

24th & 25th December

# Merry Christmas



## Starters

**Guacamole 12€** V GF

*Málaga organic avocado, served with spiced yuca chips*

**Edamame beans 11€** V

*Sesame seeds, chilli flakes and sea salt*

**Babaganoush 13€**

*Grilled aubergine, tahini, fried onions, pomegranate, crudité, pitta bread*

**Foie gras 21€**

*Grilled foie gras and foie gras tortellini with port shallots, prune sauce, beurre blanc*

**Gratinated king crab leg 35€**

*Approx 200g of king crab, gratinated with kimchi mayonnaise*

**Josper grilled carabinero 24€**

*Served with garden salad*

**Roasted butternut squash soup 12€** V GF

*Red pepper, carrot, smoked paprika, sage, coconut milk, crushed pistachio*

**Burrata 17€** VT GF

*100g of Puglia Burrata, marinated heirloom tomatoes, lemon dressing, basil, rocket, roasted pistachios*

*// Add Iberian bellota ham or smoked salmon for 3€*

**Beef carpaccio 21€**

*Premium beef tenderloin, parmesan cheese, truffle oil, brazil nuts, black olive crumbs*

**Spicy tuna tartare 25€**

*Thinly sliced local red tuna, wakame, avocado, sesame seeds*

**Dim sums 21€**

*Angus & prawn steamed dimsums, Spanish Angus top rib cooked 48h mixed with red prawns and local vegetables served with teriyaki & truffle cream*

**Goat's cheese salad 17€** VT GF

*Caramelised goats' cheese, green asparagus, red wine poached pear, spiced pecan nuts, red onion, radish*

**Singapore spicy mussels 15€**

*Chilli, ginger, lime leaves, prawn bisque, coriander, parsley, spring onion*

## Oysters

**Spéciale Legris N2** GF

*Brittany, French Atlantic*

5.50€ each | 30 € for 6 | 55€ for 12

## Caviar

**Moon Gold Oscietra**

*Served with crème fraîche and blinis*

105€ | 30G

## Sides

**Skinny fries 6€** GF

**Roasted Seasonal vegetables 9€**

**Black Truffle mashed potato 7€** GF

**Red cabbage coleslaw 7€** GF

**Chilli and lemon broccolini 9€** GF

**Mixed green side salad 8€** GF

