

Dinner Menu

SERVED FROM 19:30 – 22:30



STARTERS

Artisan Breads pumpkin hummus, basil aioli, marinated olives & pickles	16	Rose Tomatoes aubergine, vegan ricotta, grissini & basil oil	18
½ Dozen Catalan Oysters red wine shallot vinegar & lemon	29	Cod Croquettes mojo picon sauce	20
Oscietra Caviar 10g blinis, cream cheese, chives & parsley	30	Crispy Duck Salad watercress, bean sprouts, cilantro, sesame, soy dressing	21
Asparagus, Fennel & Pine Nut Salad ajo blanco, red chicory, grapes, chives, can rich olive oil	21	Jamón Iberico pan crystal, fresh tomato	38
Burrata beef tomatoes, basil pesto, fried capers	21		

MAINS

Mushroom in Rice Paper lentil & mushroom sauce, orange jel	23	Corn-Fed Chicken sweet potato mash, pepperade, pancetta	34
Braised Mediterranean Vegetables fried courgette flowers, cous cous with almond & herbs	26	Fillet Steak pumpkin purée, mushrooms, ajo blanco	42
Octopus potato purée, green banana, enoki, breadcrumbs & red wine fig sauce	33	Braised Pork Leg celeriac puree, caramelised onion, fried pork skin	30

Roast Fillet of Cod curry sauce fennel & onion bhaji	31
Roast Monkfish pea puree, broad beans, tomato, pistachio & black olive	35

SIDES

12 Roast Broccoli, Chilli & Garlic	14 Chicory, Rucola, Blue Cheese, Apple Salad, Sherry Dressing
12 Fresh Chips from Ibiza, Ibiza Salt	10 Roast New Potatoes Garlic & Herbs