

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

CROQUETAS DE LEÓN <small>S, N, E, D, G, SO₂</small>	AED	60
cured spanish ham, roasted piquillo, inked emulsion, purple shiso		
PATATAS BRAVAS <small>SOY, E, M</small>	AED	45
fried potatoes, brava sauce, basque aioli, lime zest		
PADRÓN PEPPERS <small>SOY, E, M</small>	AED	60
galician padrón peppers, confit garlic emulsion		
PINTXO JAMÓN <small>D, G, SO₂</small>	AED	85
black sourdough bread, cured spanish ham, matured cheese, pickled guindilla, green olives		
GAMBAS TOSTAS <small>S, N, E, D, G, M, SO₂</small>	AED	65
smoked prawn tails, avocado, onion, coriander		
PULPO BASCO PINTXO <small>S, SOY, E, G, M, SO₂</small>	AED	70
grilled octopus, crispy black tempura, piquillo sauce		
RABAS CRUJIENTES <small>S, E, G, M</small>	AED	75
fried baby squids, padrón pepper, confit garlic foam, lemon zest		

Starters

GUACAMOLE BOMBÓN <small>N, F, E, D, C</small>	AED	80
avocado emulsion, almond citrus sauce, corn tortillas		
TOMATES ANDALUZ <small>N, D, M</small>	AED	80
heirloom tomatoes, sun-dried tomatoes, manchego cheese, pickled guindilla		
LECHUGAS GRILLADAS <small>N, F, E, D, G, M</small>	AED	85
charred gem lettuce, creamy dressing, crispy veal bacon, pecorino romano		
BLACK WAGYU SLIDERS <small>E, D, G, M, SO₂</small>	AED	120
black brioche bun, tartar sauce, manchego cheese, rocca leaves		
TARTAR DE TERNERA <small>S, SOY, SE, F, E, D, M, SO₂</small>	AED	125
grain-fed australian wagyu beef tenderloin, corn crackers, tartar sauce, grated fresh truffle		

GAMBAS AL AJILLO <small>S, D, G</small>	AED	85
prawn tails, smoked paprika, garlic chips, sourdough bread		
SALMÓN CRUDO <small>SOY, F, SE, C, SO₂</small>	AED	95
cured salmon, avocado, purple potatoes, ginger sauce		
CEVICHE GALLEGO <small>S, F, C</small>	AED	95
seabass, smoked grilled octopus, yellow chilli tiger milk, fried chulpi corn, sweet potato		

Mains



ROMESCO PASTA <small>N, E, D, G, SO₂</small>	AED	95
egg pasta, romesco sauce, tomato, manchego cheese, almonds		
ALBÓNDIGAS A LA ESPAÑOLA <small>D, G, SO₂</small>	AED	145
veal meatballs, black olives, tomato-paprika sauce, cheese foam, parsley		
TRUFFLE WAGYU STRIPLOIN <small>SOY, D, G, M</small>	AED	295
grain-fed wagyu striploin MBS 5+, onion & parsnip puree, baby carrots, beef truffle sauce		
ARROZ DE MARISCOS <small>S, E, D, G, C</small>	AED	165
seafood rice, grilled prawns, confit garlic aioli, edamame, smoked paprika		
PESCADO BASCO <small>S, SOY, F, E, D, G, C, SO₂</small>	AED	220
grilled sea bass, croquettes, coriander, black aioli, basque chilli sauce		
PULPO GALICIA <small>S, SOY, SE, D, G</small>	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

SALMÓN EMPARRILLADO <small>F, SOY, SE, G</small> fresh salmon, yellow chilli glaze	200 g	AED	120
LUBINA AL CARBÓN <small>SOY, SE, F, D, G</small> fresh sea bass fillet, golden butter piquillo, chives	200 g	AED	170
LANGOSTINOS GRILLADOS <small>S, SOY, D</small> grilled whole gambas, golden butter piquillo, chives, lime, shiitake powder	300 g	AED	175
PULPO A LA PARRILLA <small>S, SOY, N, SE, G</small> 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

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

Sides



- ENSALADA VERDE** SOY, SE, D, G, M, SO₂ AED 45
mixed green salad, kale, edamame,
avocado, asparagus, pomegranate, sesame dressing
- PAPAS FRITAS TRUFADAS** SOY, SE, E, D, M AED 55
fried potatoes, truffle sauce, parmesan cheese,
chives, smoked paprika
- VEGETALES GRILLADOS** N, D, SO₂ AED 50
grilled vegetables, cherry tomatoes, edamame,
sugar snap peas, piquillo butter
- PURÉ DE PATATA** D AED 45
mashed potato puree, butter, chives
- CHOCLO A LA PARRILLA** SE, D AED 45
grilled sweet corn, grated cheese,
confit garlic butter, fresh herbs

Sauces



- TRUFA NEGRA** SOY, SE, D, M
beef au jus, truffle, fresh herbs, garlic, chives
- ROMESCO** N, G, SO₂
fermented charred bell pepper, sherry vinegar,
nuts, parsley
- AJÍ AMARILLO** SOY, D, SO₂
peruvian yellow chilli, gochujang, coriander,
tom yum, sweet basil
- CHIMICHURRI**
smoked red bell pepper, yellow chilli, basil, mint, parsley

ALLERGENS

S - seafood

PN - peanuts and their products

SOY - soybean and their products

N - tree nuts and their products

SE - sesame seeds and their products

F - fish and fish products

E - egg and egg products

D - milk and milk products

G - gluten and cereals containing gluten

C - celery and their products

M - mustard and their products

SO₂ - sulphur dioxide and sulphites

prices are inclusive of 5% vat and 7% dubai municipality fee service charge and tips are not included