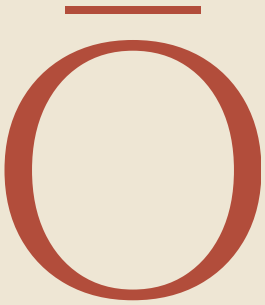
DINNER



CARBŌ

BREAD

Toasted brioche
burnt honey sage butter

Bazlama from the lava grill
beurre noisette yoghurt

GREENS

Little gem from the lava grill
verjus beurre blanc - green curry cream

Radicchio Caesar salad
soft egg - anchovy - Parmesan

Aubergine
shiso - stracciatella - spiced maple syrup

CRUDO & FRESH

Gillardeau oysters
lemon

Corvina crudo
chive emulsion - grapefruit salsa

Salmon trout crudo
tomato - capers - green olive - basil

Steak tartare
piccalilli cream - spiced 'nduja - crispy kataifi

CRISPY

Prawn croquettes, 2 pcs
rouille - lemon

Braised beef in brick pastry, 2 pcs
vadouvan mayonnaise

Artichoke hearts, 3 pcs
lemon thyme - salsa verde

Potato wedges
romesco sauce - rosemary - lemon

SKEWERS

Cooked on the Kasai barbecue

Chicken thigh, 2 pcs
oregano - lemon - toum

Mushrooms, 2 pcs
smoked butter dressing - black garlic - thyme crumble

PAELLA

Carbō
oxtail - roasted tomato - pata negra - sherry

Nero
black rice - prawn - octopus - mussels - sea aster

FROM THE GRILL & PLANCHA

Ribeye
300 grams - béarnaise sauce

House Steak
200 grams - verjus beurre blanc - cardamom jus

Corvina
saffron sauce - spinach - green olive tapenade

Octopus
smoked garlic foam - roasted pepper - curry vinaigrette

Hispi cabbage
sauerkraut butter sauce - romesco - smoked almond

SWEET

Chocolate mousse
smoked caramel sauce - sea salt

Poached pear
semolina cake - blood orange sorbet - olive oil

Drunken date cake
Pedro Ximénez cherry syrup - vanilla ice cream

Affogato
espresso - vanilla ice cream

Do you have an allergy or intolerance? Please let our staff know and ask for our allergen menu.