

APPETISERS


Homemade Focaccia Bread €3 pp

Butter of the day  

Mixed Marinated Olives €8

Chilli, orange, herb & garlic oil

Steamed Edamame €7

Steamed soya beans, sriracha & maldon salt 

Pulled Pork Bao Buns €6 ea

Chipotle mayonnaise, shredded carrot & green onion   

SPANISH COLD PLATES

Spanish Cheese Selection €22

Rose petal jam, almonds, quince jelly, crackers

Jamon Iberico Cebo De Campo (100g) €18

Knife cut Jamon Iberico

100% Iberico De Bellota (100g) €24

Knife cut Jamon Iberico

Embutidos Selection €19

Selection of Spanish cured meats

CROQUETTES

minimum order 2

All croquettes contain



Scarlet Prawn Croquette €4.5

Burnt lemon mayonnaise, nori gomiaso

Sweet Potato & Goats Cheese Croquette €3.5

Saffron & yuzu alioli

Calamari croquette €4

Black garlic & lemon mayo



OYSTER

Regal No2

Cava, Red hibiscus & shallot mignonette

€5.50

Poached regal No2

yuzu & Mezcal buerre blanc | ikura | dill oil

€6.50

WAGYU

Spanish Wagyu (Castilla Y Leon)

Tajima breed from the Kobe stamp
Grilled & Served with Smoked Chipotle Chimmichurri

€69 per 250g

A5 Miyazaki Wagyu Beef Tataki

with Yuzu ponzu, Lumpfish Caviar, Green Onion

€160 per 220g

CAVIAR

Served with blinis, salted butter & crostinis   

Oscietra 30g  

75€

Oscietra 50g  

119€

Amur Beluga 50g 

159€



Signature Urumaki Sushi Rolls

Local Spicy Yellow fin Tuna €22

Cartagena yellow fin tuna loin, cucumber, avocado, fermented chili, Tobiko, sesame & chipotle mayo.

Norway Lobster €28

whole tempura tail, green apple, avocado, crispy scraps, burnt lemon mayonnaise & Tobioko.

Vegetable €16

tempura asparagus, Philadelphia, mango, cucumber, avocado.

Wild salmon 20€

Alaskan wild red salmon tartar, avocado, philadelphia, cucumber, lime mayonnaise, topped with torched wild salmon & wild salmon caviar.

All of our raw seafood is flash frozen to -85°C to assure sushi grade fish that adheres to world and European health standards.

DIPS

Carrot Hummus Dip €9

Harissa, Elizondo EVOO & Charred Flatbread

Muhammara Dip €9

Roast Red Pepper, Walnuts, Pomegranate & Charred Flatbread

Whipped Feta €11

Greek Feta whipped with fresh mint, pistachio & charred flatbread



SALADS

House Salad €5/ €10

Mixed leaf salad with tomato, onion, radish, cucumber, carrot

Warm Tomato & Burrata €16

Roasted heirloom tomatoes in picual olive oil, fresh basil, dukkah & aged modena balsamic

Korean Beef €17

Fillet beef marinated in korean fermented chili paste, crispy fried with mixed leaves, grapefruit, peanuts, sesame, wasabi & yuzu dressing

MARISCOS

Tequila & Lime Prawns €17

Garlic, tequila, chili, coriander, paprika

Galician Octopus €19

Potato foam, bottarga, black olive dust & smoked paprika oil

Red Curry Mussels €14

Steamed Galician mussels in a Thai curry broth

Cartegena yellowfin Tuna Tartar €21

Guacamole, sesame, miso, soy, lime & tapioca cracker



ROBATTAYAKI

Angus Rump Steak (Uruguay) €26/300g

Very lean low fat cut of beef.

Cook Recommendation : Medium Rare – Medium

Jersey Striploin (Denmark) €30/300g

Award winning Jersey Cow, high in marbling and rich yellow fat from grazing in Carotene rich Danish pastures.

Cook Recommendation : Rare – Medium well

Black Angus Skirt Steak (Spain) €39/600g

Abundantly marbled giving beefy, buttery richness, textured and flavoursome.

Cook Recommendation : Medium rare – Medium well

Black Angus Ribeye (Argentina) €42.90/400g

Cap off no bone ribeye, fatty & gently marbled. Grass fed in pastures of the Pampas.

Cook Recommendation : Medium Rare – Well Done

Galician Fillet Chateaubriand (Spain) €38 /300g €75/600g

Fillet of tenderloin considered the ultimate cut of the animal.

Aged 8–12 years, grazing in pastures of Northern Spain

Cook Recommendation : Medium Rare – Medium (2 people)

Jersey Ribeye on the Bone (Denmark) €89/ 800g

Award winning Jersey Cow, high in marbling and rich yellow fat from grazing in Carotene rich Danish pastures.

Cook Recommendation : Medium (2-3 people)

Galician Blonde Bone In Ribeye (Spain) €129/1.2kg

8 year old retired dairy cow from Galicia. Deep flavour and filtration achieved through natural aging and grazing. 40 day aged. Deep nutty & umami flavour

Cook Recommendation : Medium (2-4 people)



ROBATTAYAKI

Premium Simmental Tomahawk (Switzerland) €195/2.2kg

50 day matured, Swiss cattle raised in Bavaria, With a magnificent balance between marbling and aroma.

Cook Recommendation : Medium (4-8 people)

Corn Fed Free Range 1/2 Boneless Chicken €27/700g

Lemon, green onion, miso & chili   

FISH

Atlantic Cod Fillet €26/ 300g

Celeriac, yuzu & mezcal buerre blanc & dill oil

Pan Roasted Stone Bass € 27 /200g

Brown butter Hollandaise

Butterflied Red Snapper €36/800g

Cooked over hot coals with garlic, chilli & basil EVOO

Grilled Turbot Fillet €39 /500g

Lemon, brown butter, miso, capers & parsley



VEGETABLES

Grilled Padron Peppers € 5.5/€11

Barbecue onion salsa & Maldon salt

Tenderstem broccoli €6/€12

Roasted garlic oil & pecorino cheese 


Fried Portabello mushrooms €9

Mirin butter, soy, green onions, garlic, chilli flakes  

Homemade fries €6




Chicken salt & Chipotle barbecue ketchup

Pira Smoked Hispi Cabbage €13

Miso & Soy Butter Sauce 

Truffled Potato Puree €5

Pira Smoked Cauliflower Steak €17

Tahini, smoked yogurt, chipotle, hazlenut & tomato salsa   

SAUCES

Veal Bone & Jerez Jus

€3

Green Peppercorn & Cognac

€3

Smoked Chipotle Chimmichurri

€3

Brown Butter Hollandaise

€3

Whipped bone marrow butter

€4

A cover charge of 2.9 pp will be applied on evening A La Carte.

ALLERGEN INFORMATION

