

Aperitif

Corpse Reviver no.2 / Cointreau, Gin No.3, Lillet Blanc, Pernod Absinth, lemon /	52
Mezcal Margarita / Mezcal Montelobos Espadin Jove, Cointreau, yuzu /	68

Snacks

Grilled Gordal olives / salsa verde (vg)	23
Padron peppers / pea hummus (vg)	25
Presa de Bellota 100% Iberica / cured ham - Spain / 30g	45
Scallop / corn / miso / gooseberry / roe	65
Trio of French oysters Ostra Regal No4 / kimchi, mignonette, chimichurri /	75

Starters

Country terrine / pickled cucumber / wasabi mustard	37
Home-made black pudding / apricot chutney (+ fried foie gras 59 pln)	39
Mozzarella Burrata / tomato / basil / apricot / pistachios (v)	47
Home-made taramasalata / English muffin / courgette / basil / roe	55
Beef tartare / mushrooms / pickles / Bottarga	58
Salmon crudo / Tosazu / sesame / roe	85
Half a dozen of baked oysters / potato / Morcilla / salsa verde	149

Grill

Stone bass / fig leaves / beurre blanc / swiss chard	119
Turbot steak / bordelaise sauce / corn / Gunidillas peppers	89 / 100g
Duck breast / black garlic hummus / peach / Za'atar	99
Pork chop – Poland / dry aged for 28 days / charcuterie sauce (800-850g)	39 / 100g
Rack of lamb / herb crust / jus / lentils	59 / 100g
Beef fillet tagliata / chanterelles / morel mushrooms sauce (+ fried foie gras 59 pln)	99 / 100g
Rib Eye steak – heifer, Poland / dry aged for 14 days /	45 / 100g
Club steak – dairy cow, Poland / dry aged for 90 days / (800-900g)	75 / 100g
Cote de Boeuf – dairy cow, Poland / dry aged for 90 days / (1100 - 1700g)	79 / 100g
New York steak – Wagyu, Australia / MS 4+ /	99 / 100g
Flank steak – Wagyu, Spain	155 / 100g
New York steak – Wagyu Hokkaido, Japan / marbling grade A5 / MS 11 /	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 / Café de Paris	25