

**STARTERS**

**FARMERS SALAD 18**

artichokes, leeks, heirlooms  
tomatos, citrus vinaigrette

**BURRATA CHEESE 20**

pesto, eggplant, caviar,  
arugula

**SEAFOOD SALAD 28**

Romaine hearts, shrimp,  
calamari, crab, avocado,  
lobster vinaigrette

**OYSTERS 4 a pc**

lemon caviar,  
shallots

**GRILLED OCTOPUS 21**

black olive aioli, orange  
persillade, olive oil

**GAMBAS AL 24**

**AJILLO**

white beans, grilled  
sourdough, piquillo  
sauce

**HAND CUT STEAK 24**

**TARTARE**

black angus steak,  
cornichon, quail egg,  
capers, shallots

**MAIN COURSE**

**LEMON-THYME 36**  
**GRILL CHICKEN**

pan saute vegetables,  
carrots, beans, spring onions

**MEDITERRANEAN 45**  
**SEABASS**

tian provencal, basil

**GRILLED 48**  
**CARIBBEAN  
LOBSTER**

panisses, grilled olives,  
caramelized onion  
cream

**A LA PLANCHA 38**  
**SNAPPER**

tomato-olives compote,  
fennel, leeks, farrow

**NEW YORK 46**  
**STEAK**

grilled heirloom tomatoes,  
eggplant, romaine, garlic,  
shallot confit

**DUCK BREAST 38**

asparagus,  
wild mushrooms,  
orange reduction

**BRANZINO 42**

peppers, pine nuts, basil,  
vierge sauce, thyme infused  
7 grain rice

**LINGUINE A LA 36**  
**VONGOLE**

clams, portobello,  
parsley,  
white wine

**LANGOUSTINE 36**  
**RAVIOLI**

wild mushrooms,  
leeks, citrus emulsion

**BRAISED VEAL 38**  
**OSSOBUCCO**

home made pappardelle,  
pomodoro, orange infusion

**VALENCIAN 40**  
**BOMBA RICE**

saffron bisque, shrimps,  
scallops, olive oil

**TAJINES**

Traditional Moroccan style dish, served  
family style, accompanied by vegetables  
and couscous.

( Price per person, minimum two  
people. )

**SEAFOOD 40**

Fresh assorted Chef's  
catch of the day selection

**LEMON CHICKEN & 32**  
**MERGUEZ SAUCE**

**LAMB SHANK 36**

Served with traditional  
fresh herbs