



# sample menu

## HAPPIEST HOUR 6-8PM

A VARIETY OF 3 CROWD FAVORITE SNACKS AND 1 APERITIF 68

## SNACKS

GORDAL OLIVES (V)	9
RYE SOURDOUGH WITH UNPASTEURISED LA PLAQUETTE BUTTER (V)	7
HOKKAIDO CORN CUSTARD & MURASAKI UNI (V)	38
DEHESA CANTABRIAN ANCHOVIES	18
TORTILLA DE CAMARONES WITH AMAEBI (V)	26
TOMATO, JAMÓN, PECORINO	30

## PLATES

FOIE GRAS & CHICKEN LIVER PARFAIT	25
A5 YAMAGUCHI WAGYU 'NDUJA	20
SZECHUAN BURRATA (V)	23
SEAFOOD BHEL PURI (V)	28
HASHWEH - DIRTY RICE (V)	20
POLENTA, SPICED BEEF CHEEKS, FENNEL SALAD	32
CARPIER SMOKED SALMON, SKYR, MUSTARD	30

## CHARCUTERIE, CHEESE, CAVIAR

N25 KALUGA HYBRID CAVIAR - 30gm TIN	120
<i>BLINIDLI, CRÈME FRAICHE, POTATO "PAILLES"</i>	
JAMÓN IBÉRICO JUAN PEDRO DOMECQ - 40gm	52
WAGYU BRESAOLA QUATTRO STELLE - 40gm	24
JANIER CHEESES	28 / 38

## DESSERTS

SKYR & BLOOD ORANGES	15
PHYSALIS, LEMON CURD, WHITE CHOCOLATE POPSICLE	18
NAMA CHOCOLATES	12





# for a while

## SNACKS

NOT A BIKINI SANDWICH (V)	20
CHICKEN POPSICLE, LIME MAYO	12
PAO DE QUEIJO	18
POTATO "PAILLES", HERB & KOMBU DUST (V)	14
POTATO ROULADE, N25 CAVIAR (30GM TIN)	45/128

## PLATES

CITRUS CURED KANPACHI, AROMATIC PICKLES, CITRUS OILS, TROUT ROE	30
"MAMA GANOUSH" - THAI STYLE EGGPLANT SALAD (V)	24
FINGERLING POTATOES, CHORIZO, MUHAMMARA	26
WHITE ASPARAGUS, SAUCE MALTAISE, N25 CAVIAR (V)	28
MOREL, CHICKEN MOUSSELINE, WILD GARLIC LEAF SOUBISE	29
SCISSOR-CUT PASTA, LEEK FONDUE, KABOCHA PUMPKIN (V)	36
AGED CARNAROLI RICE, CARABINERO, KANZURI, MOMOTARO (V)	40
SAWARA, ESCABECHE BRASSICA, RICE BERRY	42
PICKLED SARDINE, OCTOPUS, CURED TOMATO (V)	30
5 DAY DRY-AGED SEA BASS, CHARRED SPRING ONION RELISH (PER 100GM)	32
A5 KEISAN-GYU WAGYU, BLACK PEPPER JAM (PER 100GM)	88
SUCKLING PORK BELLY, BANANA KETCHUP, PORK JUS	47

Chef's Choice Menu - 192++ per pax  
(40++ wagyu mains)  
(12++ cheese supplement)

