



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 **GF** **LF**
50

Half dozen oysters
Sherry vinegar mignonette, shallot
52

Osetra or Beluga caviar
Blinis, sour cream, garnish (50 g)
240 / 580

Scallop carpaccio **GF** **LF**
Pine nut ajoblanco, chives, citrus caviar
51

MC smoked salmon
Mimosa, sour cream, toast
48

Foie gras terrine
Apple compote, spiced bread
49

Steak tartare **LF**
Beef fillet seasoned at your table
52

Lobster salad **GF** **LF**
Mixed lettuce, green apple pipirrana, sherry vinaigrette
58

COLD STARTERS

Tender leaf salad, roasted pears, Pajarete cheese **GF**
Pomegranate, pine nuts, balsamic vinaigrette
32

Burrata
Seasonal tomatoes, rocket, basil oil, balsamic, pine nuts
41

Tomato tartare **GF** **LF** **V**
Selection of fresh, roasted and semi-dried tomatoes, mango, sesame vinaigrette
32

Wagyu beef **GF**
Extra virgin olive oil, Payoyo cheese cream, rocket, almonds
48

Sea bass ceviche **GF** **LF**
Leche de tigre, yellow chili pepper, crunchy vegetables, coriander, lime
43

King crab leg **GF** **LF**
Garden lettuce chiffonade, remoulade sauce, avocado
56

Tuna tartare **LF**
Grill style marinated tuna, extra virgin olive oil
46

WARM STARTERS

Beef consommé  
Green asparagus
34

Fish and seafood soup  
Saffron, Pernod
39

Cheese soufflé 
Cheese cream (20 minutes)
36

Fresh pasta with lobster
Seafood cream, tarragon
63

Creamy spinach ravioli
Red tomato pesto, hazelnuts, Parmesan cheese
37

Green asparagus risotto 
Cream of pea soup, edamame, basil
42

Grilled scallops 
Rock fish bouillabaisse, salicornia, almonds
42

Seared foie gras
Seasoned tomato, sourdough toast
46

Butterfly red prawn 
Rubens sauce
59

MAINS

Sole meunière
Steamed potato, vegetables
82

Wild roasted turbot 
Sautéed snow peas, Café de Paris sauce
71

Sea bass fillet 
Sea urchin parmentier, green beans, carrot
65

Salmon fillet 
Herb sauce, green asparagus
54

Glazed aubergine 
Sautéed mushrooms, aubergine juice, cashew cream
45

French duck “caneton” cooked two ways 
Orange sauce, spiced carrot purée, candied prunes
59

Veal cordon bleu
Taleggio cheese & roasted ham, Choron sauce, potato purée
65

Veal tenderloin
Morel sauce, fresh truffle pasta
68

Suckling lamb shoulder 
Potato parmentier, sautéed seasonal vegetables
56

Beef Wellington for 2 people (35 min)
Mushroom and truffle sauce, creamed spinach
125

FROM THE GRILL

Char-grilled boneless free-range chicken 
44

Suckling lamb chops  (200 g)
58

Veal paillard  (180 g)
51

Veal cutlet  (400 g)
66

Beef fillet skewer 
Mixed peppers, onion (200 g)
48

Beef tenderloin 
Argentinian sauce (250 g)
64

Dry-aged sirloin steak 
Grilled bone marrow (300 g)
69

Bone-in Simmental entrecôte Roque style 
45 days dry-aged (500 g)
68

FROM THE GRILL

Châteaubriand 
Béarnaise sauce
74

Jersey beef entrecôte 
60 days dry-aged (500 g)
78

Wagyu ribeye steak 
Chilean MB 8
195

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

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

T-Bone Black Angus 
USDA Prime for 2 people (1kg)
215

Ribeye steak selected by our grill master, Roque 
Ask your server for our selection

SIDE DISHES

Soufflé potatoes **V**
On request
38

Mashed potatoes **GF**
14

Potato gratin **GF**
16

Mexican potatoes
14

Homemade French fries **V**
12

Truffle gratin pasta
19

Creamed spinach **GF**
16

Sautéed spinach, raisins, pine nuts **V** **LF** **GF**
15

Steamed broccoli **V** **LF** **GF**
12

Grilled vegetables **V** **LF** **GF**
26

V **GF** **LF**
Vegan Gluten free Lactose free

We have all the necessary information regarding allergens available upon request.

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

