



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
Balsamic vinaigrette, goat cheese, roasted pears, pomegranate, toasted pine nuts

Burrata · 39
Mixed tomatoes, tomato cream, basil pesto, balsamic oil

King crab · 65
Pipirrana, semi-dried tomatoes, pink sauce

Tomato tartare · 29
Semi-dried, roasted, and fresh tomato in a tomato cream dressing, sesame

Sea bass ceviche · 43
Leche de tigre, sweet potato, red chili

Tuna tartare · 45
Grill style dressing

WARM STARTERS

Beef consommé · 34
Truffle gnocchi

Fish and seafood soup · 39
Saffron, Pernod

Cheese soufflé · 35
Parmesan cream (20 minutes)

Fresh lobster pasta · 60
Seafood cream, basil

Spinach and feta ravioli · 35
Tomato pesto cream, pine nuts

Green asparagus risotto · 40
Green asparagus cream, pea shoots, parmesan cheese

Grilled carabinero · 55
Sauce Maitaise

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

Seared foie gras · 45
Cumberland sauce, sweet potato purée, red berries

FROM THE GRILL

Char-grilled boneless free-range chicken ⑥ ① ④
43

Suckling lamb chops ⑥ ① ④ (200 g)
52

Veal paillard ⑥ ① ④ (180 g)
51

Veal cutlet ⑥ ① ④ (400 g)
63

Beef fillet skewer ⑥ ① ④
Mixed peppers, onion (200 g)
47

Beef tenderloin ⑥ ① ④
Argentinian sauce (250 g)
63

Dry-aged sirloin steak ⑥ ① ② ④
Grilled bone marrow (300 g)
65

Bone-in Simmental entrecôte Roque style ⑥ ① ④
45 days dry-aged (500 g)
60

FROM THE GRILL

Châteaubriand ⑥ ① ④
Béarnaise sauce
70

Jersey beef entrecôte ⑥ ① ④
60 days dry-aged (500 g)
72

Wagyu ribeye steak ⑥ ① ④
Chilean MB 8
195

Bone-in Frisona steak ⑥ ① ④
30 days dry-aged for 2 people (1kg)
145

Bone-in Angus steak ⑥ ① ④
30 days dry-aged for 2 people (1kg)
160

T-Bone Black Angus ⑥ ① ④
USDA Prime for 2 people (1kg)
199

Ribeye steak selected by our grill master, Roque ⑥ ① ④
Ask your server for our selection

MAINS

- Sole meunière🐟🥚🥬🍷

Steamed potato, vegetables

72
- Roasted turbot🥚🥬

Green asparagus, turbot sauce with sherry

65
- Lobster🥚🥬🥚🍷🥬🥚

Thermidor sauce, mushrooms

75
- Roasted sea bass🥚🥬🥚🥬🍷🥬

White wine sauce, caviar

62
- Fillet of salmon🥚🥬

Potato, courgette, sauce vierge

49
- Glazed aubergine🍷🥬🥬🍷

Sautéed bimi, cashews, rocket

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
- Sautéed spinach, raisins, pine nuts

15
- Steamed broccoli🥚

12
- Grilled vegetables

24



This establishment complies with the Royal Decree 1420/2006 regarding the prevention of parasitism by Anisakis.

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

Prices in EUROS · Appetizer €5 · All prices are inclusive of VAT

