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 GF LF
Green asparagus
34

Fish and seafood soup GF LF
Saffron, Pernod
39

Cheese soufflé GF
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 GF
Cream of pea soup, edamame, basil
42

Grilled scallops GF
Rock fish bouillabaisse, salicornia, almonds
42

Seared foie gras
Seasoned tomato, sourdough toast
46

Butterfly red prawn GF
Rubens sauce
59

MAINS

Sole meunière
Steamed potato, vegetables
82

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

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

Salmon fillet GF
Herb sauce, green asparagus
54

Glazed aubergine LF
Sautéed mushrooms, aubergine juice, cashew cream
45

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

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

Veal tenderloin
Morel sauce, fresh truffle pasta
68

Suckling lamb shoulder GF
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 GF
44

Suckling lamb chops GF *(200 g)*
58

Veal paillard GF *(180 g)*
51

Veal cutlet GF *(400 g)*
66

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

Beef tenderloin GF
Argentinian sauce (250 g)
64

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

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

FROM THE GRILL

Châteaubriand GF
Béarnaise sauce
74

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

Wagyu ribeye steak GF
Chilean MB 8
195

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

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

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

Ribeye steak selected by our grill master, Roque GF
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 Vegan GF Gluten free LF 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