

## Aperitif

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| Paloma / Tequila Blanco, grapefruit juice, agave syrup, TH Pink Grapefruit / | 44 |
| Mezcal Margarita / Mezcal Montelobos Espadin Jove, Cointreau, yuzu, lime /   | 68 |

## Snacks

|                                                                  |    |
|------------------------------------------------------------------|----|
| Grilled Gordal olives / salsa verde (vg)                         | 23 |
| Padron peppers / pea hummus (vg)                                 | 25 |
| Beef croquettes / boquerones / bagna cauda                       | 39 |
| Scallop / creamy cabbage / ash roasted potatoes / samphire / roe | 65 |
| Cecina de Vaca – Spain (30g)                                     | 69 |
| Trio of French oysters / kimchi, mignonette, chimichurri /       | 69 |

## Starters

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Creamy asparagus soup / egg / asparagus / chervil (v)                      | 35 |
| Home-made black pudding / rhubarb / apple puree (+ fried foie gras 59 pln) | 39 |
| Mozzarella Burrata / tomatoes / basil pesto / asparagus / sugar snap (v)   | 47 |
| Beef tartare / mushrooms / pickles / Bottarga                              | 58 |
| Risotto / wild garlic / asparagus / parmesan                               | 59 |
| Foie gras parfait / ponzu – calamansi jelly                                | 59 |
| Roast prime rib / Caesar sauce / parmesan                                  | 65 |
| Tenderloin tataki / truffle / coriander                                    | 79 |

## Grill

|                                                                                     |            |
|-------------------------------------------------------------------------------------|------------|
| Stone bass / dry aged for 14 days / pea / Iberico bacon / baby gem                  | 119        |
| Grilled salmon / dry aged for 14 days / asparagus / wild garlic                     | 149        |
| Iberico pork ribs (500g) / BBQ glaze / spring coleslaw                              | 149        |
| Pork chop – Poland / dry aged for 28 days / charcuterie sauce                       | 39 / 100g  |
| Beef fillet tagliata / asparagus / morel mushrooms sauce (+ fried foie gras 59 pln) | 99 / 100g  |
| Rib Eye steak – heifer, Poland / dry aged for 14 days /                             | 45 / 100g  |
| Cote de boeuf steak (500-600g) – Poland / dry aged for 45 days /                    | 65 / 100g  |
| Chateaubriand – Poland (for 2 people)                                               | 69 / 100g  |
| New York steak – Black Angus, USA Prime / wet aged for 28 days /                    | 79 / 100g  |
| Beef fillet – bull, Rubia Gallega, Spain / dry aged for 100 days /                  | 179 / 100g |
| New York steak – Wagyu Hyogo, Japan / marbling grade A5 /                           | 350 / 100g |

## Sauces

|                                                                                        |   |
|----------------------------------------------------------------------------------------|---|
| Green peppercorn / Madeira / Chimichurri / Truffle Mayo / Bordelaise / Cafe de Paris / | 7 |
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## Sides

|                                                  |    |
|--------------------------------------------------|----|
| Mixed leaf salad / house dressing (vg)           | 15 |
| Fried potatoes / Ranch dressing (v)              | 16 |
| Thai cucumber salad / coriander / nuts (vg)      | 19 |
| Grilled french beans / labneh / crispy chili (v) | 25 |