

BRUNCH

CRAB CLAW OMELETTE Manchego, peppers	18
LOBSTER WAFFLE caviar	28
BROWN SHRIMP CRUMPET brandy seafood sauce, preserved lemon, frisse	14
HERITAGE TOMATO SALAD Spanish onion, melon, bottarga	9
FRIED CALAMARI ^{445 K CAL} lemon + red pepper aioli	12
OCTOPUS ROLL ^{460 K CAL} brioche, smoked cod's roe, padron pepper, pickled red onion	18
FINE PATATAS BRAVAS ^{290 K CAL V,GF} confit egg, bravas sauce, chives	9
CHORIZO BAKED EGGS grilled sourdough	12
HALIBUT BURGER beer battered fish, brioche, caper + jalapeño aioli	19

CHILLED ON ICE

served with grilled sourdough, lemon, Bungay butter,
house mayonnaise and romesco

CALYPSO ^{1320 K CAL} clams, grilled mussels, langoustines, red prawns, tuna tartare	70
COUSTEAU ^{1430 K CAL} lobster, dressed crab, razor clams, scallop ceviche, quisquillas	120
+ SIMONE ^{600 K CAL} 10 chef-selected oysters	30
AFTERNOON SEA ^{3350 K CAL} Simone + Calypso + Cousteau	200

CHARCUTERIE

Salchichón Iberico Bellota ^{220 K CAL}	11
Chorizo Ibérico de Bellota ^{220 K CAL}	11
Lomo Doblado Ibérico de Bellota ^{180 K CAL}	14
Jamón Ibérico de Bellota ^{180 K CAL}	22

RAW

ANCHOVIES YURRITA ^{230 K CAL} crystal bread, Bungay butter	12
DRESSED CRAB ^{280 K CAL GF} white + brown crab meat, green apple, coriander	15
TUNA TARTARE ^{110 K CAL GF} sweet paprika, watermelon, radish wraps	14
SCALLOP CEVICHE ^{172 K CAL GF} hand-dived Scottish scallop, almond, lime	19

SHARING PLATES

WHOLE BONELESS SEABASS ^{970 K CAL GF} smoked honey butter, mojo verde	55
BASQUE STEW ^{420 K CAL GF} clams, mussels, monkfish, prawns, saffron	48
WHOLE LOBSTER RICE ^{1040 K CAL GF} Manchego, porto branco	95

SIDES

SEASONAL GREEN ^{280 K CAL GF} purple sprouting broccoli, honey mustard	7
TRIPLE COOKED CHIPS ^{545 K CAL VG,GF} paprika, rosemary salt	5
HALF COS LETTUCE ^{495 K CAL V} sherry + hazelnut vinagreta, Mahon cheese, croutons	8
GRILLED SOURDOUGH ^{275 K CAL VG} Artajo organic extra virgin olive oil	5



Consuming raw seafood and shellfish may increase your risk of foodborne illness.

If you have any special dietary requirements or allergies, please let us know.
We operate as a cashless business and can only accept card payments.
A discretionary 12.5% service charge will be applied to your bill.

GF-GLUTEN FREE V-VEGETARIAN VG-VEGAN