

PINTXOS

Anchoa 19 ✨
Sanfilippo anchovies , tomato , air baquette

Gildas 18
Goose barnacle ,piparras olives, piquillo ,
abalone, anchovies

**“Le Bernardin”
Style Smoked Salmon Bikini 22**
Smoked salmon, crème faiche, caviar,
toasted brioche sandwich

Txaka 30
Focaccia, king crab, horse radish, caviar

Truffle Croquetas 22 ✨ 🍷
Truffle croquetas, truffle aioli, truffle

Uni 38
Bafun uni, brioche, mushrooms glaze, truffle

OUR BREAD

Sour Dough 16
Dark rye sour dough,
home made smoked french butter

STARTERS

Old Cow Tar-Tare 30
Old cow loin, cured egg yolk, pane carasau

Tuna Sashimi 36 ✨
Japanese tuna belly, jamon iberico fat caviar

Jamon Iberico 39
"Arturo Sanchez " handcut jamon, crystal bread

Amera Tomato Salad 24 🍷
Japanese fruit tomato, burrata, 30 years old px
vinegar, basil oil

OYSTERS BY PIECE

Natural 7
Natural tsarskaya oyster

Ponzu 10
Ponzu tsarskaya oyster

Piparra “Agua Chile” 11
“ Agua Chile” Piparra tsarskaya oyster

Tomato Water +Caviar 11
tomato essence, caviar tsarskaya oyster

✨ Signature 🍷 Vegeterian

All prices are subject to 10% service charge and 7% GST

CAVIAR

Amur 148 30gms 218 50gms

Kaluga 148 30gms 218 30gms

Russian 258 30gms 398 30gms ✨

*Caviar service: Blinis, sourcream, chives,
boiled egg

MAINS

Wagyu Shortrib 68 ✨
Australian full blood wagyu chuck short rib,
truffle jus, classic mash

King Crab Leg 120
Alaskan king crab, espellette hollandaise

DESSERT

Flan 18

Cheese Cake 18