

# 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

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<b>CROQUETAS DE LEÓN</b> S, N, E, D, G, SO <sub>2</sub>	AED	60
cured spanish ham, roasted piquillo, inked emulsion, purple shiso		
<b>PATATAS BRAVAS</b> SOY, E, M	AED	45
fried potatoes, brava sauce, basque aioli, lime zest		
<b>PADRÓN PEPPERS</b> SOY, E, M	AED	60
galician padrón peppers, confit garlic emulsion		
<b>PINTXO JAMÓN</b> D, G, SO <sub>2</sub>	AED	85
black sourdough bread, cured spanish ham, matured cheese, pickled guindilla, green olives		
<b>CANTABRIAN ANCHOVIES</b> F, D, G, SO <sub>2</sub>	AED	65
brioche bread, marinated anchovies, sautéed tomatoes, pecorino cream, charred piquillo		
<b>GAMBAS TOSTAS</b> S, N, E, D, G, M, SO <sub>2</sub>	AED	65
smoked prawn tails, avocado, onion, coriander		
<b>RABAS CRUJIENTES</b> S, E, G, M	AED	75
fried baby squids, padrón pepper, confit garlic foam, lemon zest		

# Starters

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



**ALBÓNDIGAS A LA ESPAÑOLA** D, SO<sub>2</sub> AED 145  
veal meatballs, black olives, tomato-paprika sauce,  
cheese foam, parsley

**CHULETAS DE CORDERO** SOY, SE, D, G AED 250  
lamb chops, spiced glaze, pumpkin puree,  
sugar snap peas, coriander sauce

**AUSTRALIAN KOBE WAGYU** D, M AED 295  
grain-fed wagyu striploin MBS 5+, onion & parsnip puree,  
baby carrots, beef truffle sauce

**PESCADO BASCO** S, SOY, F, E, D, G, C, SO<sub>2</sub> AED 210  
grilled sea bass, cassava croquettes, coriander,  
black aioli, basque chilli sauce

**PULPO GALICIA** 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

**SALMÓN EMPARRILLADO** F, SOY, SE, G 200 g AED 120  
fresh salmon, yellow chilli glaze

**LUBINA AL CARBÓN** SOY, SE, F, D, G 200 g AED 170  
fresh sea bass fillet, golden butter piquillo,  
chives

**PARGO A LA BRASA** F 200 g AED 195  
fresh red snapper fillet, calamansi

**LANGOSTINOS GRILLADOS** S, SOY, D 300 g AED 175  
grilled whole gambas, golden butter piquillo,  
chives, lime, shiitake powder

# Charcoal-Grilled Meats



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

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

## Sides



<b>ENSALADA VERDE</b> <small>SOY, SE, D, G, M, SO<sub>2</sub></small>	AED	45
mixed green salad, kale, edamame, avocado, asparagus, pomegranate, sesame dressing		
<b>PAPAS FRITAS TRUFADAS</b> <small>SOY, SE, E, D, M</small>	AED	55
fried potatoes, truffle sauce, parmesan cheese, chives, smoked paprika		
<b>PURÉ DE PATATA</b> <small>SE, E, D</small>	AED	45
mashed potato puree, butter, smoked furikake		
<b>CHOCLO A LA PARRILLA</b> <small>SE, D</small>	AED	45
grilled sweet corn, grated cheese, confit garlic butter, fresh herbs		

## Sauces



<b>TRUFA NEGRA</b> <small>SOY, SE, D, M</small>	
beef au jus, truffle, fresh herbs, garlic, chives	
<b>ROMESCO</b> <small>N, G, SO<sub>2</sub></small>	
fermented charred bell pepper, sherry vinegar, nuts, parsley	
<b>AJÍ AMARILLO</b> <small>SOY, D, SO<sub>2</sub></small>	
peruvian yellow chilli, gochujang, coriander, tom yum, sweet basil	
<b>CHIMICHURRI</b>	
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

SO<sub>2</sub>- sulphur dioxide and sulphites

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