

# À LA CARTE MENU

Unleash the adventure of taste with  
a carefully curated À la carte menu featuring  
Starters, Tapas, and Mains

Taste your destiny

# Tapas

---

<b>CROQUETAS DE LEÓN</b> S, N, E, D, G, SO <sub>2</sub> cured spanish ham, roasted piquillo, inked emulsion, purple shiso	AED	60
<b>PATATAS BRAVAS</b> SOY, E, M fried potatoes, brava sauce, basque aioli, lime zest	AED	45
<b>PURPLE POTATO MILLE-FEUILLE</b> E, D crispy sliced potatoes, foie gras mousse, caramelized onion, smoked piquillo	AED	75
<b>PADRÓN PEPPERS</b> SOY, E, M galician padrón peppers, confit garlic emulsion	AED	60
<b>PINTXO JAMÓN</b> D, G, SO <sub>2</sub> black sourdough bread, cured spanish ham, matured cheese, pickled guindilla, green olives	AED	85
<b>CANTABRIAN ANCHOVIES</b> F, D, G, SO <sub>2</sub> brioche bread, marinated anchovies, sautéed tomatoes, pecorino cream, charred piquillo	AED	65
<b>OSTRA MANZANA VERDE</b> S, SOY, F, C, SO <sub>2</sub> oysters, yuzu, tom yum oil, apple mint granita	AED	95
<b>GAMBAS TOSTAS</b> S, N, E, D, G, M, SO <sub>2</sub> smoked prawn tails, avocado, onion, coriander	AED	65
<b>PULPO BASCO PINTXO</b> S, SOY, E, G, M, SO <sub>2</sub> grilled octopus, crispy black tempura, piquillo sauce	AED	70
<b>RABAS CRUJIENTES</b> S, E, G, M fried baby squids, padrón pepper, confit garlic foam, lemon zest	AED	75
<b>VIEIRA AJÍ AMARILLO</b> S, SOY, SE, D, SO <sub>2</sub> seared scallop, roasted pepper sauce, beurre noisette, kaffir lime	AED	80

# Starters

---

<b>GUACAMOLE BOMBÓN</b> N, F, E, D, C avocado emulsion, almond citrus sauce, corn tortillas	AED	80
<b>TOMATES ANDALUZ</b> N, D, M heirloom tomatoes, sun-dried tomatoes, manchego cheese, pickled guindilla	AED	80
<b>LECHUGAS GRILLADAS</b> N, F, E, D, G, M charred gem lettuce, creamy dressing, crispy veal bacon, pecorino romano	AED	85

<b>BLACK WAGYU SLIDERS</b>	E, D, G, M	AED	120
black brioche bun, tartar sauce, manchego cheese, rocca leaves			
<b>TARTAR DE TERNERA</b>	S, SOY, SE, F, E, D, M	AED	125
grain-fed australian wagyu beef tenderloin, corn crackers, tartar sauce, grated fresh truffle			
<b>GAMBAS AL AJILLO</b>	S, D, G	AED	85
prawn tails, smoked paprika, garlic chips, sourdough bread			
<b>SALMÓN CRUDO</b>	SOY, F, SE, C	AED	95
cured salmon, avocado, purple potatoes, ginger sauce			
<b>TUNA TARTARE</b>	SOY, SE, F, E, G, C	AED	120
spanish blue fin tuna, cassava crackers, acevichada sauce, sea grapes			
<b>CEVICHE GALLEGO</b>	S, F, C	AED	95
seabass, smoked grilled octopus, yellow chilli tiger milk, fried chulpi corn, sweet potato			

## Mains



<b>ZAPALLO LOCHE</b>	N, E, D, G	AED	95
pumpkin stuffed pasta, hazelnuts, pumpkin confit, ajo blanco sauce			
<b>ALBÓNDIGAS A LA ESPAÑOLA</b>	D, SO <sub>2</sub>	AED	145
veal meatballs, black olives, tomato-paprika sauce, cheese foam, parsley			
<b>CHULETAS DE CORDERO</b>	SOY, SE, D, G	AED	250
lamb chops, spiced glaze, pumpkin puree, sugar snap peas, coriander sauce			
<b>AUSTRALIAN KOBE WAGYU</b>	D, M	AED	295
grain-fed wagyu striploin MBS 5+, onion & parsnip puree, baby carrots, beef truffle sauce			
<b>ARROZ DE MARISCOS</b>	S, E, D, C	AED	165
seafood rice, grilled prawns, confit garlic aioli, edamame, smoked paprika			
<b>PESCADO BASCO</b>	S, SOY, F, E, D, G, C, SO <sub>2</sub>	AED	210
grilled sea bass, cassava croquettes, coriander, black aioli, basque chilli sauce			
<b>PULPO GALICIA</b>	S, SOY, SE, G	AED	180
grilled octopus tentacles, potato puree, charred asparagus, smoked paprika			

# Charcoal-Grilled Fish & Seafood



Served with sea salt flakes and additional sauce of your choice

<b>SALMÓN EMPARRILLADO</b> F, SOY, SE, G fresh salmon, yellow chilli glaze	200 g	AED	120
<b>LUBINA AL CARBÓN</b> SOY, SE, F, D, G fresh sea bass fillet, golden butter piquillo, chives	200 g	AED	170
<b>PARGO A LA BRASA</b> F fresh red snapper fillet, calamansi	200 g	AED	195
<b>TUNA ALETA AZUL</b> F, D fresh bluefin tuna loin, yellow chilli glaze, smoked pepper oil	180 g	AED	285
<b>LANGOSTINOS GRILLADOS</b> S, SOY, D grilled whole gambas, golden butter piquillo, chives, lime, shiitake powder	300 g	AED	175
<b>PULPO A LA PARRILLA</b> S, SOY, N, SE, G grilled octopus tentacles, red chilli miso glaze	180 g	AED	180

# Charcoal-Grilled Meats



Accompanied by smoked paprika and truffle butter,  
with an additional sauce of your choice

<b>SUPREMA DE POLLO</b> D corn-fed chicken breast, bell pepper marinade, smoked bell pepper butter	250 g	AED	120
<b>AUSTRALIAN KOBE</b> D <b>TENDERLOIN</b> grain-fed wagyu beef tenderloin MB 5+	200 g 300 g	AED AED	280 380
<b>AUSTRALIAN KOBE STRIPLOIN</b> D grain-fed wagyu beef striploin MB 5+	300 g	AED	270
<b>AUSTRALIAN KOBE RIB EYE</b> D grain-fed wagyu beef rib eye MB 7+	300 g	AED	370
<b>AUSTRALIAN WAGYU</b> D <b>TOMAHAWK</b> grain-fed beef tomahawk MB 5+	1000 g	AED	850
<b>COSTILLAS DE RES</b> S, SOY, N, SE, G smoked australian grain-fed short ribs, spanish-asian bbq glaze, toasted sesame seeds, basil	600 g	AED	245

# Sides



<b>PAPAS A LA SAL CON MOJO</b> M	AED	45
baby potatoes, smoked paprika rub, red and green dipping sauce		
<b>ENSALADA VERDE</b> SOY, SE, D, G, M, SO <sub>2</sub>	AED	45
mixed green salad, kale, edamame, avocado, asparagus, pomegranate, sesame dressing		
<b>PAPAS FRITAS TRUFADAS</b> SOY, SE, E, D, M	AED	55
fried potatoes, truffle sauce, parmesan cheese, chives, smoked paprika		
<b>VEGETALES GRILLADOS</b> D	AED	50
grilled vegetables, cherry tomatoes, edamame, sugar snap peas, smoked pepper, shiso piquillo butter		
<b>PURÉ DE PATATA</b> SE, E, D	AED	45
mashed potato puree, butter, smoked furikake		
<b>CHOCLO A LA PARRILLA</b> SE, D	AED	45
grilled sweet corn, grated cheese, confit garlic butter, fresh herbs		

# Sauces



<b>TRUFA NEGRA</b> SOY, SE, D, M		
beef au jus, truffle, fresh herbs, garlic, chives		
<b>CURRY MEDITERRÁNEO</b> SOY, N, D, SO <sub>2</sub>		
homemade curry, coconut cream, herbs, piquillo, lemongrass		
<b>SETAS Y HONGOS</b> SOY, SE, D, M		
grilled mixed mushrooms, tarragon, cream, butter		
<b>ROMESCO</b> N, G, SO <sub>2</sub>		
fermented charred bell pepper, sherry vinegar, nuts, parsley		
<b>AJÍ AMARILLO</b> SOY, D, SO <sub>2</sub>		
peruvian yellow chilli, gochujang, coriander, tom yum, sweet basil		
<b>CHIMICHURRI</b>		
smoked red bell pepper, yellow chilli, basil, mint, parsley		