lengthened with natural tonic</i>	
SIERRA DORADA	75
<i>Gin & passion fruit mixed with citrus mix, fresh ginger and natural tonic</i>	
TANGOMANGO	69
<i>Cachaca infused with coriander, complimented with mango</i>	
PELIGROSA	69
<i>Tequila infused with chilly complimented with watermelon</i>	
LA MICHELADA DE TAGOMAGO	74
<i>Tequila infused with rosemary mixed with spicy tomato mix, topped up with beer</i>	

SANGRIAS

	GLASS (60ML)	PITCHER (1200ML)
WHITE SANGRIA	69	379
<i>Albarino white wine, grapefruit & honey topped up with soda and sprite</i>		
RED SANGRIA	69	389
<i>Red wine complimented with cinnamon, fresh pineapple and cherry infused bourbon, a touch of soda and sprite</i>		
ROSE SPARKLING SANGRIA	69	399
<i>Rose wine mixed with Spanish sparkling wine, rose lemonade and elderflower liqueur</i>		

MOCKTAILS

FRAMBUESA LEMONADE	39	
<i>Homemade raspberry soda</i>		
ROOIBOS & MANDARIN SPRITZ	39	
<i>Fresh mandarin, rooibos, non-alcoholic bitters, bubbles</i>		
WHITE NON-ALCOHOLIC SANGRIA	49	290
<i>Non-alcoholic white wine, grapefruit cordial & honey topped up with soda and sprite</i>		
RED NON-ALCOHOLIC SANGRIA	49	290
<i>Non-alcoholic Red wine complimented with cinnamon fresh pineapple and a touch of soda and sprite</i>		
ROSE NON-ALCOHOLIC SANGRIA	49	290
<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>Sangre De Toro, Cava</i>	69
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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>	69
<i>Riff Pinot Grigio, Venezia, Italy</i>	72
<i>J.Moreau & Fils Chablis, Burgundy, France</i>	99

RED

<i>Alamos, Malbec, Mendoza, Argentina</i>	69
<i>Campo Viejo Reserva, Tempranillo, Rioja, Spain</i>	79
<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>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
<i>Miraval, Côtes de Provence</i>		
<i>Côtes de Provence</i>	495	1150
<i>Château Minuty, M de Minuty, Côtes de Provence</i>	390	790
<i>Château Minuty, Minuty 281, Côtes de Provence</i>	1045	2095
<i>Chateau d'Esclans, Whispering Angel, Côtes de Provence</i>	520	1100
<i>Obelo, Côtes de Provence</i>	550	
<i>Pascati Cuvee Diamant, Côtes de Provence</i>	995	

WHITE WINES

SPAIN

<i>Familia Torres Pazo das Bruxas, Albariño, Rías Baixas</i>	400
<i>Paco & Lola, Albariño, Rías Baixas</i>	640
<i>Celeste Verdejo, Rueda</i>	340
<i>Bodegas Virgen de Galir Pagos del Galir Godello, Catalunya</i>	520
<i>Fransola, Familia Torres, Sauvignon Blanc, Penedès</i>	790
<i>Clos Mogador Nelin, Priorat, 2017</i>	900

OLD WORLD WINES

<i>Sancerre, Domaine Doudeau-Leger, Sauvignon Blanc, Loire</i>	590
<i>Riff, Pinot Grigio, Venetie Italy</i>	360
<i>J.Moreau & Fils Chablis, Burgundy, France</i>	490
<i>Domaine Laroche St. Martin, Chablis, France</i>	770
<i>Prà Monte Grande Soave Classico, Italy</i>	860
<i>Wehlener Sonnenuhr Auslese, Dr Loosen, Riesling, Germany</i>	910
<i>Gaia Thalassitis, Assyrτικο, Greece</i>	680
<i>Ca'Marcanda Vistamare, Gaja, Tuscany, Italy</i>	1455
<i>Villa Sparina, Gavi, Piedmont, Italy</i>	1210
<i>Hugel Et Fils, Classic Gewurztraminer, Alsace, France</i>	660
<i>Alteni di Brassica, Gaja, Sauvignon Blanc, Piedmont, Italy, 2020</i>	2870
<i>Aegerter, Puligny-Montrachet 1er Cru Burgundy, France, 2019</i>	3970

AROUND THE WORLD

<i>Le Chant Blanc, Chenin Blanc, South Africa</i>	470
<i>Outer Limits, Montes, Sauvignon Blanc, Zapallar, Chile</i>	440
<i>VAT1, Tyrrell's, Semillon, Hunter valley, Australia</i>	900
<i>Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand</i>	700
<i>La Crema, Chardonnay, Sonoma Coast, USA</i>	730

RED WINES

SPAIN

<i>Can Sumoi Sumoll, Garnacha, Catalunya</i>	460
<i>Familia Torres Atrium, Merlot, Penedes</i>	390
<i>Campo Viejo Reserva DOCA, Tempranillo, Rioja</i>	400
<i>La Planta, Tempranillo, Ribera del Duero</i>	430
<i>Palacios Remondo, La Montesa, Grenache, Rioja</i>	550
<i>Bodegas La Horra Corimbo, Tempranillo, Ribera del Duero</i>	850
<i>Bodegas Roda, Reserva, Rioja</i>	1350
<i>La Rioja Alta Viña Ardanza, Reserva</i>	990
<i>Alión, Tempranillo, Rbera del Duero</i>	1890
<i>Vega Sicilia Valbuena 5º</i>	2810
<i>Marqués de Cáceres, Tempranillo, Gran Reserva, Rioja</i>	750
<i>Mas La Plana, Familia Torres, Cabernet Sauvignon, Penedes</i>	1420

OLD WORLD WINES

<i>Couvent des Jacobins, Louis Jadot, Bourgogne, France</i>	690
<i>Domaine Louis Latour Aloxe-Corton, Burgundy, France, 2020</i>	1520
<i>Monte Cillario Valpolicella Superiore Borgo Antico</i>	540
<i>M. Chapoutier, Crozes-Hermitage Les Meysonniers, France</i>	530
<i>Tenuta Frescobaldi di Castiglioni, Sangiovese, Toscana, Italy</i>	650
<i>Jean-Claude Boisset, Volnay 1er Cru, Burgundy, France, 2018</i>	1790
<i>Marchesi di Barolo, Barolo del Comune di Barolo, Italy</i>	1250
<i>Domaine de la Janasse, Châteauneuf-du-Pape, France</i>	1280
<i>Castello Nipozzano, Mormoreto Toscana, Italy, 2019</i>	1780
<i>Pio Cesare, Langhe, Nebbiolo, Italy</i>	870
<i>Pio Cesare, Mosconi, Barolo, Italy, 2018</i>	2700
<i>L'enclos Des Domaines Edmond De Rothschild, Bordeaux, France</i>	1040

AROUND THE WORLD

<i>Cloudy Bay, Pinot Noir, Marlborough, New Zealand</i>	940
<i>Alamos, Malbec, Mendoza, Argentina</i>	340
<i>Marques de Casa Concha, Etiqueta Negra, Puente Alto, Chile</i>	575
<i>Bodegas Caro, Malbec - Cabernet Sauvignon, Mendoza Argentina</i>	990

SPIRITS

VODKA	(30 ML)
<i>Grey Goose</i>	60
<i>Elit 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 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 Verde Amarás</i>	55
<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>	65
<i>Ron Zacapa 23 (Guatemala)</i>	85
<i>Ron Zacapa XO (Guatemala)</i>	110

WHISKEY (30 ML)

<i>(Blended)</i>	
<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
<i>(Single Malt)</i>	
<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 18 years</i>	120

AMERICAN WHISKEY	(30 ML)
<i>Jack Daniel's</i>	50
<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>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>	49
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BEER

	330 mL
<i>Peroni (Italy)</i>	49
<i>Corona (Mexico)</i>	49

DRAUGHT BEER

<i>Estrella Galicia (Spain) 290ml</i>	44
<i>Estrella Galicia (Spain) 500ml</i>	64

COFFEE

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

ICED COFFEE

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

TEA

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

FRESH JUICES

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

<i>Coca Cola, Coca Cola Zero, Sprite, Sprite Light</i>	30
<i>Goldberg Tonic, Soda</i>	30

ENERGY DRINKS

<i>Red Bull, Red Bull Light, Red Bull Red edition</i>	45
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BLUE BECOMES WHITE
BECOMES PINK BECOMES
GOLD BECOMES
NIGHT



