

SAVAGE, MEDITERRANEAN GRILL

COLD STARTERS

1. CHEESE BOARD WITH IBERIAN CHARCUTERIE

**WITH GRATED TOMATO AND EXTRA VIRGIN OLIVE OIL,
OLIVES, AND PICKLES**

2. PREMIUM LOCAL TOMATOES

**WITH FRESH BURRATA HANDMADE ON THE DAY, KALAMATA
OLIVES, AND EXTRA VIRGIN OLIVE OIL**

3. CAESAR SALAD

**ROMAINE LETTUCE, CRISPY CHICKEN, BACON, AND CESAR
SAUCE.**

4. MARINATED SALMON

**WITH DILL AND EXOTIC PEPPERS, ROE, BLINIS AND SOUR
CREAM**

5. AGUACHILE

**WITH PRAWNS, CUCUMBER, JALAPEÑOS, CORN TOAST AND
AVOCADO CREAM**

6. WAGYU BEEF CARPACCIO

QUAIL EGG YOLK, ASIAN DRESSING, AND SCALLIONS

7. STEAK TARTAR

SIRLOIN STEAK WITH GRILLED BEEF MARROW

HOT STARTERS

8. SCALLOPS

GRILLED WITH CHIPOTLE AND PICO DE GALLO WITH TROPICAL PINEAPPLE

9. CRISPY PRAWNS

WITH SPICY MANGO MAYONNAISE

10. GARLIC PRAWNS

WITH A TOUCH OF COCONUT CREAM AND AROMATIC CURRY

11. ARGENTINE EMPANADAS

STUFFED WITH SIRLOIN AND TRIMMINGS OF OUR PREMIUM MATURED BEEF

12. CROQUETTES

HOMEMADE, CRUNCHY AND CREAMY WITH IBERIAN HAM

13. SAVAGE WINGS

**FREE-RANGE CHICKEN MARINATED IN OUR SPECIAL SAUCE,
VACUUM COOKED AND FINISHED IN A JOSEPH OVEN**

SANDWICHES AND BURGERS

20. LOBSTER ROLL

**BRIOCHE BREAD SANDWICH WITH LOBSTER, CHIPOTLE
MAYONNAISE, EGG, LETTUCE, AND SCALLIONS**

21. TIKKA BURGER

**CRISPY FREE-RANGE CHICKEN MARINATED IN TIKKA
MASALA, BRIOCHE BREAD AND ROMAINE LETTUCE.**

22. CLASSIC BURGER

**MATURED BEEF, DOUBLE CHEDDAR CHEESE, BRIOCHE BREAD
AND HOME PICKLED GHERKINS.**

23. THE BIG BURGER

**300G MATURED BEEF DOUBLE BURGER, OUR BLEND OF 5
MELTED CHEESES, BRIOCHE BREAD, CARAMELISED ONION,
PAN-FRIED BACON AND TRUFFLED MAYONNAISE**

24. VEGAN BURGER

MADE WITH BEETROOT AND SOYA PROTEIN, VEGAN BRIOCHE BUN, VEGAN CHEESE, TOMATO, LETTUCE AND VEGAN MAYONNAISE.

SEAFOOD

30. IMPERIAL TIGER PRAWN

MARINATED WITH COCONUT, YOGURT, AMAZONIAN SPICES AND BRAZIL NUTS, COOKED IN A JOSPER OVEN

31. MOQUECA BAHIANA

BRAZILIAN SEAFOOD STEW MADE WITH COD, PRAWNS, COCONUT MILK, VEGETABLE SOFRITO AND TOMATO

32. TERIYAKI SALMON

FRESH SALMON FILLET MARINATED IN TERIYAKI SAUCE, COOKED IN A JOSPER OVEN, SERVED WITH PICKLED CUCUMBER AND LOCAL SWEET POTATO PUREE

33. SEA BASS

STUFFED WITH SPINACH AND FRESH HOMEMADE RICOTTA CHEESE, GRILLED AND SERVED WITH A FRESH LETTUCE MIX

OUR LOW-TEMPERATURE COOKED MEATS

40. INDIAN LITTLE CHICKEN

SLOW-COOKED FREE-RANGE CHICKEN THIGH WITH INDIAN SPICES AND MANGO, SERVED WITH BASMATI RICE AND COCONUT

41. BABY BACK RIBS

GLAZED WITH TAMARIND HONEY, CHILI, AND CORIANDER

42. LEG OF SUCKLING LAMB

MASHED TRUFFLE POTATO, ROSEMARY, THYME, LEMON, AND ROASTED GARLIC

43. SHANK OF SUCKLING VEAL

AU JUS FLAVORED WITH TRUFFLE AND PORT, ROASTED APPLE COMPOTE WITH BUTTER AND GINGER

44. BLACK ANGUS RIBS

LACQUERED WITH PALM HONEY AND SMOKED CHILI, LOCAL SWEET POTATO PUREE AND BUTTER

OUR JOSPER STYLE PREMIUM CUTS

50. PORK TOMAHAWK CHOP 600G

GRILLED LOCAL PORK CHOP WITH HERB BUTTER, GARLIC AND DRIED TOMATO

51. CHATEAUBRIAN 500G

FRENCH-STYLE CUT OF SIRLOIN COMPRISING THE HEAD OF THE SIRLOIN

52. SIRLOIN Tournedo 250G

FRENCH-STYLE CUT FROM THE CENTRE OF THE SIRLOIN

53. ROSSINI SIRLOIN 250G

TYPICAL FRENCH RECIPE WITH BEEF Tournedo TENDERLOIN MARINATED IN BUTTER AND FINISHED ON THE GRILL. ACCOMPANIED BY FOIE GRASS, TOAST AND TRUFFLE SAUCE

54. DRY-AGED RIBEYE 400G

BONELESS HIGH LOIN CENTRE, MATURED FOR AT LEAST 21 DAYS

55. LOW LOIN STEAK 400G

FROM CATTLE OVER 4 YEARS OF AGE OF EUROPEAN ORIGIN

56. T-BONE

CUT OF BONE-IN LOIN, COMPRISING PART OF THE TENDERLOIN AND LOIN, FROM EUROPEAN CATTLE OVER 4 YEARS OLD

57. SIMMENTAL BEEF CUTLET

HIGH LOIN CUT ON THE BONE FROM SIMMENTAL CATTLE OF EUROPEAN ORIGIN, MATURED FOR MORE THAN 21 DAYS

SIDE DISHES AND SAUCES

60. SMALL SALAD

FRESH LETTUCE AND CHERRY TOMATOES

61. PAPAS BRAVAS (FRIED POTATO WEDGES IN A SPICY SAUCE):

WITH CHIPOTLE AND AIOLI

62. BAKED POTATO

WITH GARLIC BUTTER AND HERBS, GRILLED WITH PARMESAN CHEESE.

63. DELUXE FRENCH FRIES

CUT INTO WEDGES, MIXED SPICES AND DOUBLE FRIED

63. BASMATI RICE

COOKED IN COCONUT MILK AND FLAVOURED WITH LEMON GRASS AND KEFFIR LIME LEAVES

64. VEGETABLES

SEASONAL SAUTÉED WOK WITH SWEET SOY SAUCE

65. CHIMICHURRI

CLASSIC ARGENTINEAN SAUCE TO ACCOMPANY GRILLED MEATS, MADE WITH AROMATIC HERBS, VINEGAR AND OLIVE OIL

66. HOLLANDAISE SAUCE

EMULSIFIED SAUCE BASED ON CLARIFIED BUTTER AND EGG YOLK

67. SAUCE WITH EXOTIC PEPPERS

MADE WITH REDUCED VEAL JUS, FLAVOURED WITH EXOTIC PEPPERS, BRANDY AND A TOUCH OF FRESH CREAM

68. TRUFFLE AND RED WINE SAUCE

**MADE WITH REDUCED VEAL JUS, RED WINE, A TOUCH OF
FLOWER HONEY AND TRUFFLE PUREE**

DESSERTS

80. FLAN

COCONUT WITH SALTED TOFFEE FOAM

81. PANNA COTTA

WITH TROPICAL AND CITRUS FRUITS

82. AMERICAN COOKIES

**DARK CHOCOLATE AND HAZELNUT PRALINES, CHOCOLATE
ICE CREAM AND WHIPPED CREAM.**

83. SAVARIN

**FRENCH-STYLE SPONGE CAKE SOAKED IN RUM, SERVED WITH
CREAM AND STRAWBERRIES.**