



OAK

GARDEN & GRILL

by sala™

..... MENU .....

## STARTERS & SALADS

Cognac infused Lobster Bisque	12.50	A rich Tomato Salad intensified with finely sliced Red Onion and drizzled Extra Virgin Olive Oil	8.95
Oven baked crusty Garlic Bread	4.50		
Beef Carpaccio with Shaved Parmesan, drizzled with White Truffle Oil and served with fresh Rocket Leaves	13.50	Freshly flaked Alaskan Crab Ceviche with Avocado, Red Onion and a Sweet Citrus Dressing	19.50
Langoustine Pil Pil	12.95	Whole oven baked Camembert served on a bed of Fresh Leaves and toasted Rosemary Loaf and a Summer Fruit Compote	13.50
Salmorejo - Traditional Spanish cool Summer Tomato, Garlic, Olive Oil and Bread Soup	9.95	Mushrooms filled with a rich Gruyere, Garlic and Herb Butter and served with a homemade Dijon infused Mayonnaise	9.50
A selection of seasonal Tomatoes served with fresh Buffalo Mozzarella, drizzled with a light Pesto Dressing and Toasted Pine Nuts	9.75		

Mallosol Caviar of the highest quality offers an intense flavour that defines the best and original Iberian Caviar. The 30 g jar is served over crushed ice with fresh Blinis and accompanied with a bottle of Laurent Perrier Brut 75ml

245

## SHELLFISH

Steamed Alaskan King Crab Legs drizzled with Lemon Butter 500g	74.50	Choose between a half or a whole Fresh Lobster barbequed with a Lemon and Herb Butter Half Lobster Whole Lobster	35 69
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# SPECIALITY STEAKS FROM THE OAK GRILL

*The OAK Grill has been designed to ensure your chosen dish is cooked to perfection by our expert chefs. The base of the grill is first lined with Charcoal to ensure the heat is maintained and your steak achieves that crisp, caramelised exterior with a pink or red center that can only be achieved with Charcoal.*

*The Grill is then covered with aged OAK to create a unique flavor. The sugar crystals in the slow burning OAK caramelises in the intense heat, producing a fruity scent that combines with the distinctive smoky fragrance of the wood.*

*Oak has been especially chosen for its distinct smoke flavor that enhances the dishes without being overpowering, even with the most delicate of meats.*

## DEADLIEST CATCH

Indulge and add a little extra...

Alaskan King Crab Leg 250 g 37.95

A half Lobster 35

A whole Lobster 69

## American Black Angus

Matured American Black Angus known for its fine marbling to create a more tender and juicy steak

Chargrilled Fillet Steak 250 g  
topped with Garlic Butter and Rock Salt 39.50



## Spanish

Galician Beef Rib, matured for 28 days and cooked on our OAK grill approx. 1.2 kg (ideal for sharing)

Chef's Favourite

95

Chargrilled Fillet Steak 250 g  
topped with Garlic Butter and Rock Salt 22.95

Chargrilled Sirloin Steak 24

Galician Chargrilled Fillet Steak 26.95  
topped with Garlic Butter and Rock Salt



## Wagyu

The famous Wagyu beef is intensely marbled with a softer fat delivering a distinctive rich and tender flavour

Chargrilled Sirloin Steak 250 g 65

All above will be served with a Jacket Potato

## INDULGE WITH A TASTE OF LUXURY

Our Executive Chef James Adams has combined a selection of delectable flavours to create this special indulgent menu for 4 persons

- ❖ A Shellfish Platter including 1 kg of Alaskan King Crab Claws and a Whole Lobster barbequed with a Lemon and Herb Butter
- ❖ 30 g of Mallosol Caviar of the highest quality with an intense flavor served over crushed ice with fresh Blinis
- ❖ Served with a 75 cl bottle of Laurent Perrier Rosé
- ❖ Followed by a 2 kg Galician Beef Rib
- ❖ Served with Jacket Potatoes and an additional 4 Side Dishes of your choice
- ❖ Served with a 75 cl bottle of Vega Sicilia Valbuena D.O. Ribera del Duero

Total price 1000

## OAK SIGNATURE DISHES

### Chateaubriand for Two

Served with Grilled Tomatoes, Mushrooms, and Béarnaise Sauce (pp) 28

### Chargrilled Fillet Mignon and Half Lobster

Topped with Garlic Butter and Rock Salt and served on the block 35.50

**Grilled Chicken Caesar** salad served with Crispy Bacon, Anchovies, Croutons, Boiled Egg and shaved Pecorino Cheese 15.95

### OAK Barbequed

Boneless half a Chicken in a zesty Lime, Thyme and Cracked Black Pepper marinade 19.50

### The Famous 'OAK Fillet Steak Burger'

With Grilled Bacon, Melted Cheese and served with Hand Cut Chips 17.95

### OAK Grilled Lamb Cutlets

Marinated in fresh Rosemary ½ Kg 25.00

### Full Rack of BBQ Pork Ribs

Served with Homemade Coleslaw 19.95

All above will be served with a Jacket Potato

*We cannot guarantee that items on our menu are free from nut or nut trace elements or any other allergens. If you have a food allergy please let any of our team know and we will be happy to advise on which dishes may be suitable. Cover Charge 1.75€ per person.*

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## EXTRAS

Side Salad

Creamed Spinach

Selection of Grilled Mediterranean  
Vegetables

Homemade Coleslaw

Hand Cut Chips

Pan Fried Padron Peppers in Salt and  
Chilli

4.50

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## SAUCES

Béarnaise

Peppercorn

1.50



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## DESSERTS

Sala's signature International Cheese Board served with homemade  
Pickles and traditional Crackers  
(see our Extensive Port Menu) 12.50

Sala Signature Sundae - A light Sticky Toffee Sponge layered with Caramelised Banana  
and topped with Vanilla Ice Cream and Salted Caramel Sauce. You have to try it! 10.50

Seasonal Fresh Fruit Platter served with a Yogurt and Mint Dip 11.50

