



GRILL

“Dressing for dinner is like
taking off the day’s worries
and slipping into a relaxed and
celebratory evening mood.”

Prince Alfonso von Hohenlohe

COLD STARTERS

Iberian bellota ham · 49

Half a dozen oysters · 50
Sherry vinegar mignonette, shallot

Osetra caviar · 240
Blinis, sour cream, garnish (50 g)

MC smoked salmon · 46
Mimosa, sour cream, toast

Foie gras terrine · 48
Mango chutney, brioche toast

Steak tartare · 49
Classic beef fillet seasoned at your table

Lobster salad · 55
Champagne vinaigrette, avocado, mesclun

Tender leaf salad · 27
Mixed lettuce, cured Pajarete cheese in oil, roasted pears, pomegranate, balsamic vinaigrette, pine nuts

Burrata, roasted avocado, tomatoes · 39
Marinated grapefruit, heirloom tomatoes, balsamic vinegar, pistachio pesto

Carrot tartare · 30
Rainbow carrots, mustard

Wagyu beef carpaccio · 47
Payoyo cheese cream, almonds, extra virgin olive oil

Sea bass ceviche · 43
Leche de tigre, yellow chili pepper, crunchy vegetables, coriander, lime

Tuna tartare · 45
Grill style dressing

WARM STARTERS

Beef consommé · 34
Parisienne vegetables

Fish and seafood soup · 39
Saffron, Pernod

Lobster bisque · 42
Tarragon cream, and roasted almonds

Cheese soufflé · 35
Parmesan cream (20 minutes)

Fresh lobster pasta · 60
Seafood cream, basil

Mushroom and truffle ravioli · 35
Boletus sauce, Parmesan cheese

Pumpkin and mushroom risotto · 40
Roasted pumpkin, portobello mushrooms, chanterelles, balsamic vinegar

Grilled scallops · 41
Rock fish suquet sauce, salicornia, almonds

Seared foie gras · 45
Blood orange sauce, orange segments, hazelnuts

Oxtail and foie gras cannelloni · 42
Glazed with oxtail sauce, Idiazabal cheese

FROM THE GRILL

Char-grilled boneless free-range chicken ④ ③ ② ①
43

Suckling lamb chops ④ ③ ② ① (200 g)
52

Veal paillard ④ ③ ② ① (180 g)
51

Veal cutlet ④ ③ ② ① (400 g)
63

Beef fillet skewer ④ ③ ② ①
Mixed peppers, onion (200 g)
47

Beef tenderloin ④ ③ ② ①
Argentinian sauce (250 g)
63

Dry-aged sirloin steak ④ ③ ② ① ⑤
Grilled bone marrow (300 g)
65

Bone-in Simmental entrecôte Roque style ④ ③ ② ①
45 days dry-aged (500 g)
60

FROM THE GRILL

Châteaubriand ④ ③ ② ①
Béarnaise sauce
70

Jersey beef entrecôte ④ ③ ② ①
60 days dry-aged (500 g)
72

Wagyu ribeye steak ④ ③ ② ①
Chilean MB 8
195

Bone-in Frisona steak ④ ③ ② ①
30 days dry-aged for 2 people (1kg)
145

Bone-in Angus steak ④ ③ ② ①
30 days dry-aged for 2 people (1kg)
160

T-Bone Black Angus ④ ③ ② ①
USDA Prime for 2 people (1kg)
199

Ribeye steak selected by our grill master, Roque ④ ③ ② ①
Ask your server for our selection

MAINS

- Sole meunière

Steamed potato, vegetables

72
- Roasted turbot

Green asparagus, turbot sauce with sherry

65
- Lobster vol-au-vent

Dill sauce, glazed vegetables

75
- Roasted sea bass

White wine sauce, caviar

62
- Salmon fillet

Orange glaze, carrot, salsify

49
- Roasted hispi cabbage

Pumpkin cream, herbs mojo, pumpkin seeds

45
- Roast duck with orange

New potatoes, stewed fruit, vegetables

59
- Tournedos Rossini

Foie gras, brioche, truffle sauce

66
- Veal tenderloin

Morel sauce, seasonal vegetables

62
- Suckling lamb shoulder

Sweet potato purée, piquillo peppers

52
- Beef Wellington for 2 people

Chasseur sauce, mashed potato

120

SIDE DISHES

- Soufflé potatoes

On request

38
- Mashed potatoes

12
- Potato gratin

14
- Mexican potatoes

14
- Homemade French fries

12
- Creamed spinach

16
- Onion rings

14
- Sautéed spinach, raisins, pine nuts

15
- Steamed broccoli

12
- Grilled vegetables

24

Fish Gluten Milk Egg Sulphites Sesame Molluscs Mustard Soy Nuts Celery Crustaceans

This establishment complies with the Royal Decree 1021/2022 regarding the prevention of parasitism by Anisakis.

All our fish comes from sustainable fishing. Most of our products are locally sourced.

Prices in EUROS · Bread and appetiser 6€ · All prices are inclusive of VAT

