

Platos Chicos & Ensaladas

marinated olives • orange • rosemary (vg | gf) \$12

marcona almonds • citrus • poppy seeds (vg | gf) \$13

quail eggs • truffled salt (v | gf) \$12

*caviar supplement (10g) \$65

garden salad • celery • cucumber (vg | gf) \$20

crab salad • endive • melba toast \$31

shellfish cocktail • avocado (gf) \$31

red snapper crudo • celery • turnips (gf) \$39

grilled octopus • pomme pont neuf • saffron aioli (gf) \$29

burrata • datterini tomatoes • bottarga (gf) \$33

beef tartare • frisée • caramelized onion \$38

cheese soufflé • comté • sherry onion (v | limited quantity) \$32

tin of caviar (90g) • potato • crème fraîche (gf) \$260

Pastas

heirloom tomato tortellini • basil (v) \$29

lobster tagliatelle • mascarpone • lime \$41

pea risotto • pine nuts • pecorino romano (v) \$28

gnocchi • four cheese • sage \$34

*gluten free pasta available on request

Carnes & Pescados

smoked squash • cabbage • salsa verde (vg | gf) \$31

atlantic cod • cauliflower • piccata (gf) \$62

whole branzino • salt baked (gf) \$116

blackened chicken • polenta (gf) \$45

beef wellington rossini • asparagus • watercress \$87

rib eye • five peppers • gem hearts (gf | 22 oz.) \$159

selection of sauces

gremolata • béarnaise • foyot • horseradish cream • dijon mustard

Vegetables

humita spiced corn (v | gf) \$16

avocado • espelette (vg | gf) \$12

steamed spinach (vg | gf) \$14

creamy polenta (v | gf) \$13

domino potatoes (vg / gf) \$16

broccolini (v | gf) \$16

cauliflower purée (gf) \$15

Postries

vanilla ice cream (gf) \$12

salted caramel ice cream (gf) \$12

caipiroska sorbet (vg | gf) \$12

mango sorbet (vg | gf) \$12

chocolate soufflé (v | gf | limited quantity) \$24

grand marnier soufflé (v | gf | limited quantity) \$24

torta di capri (gf) \$16

rhubarb pavlova (gf) \$16

petit fours \$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(v)-Vegetarian, (vg)-Vegan, (gf)-Gluten Free

Para Picar

marinated olives • orange • rosemary (vg | gf) \$12
marcona almonds • citrus • poppy seeds (vg | gf) \$13

quail eggs • truffled salt (v | gf) \$12

*caviar supplement (10 gr) \$65

beef empanadas (salteñas) \$24

tuna empanadas (Gallega) \$24

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jamón ibérico “5Jotas” (gf) \$42

tin of caviar • potato • crème fraîche (gf) \$260

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