



SNACKS

GORDAL OLIVES (V)	9
RYE SOURDOUGH & LA PLAQUETTE BUTTER (V)	7
HOKKAIDO CORN CUSTARD & BAFUN 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	23
SZECHUAN BURRATA (V)	23
SEAFOOD BHEL PURI (V)	28
HASHWEH - DIRTY RICE (V)	20
POLENTA, SPICED BEEF CHEEKS, FENNEL SALAD	32

CHARCUTERIE, CHEESE, CAVIAR

N25 KALUGA HYBRID CAVIAR - 30GM TIN <i>BLINIDLI, CRÈME FRAICHE</i>	120
JAMÓN IBÉRICO JUAN PEDRO DOMEQ - 40GM	52
WAGYU BRESAOLA CASALINGO - 40GM	24
LES FRÈRES MARCHAND CHEESES (V)	28 / 38

DESSERTS

SKYR & BLOOD ORANGES	15
FENNEL & MANDARIN MAGNUM	18
NAMA CHOCOLATES	12

(V) - vegetarian / vegetarian alternative available
For à la carte, we recommend at least 3 dishes per person
Prices are subject to 10% service charge and 9% goods and services tax

