



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)	
Wagyu carpaccio		

STARTERS HOT

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

MAINS

Sea bass grilled 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)	56
Gazpacho, cold tomato soup	(V)(GF)	45
Orange stuffed olives	(V)(GF)	25
Olives stuffed with anchovies & piquillos	(GF)	40
Marinated Spanish anchovies	(GF)	95
Papa aliña & ventresca		78
Padrón peppers	(V)	48
Marinated selection of Spanish cheeses	(GF)	40

COLD

Sea bass tiradito	(GF)	85
Bluefin tuna carpaccio	(GF)	110
Salmon tartare	(GF)	80
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
Micuit foie gras		145

(V) Vegetarian — (S) Shellfish — (GF) Gluten-free — (N) Nuts

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Oysters <i>per piece</i>	(S)	20
Caviar 50gr	(GF)	625
HOT		
Tortilla	(GF)(V)	50
Tortilla caviar	(GF)	265
Chicken mushroom empanada / Beef empanada		65
Fried potatoes with beef chorizo	(GF)	65
Prawns	(GF)	90
Cecina		90
Spicy garlic prawns	(GF)(S)	115
Fried calamari, coriander spicy mayo	(S)	75
Grilled sliced octopus	(GF)	120
Patatas bravas, aioli, spicy sauce	(GF)(V)	58
Spicy beef chorizo croquetas		55
Mushroom & truffle croquetas	(V)	65
Roasted chicken croquetas		65
Glazed Spanish chicken wings	(GF)	55
Roasted eggplant, romesco sauce	(V)	55
Sautéed Spanish mussels, salsa verde	(GF)(S)	98
Sautéed Spanish clams, salsa verde	(S)	139
Marinated Spanish chicken skewers	(GF)	65
Pintxuleta	(GF)	139

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SALADS		
Lobster and quinoa salad, tomato, avocado, mango	(S)(GF)	235
King crab salad	(S)	195
Roasted beef and quail egg 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	(N)	75
Tomato grilled corn salad	(V)	65

MAINS/FROM THE GRILL

Spanish Bluefin tuna piperada	(GF)	185
Grilled seabass filet	(GF)	279
Chargrilled octopus, baby potatoes, paprika mayo	(S)(GF)	165
Grilled carabineros per piece 100g*	(S)(GF)	185
Lamb chops, honey aioli	(GF)	195
Grilled tenderloin foie gras, fresh truffle	(GF)	365
Wagyu Ox cheek	(GF)	145

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TO SHARE

Roasted Spanish corn-fed whole chicken, confit garlic, thyme jus		195
Cachopo Spanish beef striploin, ham and cheese		335
Wagyu rib eye 350 g		425
Grilled catch of the day, <i>per 100g</i>	(GF)	55
Grilled Spanish beef striploin 35 days aged 400g*	(GF)	425

All shared mains include:
Salsas españolas (Romesco (N), aioli, green picado)

SIDES

Baby spinach catalana	(V)(GF)(N)	40
Roasted vegetables	(V)(GF)	52
Patatas bravas & aioli spicy sauce	(GF)	58
Tomato and cucumber	(V)(GF)	45
Confit piquillo pepper	(V)(GF)	35
Manchego mashed potato	(D)	48

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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
Striploin or wagyu rib eye	(GF)	2pax 495 4pax 915

MARISCO

Marisco Seafood (shrimps, clams, mussels, calamari, langoustines)	(S)(GF)	2pax 505 4pax 998
Arroz Negro, grilled octopus	(S)(GF)	2pax 315 4pax 600
Seabass paella	(S)(GF)	2pax 355 4pax 660
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	(V)	45
Mac and cheese	(V)	55

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DESSERTS

Goat Basque cheesecake		52
Churros, chocolate sauce		45
Catalan burnt cream	(GF)	42
Spicy chocolate mousse	(GF)	49
Arroz con leche		55
Torrija de crema , custard merengada ice cream <i>(to share)</i>		78
Caramel natillas & marie biscuit		55
Flan <i>(to share)</i>	(GF)	69
Fruit salad	(V)	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		
- Honey & pistachio		

BREAKFAST

Pan con tomate	(V)	56
Açaí granola	(V)	58
Churros, chocolate sauce		45
Fruit salad	(V)	68
Flan	(GF)	69
Broken eggs		65
Tortilla	(V)(GF)	50
Cold cuts platter	(GF)	159
Wagyu cecina	(GF)	185
Smoked salmon, homemade sour cheese on toast (Only weekends)		75
Avocado, feta poached eggs on toast (Only weekends)		69

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COCKTAILS

HIBISCO SPRITZ	79
<i>Vodka infused with hibiscus, mixed with jasmine, plum and lemongrass together with lychee, cava and rose lemonade</i>	
MANDARIN & ROOIBOS SPRITZ	79
<i>Vodka & Aperol mixed with mandarin & rooibos, enhanced with bubbles</i>	
MELO	79
<i>Tequila Blanco infused with rosemary, Spanish vermouth, melon soda</i>	
FRESCO TONIC	79
<i>Basil infused Gin combined with grapefruit oleo lengthened with natural tonic</i>	
SIERRA DORADA	79
<i>Gin & passion fruit mixed with citrus mix, fresh ginger and natural tonic</i>	
TANGOMANGO	79
<i>Cachaca infused with coriander, complimented with mango</i>	
PELIGROSA	79
<i>Tequila infused with chili complimented with watermelon</i>	
MALAGA MULE	79
<i>Spanish orange liquor, citrus, ginger beer</i>	

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SANGRIAS

	GLASS (200ML)	PITCHER (1400ML)
WHITE SANGRIA	74	479
<i>White wine, grapefruit & honey topped up with soda</i>		
RED SANGRIA	77	512
<i>Red wine complimented with cinnamon, fresh pineapple and Spanish brandy, a touch of soda</i>		
ROSE SPARKLING SANGRIA	79	545
<i>Rose wine mixed with Spanish sparkling wine, rose lemonade and elderflower liqueur</i>		

MOCKTAILS

MELONADE	39	
<i>Homemade melon soda, non-alcoholic cava</i>		
ROOIBOS & MANDARIN SPRITZ	39	
<i>Fresh mandarin, rooibos, non-alcoholic bitters, bubbles</i>		
WHITE NON-ALCOHOLIC SANGRIA	54	370
<i>Non-alcoholic white wine, grapefruit cordial & honey topped up with soda and sprite</i>		
RED NON-ALCOHOLIC SANGRIA	54	370
<i>Non-alcoholic Red wine complimented with cinnamon fresh pineapple and a touch of soda and sprite</i>		
ROSE NON-ALCOHOLIC SANGRIA	54	370
<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>	

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WINES BY GLASS

CHAMPAGNE

<i>Moët & Chandon Imperial Brut</i>	194
<i>Moët & Chandon Imperial Rosé</i>	217

SPARKLING WINE

<i>Sangre De Toro, Cava</i>	76
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ROSE

<i>Château Minuty, M de Minuty, Côtes de Provence, France</i>	98
<i>Chateau d'Esclans, Whispering Angel, Côtes de Provence, France</i>	138

WHITE

<i>Celeste Verdejo, Rueda, Spain</i>	78
<i>Riff Pinot Grigio, Venezia, Italy</i>	88
<i>Familia Torres Pazo das Bruxas, Albariño, Rías Baixas</i>	99
<i>J.Moreau & Fils Chablis, Burgundy, France</i>	132

RED

<i>Alamos, Malbec, Mendoza, Argentina</i>	78
<i>Ramon Bilbao Crianza, Rioja, Spain</i>	84
<i>Chateau Pierrfitte, Bordeaux, France</i>	123

SWEET WINE

<i>Floralis Moscatel Oro, Familia Torres, Penedes, Spain</i>	70 mL	74
<i>San Emilio Pedro Ximénez Sherry, Lustau, Spain</i>	94	
<i>Taylor's, 10-Year-Old Tawny Port, Portugal</i>	134	

CHAMPAGNE

BRUT / EXTRA BRUT	750 mL	1.5 L
<i>Moët & Chandon, Impérial Brut</i>	1090	2230
<i>Moët & Chandon Ice Imperial Reserve</i>	1160	2530
<i>Perrier-Jouët, Grand Brut</i>	1380	
<i>Laurent-Perrier, Ultra Brut</i>	2099	
<i>Ruinart, Blanc de Blancs</i>	1999	
<i>Dom Pérignon</i>	4910	

ROSE

<i>Moët & Chandon, Impérial Rosé Brut</i>	1150	2585
<i>Ruinart, Rosé</i>	1710	
<i>Dom Pérignon Rose</i>	7135	

ROSE WINES

	750 mL	1.5 L
<i>Miraval, Côtes de Provence</i>	629	1400
<i>Château Minuty, M de Minuty, Côtes de Provence</i>	495	995
<i>Chateau d'Esclans, Whispering Angel, Côtes de Provence</i>	670	1466
<i>Pearl, Côtes de Provence</i>	595	
<i>Obelo, Côtes de Provence</i>	625	

WHITE WINES

SPAIN

<i>Familia Torres Pazo das Bruxas, Albariño, Rías Baixas</i>	495
<i>Mar De Frades, Albarino, Rías Baixas</i>	795
<i>Celeste Verdejo, Rueda</i>	390
<i>Fransola, Familia Torres, Sauvignon Blanc, Penedès</i>	995
<i>A Telleira Godello, Ribeiro</i>	625
<i>Clos Mogador Nelin, Priorat, 2017</i>	1200

OLD WORLD WINES

<i>Doudeau-Leger, Sancerre, Loire</i>	735
<i>Riff, Pinot Grigio, Venetie Italy</i>	450
<i>J.Moreau & Fils Chablis, Burgundy, France</i>	665
<i>Schloss Gobelsburg, Reid gaisberg, Reising, Austria</i>	985
<i>Jerman, Dreams, Charonnay, Venezia, Italy</i>	2163
<i>Russiz Superiore, Collio Bianco, Tocai Friulano, Venezia, Italy</i>	910
<i>Domaine Laroche St. Martin, Chablis, France</i>	995
<i>Prà Monte Grande Soave Classico, Italy</i>	999
<i>Gaia Thalassitis, Assyrtiko, Greece</i>	790
<i>Ca'Marcanda Vistamare, Gaja, Tuscany, Italy</i>	1735
<i>Villa Sparina, Gavi, Piedmont, Italy</i>	1610
<i>Hugel Et Fils, Classic Gewurztraminer, Alsace, France</i>	770
<i>Alteni di Brassica, Gaja, Sauvignon Blanc, Piedmont, Italy, 2020</i>	2999
<i>Chassagne-Montrachet, Louis Jadot Burgundy, France, 2020</i>	2350

AROUND THE WORLD

<i>Le Chant Blanc, Chenin Blanc, South Africa</i>	595
<i>Outer Limits, Montes, Sauvignon Blanc, Zapallar, Chile</i>	589
<i>VAT1, Tyrrell's, Semillon, Hunter valley, Australia</i>	1135
<i>Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand</i>	895
<i>La Crema, Chardonnay, Sonoma Coast, USA</i>	966

RED WINES

SPAIN

<i>Can Sumoi Sumoll, Garnacha, Catalunya</i>	595
<i>Ramon Bilbao Crianza, Rioja, Spain</i>	420
<i>La Planta, Tempranillo, Ribera del Duero</i>	574
<i>Familia Torres Atrium, Merlot, Penedes</i>	477
<i>Ramon Bilbao, Grand Reserva, Tempranillo, Rioja</i>	745
<i>Palacios Remondo, La Montesa, Grenache, Rioja</i>	748
<i>Bodegas La Horra Corimbo, Tempranillo, Ribera del Duero</i>	1069
<i>Bodegas Roda, Reserva, Rioja</i>	1625
<i>La Rioja Alta Viña Ardanza, Réserve</i>	1195
<i>Alión, Tempranillo, Rbera del Duero, 2020</i>	2200
<i>Vega Sicilia Valbuena 5°</i>	3260
<i>Marqués de Cáceres Wines, Tempranillo, Gran Reserva, Rioja</i>	915
<i>Mas La Plana, Cabernet Sauvignon, Penedes, Spain</i>	1725

OLD WORLD WINES

<i>Domaine Louis Latour Aloxe-Corton, Burgundy, France, 2020</i>	1850
<i>Monte Cillario Valpolicella Superiore Borgo Antico</i>	590
<i>M. Chapoutier, Crozes-Hermitage Les Meysonniers, France</i>	695
<i>Nipozzano Chianti Rufina Frescobaldi, Sangiovese, Toscana, Italy</i>	843
<i>Chateau Pierrfite, Bordeaux, France</i>	614
<i>Marchesi di Barolo, Barolo del Commune di Barolo, Italy</i>	1580
<i>Domaine de la Janasse, Châteauneuf-du-Pape, France</i>	1600
<i>Castello Nipozzano, Mormoreto Toscana, Italy, 2019</i>	1950
<i>Pio Cesare, Mosconi, Barolo, Italy, 2018</i>	2750
<i>L'enclos Des Domaines Edmond De Rothschild, Bordeaux, France</i>	995

AROUND THE WORLD

<i>Cloudy Bay, Pinot Noir, Marlborough, New Zealand</i>	1195
<i>Alamos, Malbec, Mendoza, Argentina</i>	399
<i>Haras de Pirque, Ecran, Grand Reserva Carmenere, Maipo Valley, Chile</i>	735
<i>Bodegas Caro, Malbec - Cabernet Sauvignon, Mendoza Argentina</i>	1235

SPIRITS

VODKA	(30 ML)
<i>Grey Goose</i>	74
<i>Elit by Stolichnaya</i>	79
<i>Belvedere</i>	73
<i>Ciroc</i>	79
<i>Beluga Noble</i>	84
<i>Beluga Gold</i>	185

GIN	(30 ML)
<i>Tanqueray No. Ten</i>	70
<i>Malfy Limone</i>	72
<i>Malfy Rose</i>	67
<i>Gin Mare</i>	73
<i>Roku</i>	70
<i>Botanist</i>	72
<i>Hendrick's</i>	72
<i>Monkey 47</i>	99

TEQUILA	(30 ML)
<i>Patron Silver</i>	78
<i>Patron Reposado</i>	89
<i>Don Julio Blanco</i>	89
<i>Don Julio Reposado</i>	114
<i>Don Julio Anejo</i>	129
<i>Don Julio 1942</i>	395
<i>Mijenta Blanco</i>	95
<i>Mijenta Reposado</i>	144
<i>Komos Rosa</i>	165
<i>Clase Azul Reposado</i>	275
<i>Clase Azul Ultra Anejo</i>	3400

MEZCAL	(30 ML)
<i>Mezcal Verde Amarás</i>	78
<i>Mezcal Amaras Logia, Cenizo</i>	89

RUM	(30 ML)
<i>Kraken (Trinidad & Tobago)</i>	60
<i>Havana 3 (Cuba)</i>	55
<i>Havana 7 (Cuba)</i>	70
<i>Ron Zacapa 23 (Guatemala)</i>	99
<i>Ron Zacapa XO (Guatemala)</i>	135

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WHISKEY	(30 ML)
<i>(Blended)</i>	
<i>Monkey Shoulder</i>	65
<i>Chivas Regal 12 years</i>	70
<i>Chivas Regal 18 years</i>	121
<i>Chivas Regal 21 years</i>	282
<i>Johnnie Walker Black Label</i>	65
<i>Johnnie Walker Gold Label</i>	80
<i>Johnnie Walker Blue Label</i>	385
<i>(Single Malt)</i>	
<i>The Macallan 12 years</i>	104
<i>The Macallan 15 years</i>	165
<i>The Macallan 18 years</i>	370
<i>Glenfiddich 12 years</i>	81
<i>Glenfiddich 15 years</i>	90
<i>Glenfiddich 18 years</i>	118
<i>Glenfiddich 21 years</i>	191
<i>Laphroaig 10 years</i>	80
<i>Glenmorangie 18 years</i>	138
<i>The Glenlivet 18 years</i>	155

AMERICAN WHISKEY	(30 ML)
<i>Jack Daniel's</i>	60
<i>Makers Mark</i>	70
<i>Woodford Reserve</i>	70

JAPANESE WHISKEY	(30 ML)
<i>Nikka From The Barrel</i>	84
<i>Hibiki Harmony</i>	115

COGNAC AND BRANDY	(30 ML)
<i>Torres 15</i>	60
<i>Hennessy VS</i>	70
<i>Hennessy VSOP</i>	90
<i>Hennessy XO</i>	305
<i>Hennessy Paradis</i>	1600

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BOTTLE SERVICE

	750 mL	
<i>Grey Goose</i>	1750	
<i>Belvedere</i>	1690	
<i>Beluga Noble</i>	1690	
<i>Beluga Gold</i>	3995	
<i>Tanqueray No Ten</i>	1600	
<i>Hendrick's</i>	1500	
<i>Monkey 47</i>	1640	
<i>Chivas 18 years</i>	2795	
<i>Macallan 15 years</i>	3400	
<i>Royal Salut 21 years</i>	4940	
<i>Zacapa 23 years</i>	2650	
<i>Zacapa XO</i>	3400	
<i>Patron Silver</i>	1745	
<i>Don Julio 1942</i>	8995	
<i>Clase Azul Reposado</i>	6200	
<i>Clase Azul Ultra Añejo</i>	64000	

WATER

<i>Evian Sparkling 330ml / 750 ml</i>	24 / 36	
<i>Evian Still 330ml / 750 ml</i>	24 / 36	

CIDER

<i>Magner's Original Cider (Irish)</i>	58	
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BEER

	330 mL	
<i>Peroni (Italy) 0.0% abv</i>	48	
<i>Peroni (Italy)</i>	58	
<i>Corona (Mexico)</i>	58	

DRAUGHT BEER

<i>Estrella Galicia (Spain) 290ml</i>	58	
<i>Estrella Galicia (Spain) 500ml</i>	70	

COFFEE

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

ICED COFFEE

ESPRESSO TONIC	28	
<i>Coffee & Tonic</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>METE Premium Sparkling Yerba Mate Drink</i>	39	
<i>Coca Cola, Coca Cola Zero, Sprite, Sprite Light</i>	30	
<i>Three Cents Tonic, Soda</i>	30	

ENERGY DRINKS

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



