

LUNCH MENU

Every part of the day has its own nuances

Taste your destiny

Starters

PADRÓN PEPPERS SOY, E, M galician padrón peppers, confit garlic emulsion	AED	60
TOMATES ANDALUZ N, D, M heirloom tomatoes, sun-dried tomatoes, manchego cheese	AED	80
LECHUGAS GRILLADAS N, F, E, D, G, M charred gem lettuce, dressing, veal bacon, pecorino romano	AED	85
BLACK WAGYU SLIDERS E, D, G, M black brioche bun, tartar sauce, manchego cheese, rocca leaves	AED	120
GAMBAS AL AJILLO S, D, G prawn tails, smoked paprika, garlic chips, sourdough bread	AED	85
RABAS CRUJIENTES S, E, G, M fried baby squids, padrón pepper, confit garlic foam, lemon zest	AED	75

Mains

ZAPALLO LOCHE N, E, D, G pumpkin stuffed pasta, hazelnuts, ajo blanco sauce	AED	95
ALBÓNDIGAS A LA ESPAÑOLA D, SO ₂ veal meatballs, black olives, tomato-paprika sauce, parsley	AED	145
PECHUGA DE POLLO ANTICUCHERA SOY, SE, F, D chicken breast, mashed potatoes, chicken jus	AED	130
COSTILLA DE RES AHUMADA S, SOY, N, SE, G, M smoked short ribs, baby potatoes, green mojo sauce	AED	165
ARROZ DE MARISCOS S, E, D, C seafood rice, grilled prawns, confit garlic aioli, edamame	AED	165
SALMÓN GLASEADO F, S, SOY, N, SE, D, G fresh salmon, grilled vegetables, charred bell pepper sauce	AED	145

Charcoal Grill

served with a sauce of your choice

TRUFA NEGRA SOY, SE, D, M AJÍ AMARILLO SOY, D, SO ₂ CHIMICHURRI			
AUSTRALIAN KOBE TENDERLOIN D grain-fed wagyu beef tenderloin MB 5+	200 g 300 g	AED AED	280 380
AUSTRALIAN KOBE RIB EYE D grain-fed wagyu beef rib eye MB 7+	300 g	AED	370
LUBINA AL CARBÓN SOY, SE, F, D, G fresh sea bass fillet, golden butter piquillo, chives	200 g	AED	170
PARGO A LA BRASA F fresh red snapper fillet, calamansi	200 g	AED	195
PULPO A LA PARRILLA S, SOY, N, SE, G grilled octopus tentacles, red chilli miso glaze	180 g	AED	180

Sides

ENSALADA VERDE mixed salad SOY, SE, D, G, M, SO ₂	AED	45
PAPAS FRITAS TRUFADAS truffled fried potatoes SOY, SE, E, D, M	AED	55
CHOCLO A LA PARRILLA grilled sweet corn SE, D	AED	45

Desserts

CREMA CATALANA E, D, G caramelized sugar, clotted cream, berries, lemon balm	AED	55
SAN SEBASTIAN CHEESECAKE E, D, G chocolate sauce, mixed berries	AED	60
HELADO DE LIMÓN E, M homemade lemon-yuzu sorbet with lime zest	AED	40

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