

FOOD MENU

13% CREATION

Coeurs d'Artichaut 12.

Feta | Olive Oil | Parsley | Tomato Coulis

Marrow 19.

Bone Marrow | Duxelle Mushroom | Persillade

Parmigiana della Casa 12.

Eggplant | Stracciatella Bufala | Basil Tomato

Escargots 12.

Garlic Parsely Butter | Persillade

13% Beef Cheek Ragout 26.

Slow Cooked Beef Cheek | Stracciatella | Pasta

GRILL

Pluma 42.

Herbs Marinated Pluma Iberico (300g)

Octo 51.

In-house marinated Spanish octopus
mixed herbs | paprika twist | aioli

Sirloin* 66.

Grade 6 Sanchoku Wagyu beef (300g)

*Add on - Pan Fried Foie Gras 9.

BITE ME! @10\$

Herbs Gougeres

Burgundy origin cheese puff pastry roasted
garlic tomato dip

Bikini Iberico

Tartufa | Cheese | Iberico Bellota 36 months

Hummus *

Chick Pea | Tahini | Parsley | Olive Oil

Babaganoush *

Roasted Eggplant | Capsicum | Basil

Mutabal*

Roasted Eggplant | Tahini

13% Dip Yogurt*

Greek Yogurt | Thini

Falafel *

Spicy Harrisa Sauce

Set Al-Sharak 48 \$*

* ADD ON 2\$ FOR EXTRA PITA

SWEET LOVE @13\$

Burnt

Creme Brulee | Madagscar vanilla

Choc

Moelleux 65% cacao | Italian mascarpone
| raspberry coulis

Gratin Berries

Mixed fresh berries | Sabayon | Berries coulis

WELCOME ON BOARD

Homemade charcuteries and cold cuts served with condiments and breads.

SINGLE WOOD BOARD

Terrine	13.
Duck Rillettes	15.
Pork Rillettes	15.
Iberico Bellota 36 months	24.
Foie Gras	25.

13% FAVORITE

Fries Belgian fries cooked in beef fat homemade mayo & cocktail dip	13.
The New 13% Crab Cake Harissa mayo	28.
Fico Goat, Cow and Sheep with a twist of blue fig chutney.	25.
Strata Pan Catalan style tomato stracciatella cheese olive oil basil twist	25.
13% Camembert Baked Camembert honey & thyme twist grilled breads	29.
Tomato Confit tomatoes roasted pine nuts burrata cheese balsamic reduction	29.

MIXED WOOD BOARD

Le Baron 1 Terrine, Duck or Pork Rillettes, Chorizo	32.
Le Prince Spanish Iberico, Chorizo, Coppa	38.
Le Comte 1 Terrine, Duck or Pork Rillettes, Chorizo, 2 Cheeses	48.
Le Marquis 1 Terrine, Foie Gras, Spanish Iberico	55.
Le Duc 1 Terrine, Foie Gras, Spanish Iberico, 2 Cheeses	79.
La Royale 4 Terrines, Foies Gras, Spanish Iberico, Chorizo, 5 Cheeses, Confit Vegetables	152.

CHEESE

Cheese Selection

1 Cheese	10.
3 Cheeses	28.
5 Cheeses	42.

TELL US WHAT YOU DON'T LIKE

SPLASH

Sardines Chilled Spanish sardines in olive oil grilled breads	20.
Bonito Chilled Spanish tuna belly in olive oil grilled breads	27.