

APERITIVOS

Snacks

Trio de Salsas con Crocantes 22 VG GF
Guacamole, perous, aubergine dip
crispy tortillas, patacones

Chicharrónes de Pollo 19
Crispy chicken, chipotle, spicy guava sauce

Causa Frita con Atún y Trufa 32
Crispy Peruvian causa, tuna tartar
cream cheese with truffle, ají amarillo

Empanadas de Carne 28
Corn empanadas, pulled wagyu beef, garlic sauce

Piqueo de Anticuchos 27 GF
Beef, chicken & aubergine skewers

Caviar Kaviari Kristal 50gr/125gr 170/420
COYA Caviar Kaviari COYA Reserve with toppings

ENSALADAS

Salads

Solterito de Quinoa con Gamba Blanca 32 GF
Quinoa, white prawns, tomatoes, ají rocoto, queso fresco

Espinaca con Manchego 23 V
Baby spinach, grilled peaches, goji cranberries, manchego

Hojas Crujientes con Bogavante 48 V
Lobster, avocado, lettuce, cherry tomatoes, cancha

Origine of our produce Fish : Zone FAO 87/27/57/41/37
Meat : France, UK, Spain, Chile, Italy

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free

CRUDOS

Citrus cured fish & Peruvian style sashimi

Ceviche Mixto 23 single/37 double
Seabass, octopus, prawns, squid, ají amarillo

Ceviche de Platano al Coco 17 GF
Plantain, sweet potato, coconut, ají limo

Tataki de Atún Nikkei 28 GF
Yellowfin tuna, chimichurri, ginger & soy leche

Tataki de Res Wagyu 36 GF
Wagyu beef tataki, grilled leeks, cashew nuts

SANGUCHES

Sandwiches (served with papas & padrón peppers)

Sando de Wagyu 42
Crispy wagyu sirloin, lettuce, guava sauce

Bun de Pollo 25
Corn flaked chicken, coleslaw, relish mayo

Bun con Berenjena 21 VG
Panko aubergine, coleslaw, relish mayo

POSTRES

Desserts

Sundae Piña Colada 27
Baked broken churros, coconut sorbet
grilled pineapples & palomitas

Bandeja de Frutas Exotica 30
Exotic fruits platter

Paletas Heladas 16 V GF
Selection of 3 popsicles

WINE LIST

CHAMPAGNE

12.5cl 75cl 150cl

NV Veuve Clicquot Ponsardin 25 150 290
Brut Carte Jaune
NV Ruinart, Brut 180 360
NV Ruinart, Blanc de Blancs 35 210 450
NV Krug, Grande Cuvée 500

2013 Dom Pérignon 450 1400
2000 Dom Pérignon, P2 1100
2015 Louis Roederer, Cristal 650 1600

NV Veuve Clicquot Ponsardin 1750 390
Brut Rosé
NV Ruinart, Brut Rosé 190 460
2008 Dom Pérignon, Rosé Luminous 990

WHITE WINE

12.5cl 75cl 150cl

2021 Chardonnay, Catena Zapata 65
Mendoza
2021 Albariño, Leirana 12 70
Bodegas Forjas del Salnés
2022 Sauvignon Blanc, Cloudy Bay 19 115 220
Marlborough
2021 Verdejo, Belondrade y Lurton 115
Rueda
2020 Chablis 1er Cru Fourchaume 140
G. Tremblay, Burgundy
2021 Sancerre, P. Jolivet Magnum 180
2019 Pouilly-Fumé, Baron de L 250
De Ladoucette
2021 Puligny-Montrachet 320
Les Enseignerres, Chavy-Chouet

ROSÉ WINE

12.5cl 75cl 150cl

Côtes de Provence

2022 Whispering Angel 15 90 160
Château d'Esclans
2021 Whispering Angel 330
Château d'Esclans Jeroboam 3L
2021 Whispering Angel 680
Château d'Esclans Methuselah 6L
2019 Garrus, Château d'Esclans 280
2021 Côtes de Provence 125 295
Cuvee 281, Château Minuty
2021 Côtes de Provence 19 110
Château de Selle, Domaines Ott



Pool and Bar

Daily
10.30am - 8pm

Lunch

Daily
12pm - 5pm

Aperitivo

Daily
5pm - 8pm