

CHILLED ON ICE

TABLESIDE MARTINI	40ml	400ml	
ask your server for our selection of Noilly Prat serves	5	48	
AFTERNOON SEA ^{3350 KCAL}			220
Cousteau + Calypso + Simone			
COUSTEAU ^{1430 KCAL}			130
half lobster, dressed crab, razor clams, quisquillas, scallop			
CALYPSO ^{1320 KCAL}			80
clams, mussels, langoustines, red prawns, tuna tartare			
SIMONE ^{600 KCAL}			40
add 10 chef-selected oysters to your Cousteau or Calypso			
BAERI ROYAL CAVIAR ^{173/257 KCAL}	30g	50g	100 180
brioche, crème fraîche, chives			
KRISTAL CAVIAR ^{173 KCAL}			155
brioche, crème fraîche, chives			

SMALL PLATES

TUNA TARTARE ^{203 KCAL}			18
crispy lotus root, saffron pureé de patatas			
OCTOPUS ROLL ^{460 KCAL}			18
brioche, aioli, pickled red onion			
FRIED CALAMARI ^{445 KCAL}			14
lemon, red pepper aioli			
WOOD FIRED XO SCALLOP DUO ^{398 KCAL}			22
XO butter, chilli, lime			
DRESSED CRAB ON TOAST ^{234 KCAL}			18
Cox's apple, guindilla, jamón lardo			
PATATAS PALHAS ^{290 KCAL V, GF}			10
matchstick potatoes, soft confit egg, bravas sauce, chives			
+ Jamon			22
+ caviar			22
PAN CON TOMATE ^{276 KCAL V}			7
sourdough, garlic, tomato			
PADRON PEPPERS ^{220 KCAL VG, GF}			8
citrus Maldon salt			
GRILLED CHORIZO ^{300 KCAL GF}			10
thyme honey, Rioja			

SNACKS

CHARCUTERIE PLATE ^{200KCAL GF}			22
Iberico bellota Jamon + chorizo, Guindilla chilli			
IBERICO JAMON CROQUETAS ^{290 KCAL}			9
Iberico pancetta, saffron aioli			
MARINATED OLIVES ^{88 KCAL VG, GF}			5
Gordal olives, citrus, thyme			
GRILLED SOURDOUGH ^{275 KCAL}			5
brown crab butter			
MANCHEGO TOASTIE ^{922 KCAL V}			15
truffle, pickled walnut			
GRILLED TIGER PRAWN ^{210 KCAL GF}			15
aioli, parsley			[each]

LARGE PLATES

WHOLE BONELESS SEABASS ^{970 KCAL GF}			60
smoked honey butter, mojo verde			
GRILLED OCTOPUS ^{1040 KCAL GF}			36
saffron and potato pureé, jalapeno			
CORNISH MUSSELS ^{482 KCAL}			25
anchovy + herb butter, chilli			
WHOLE LOBSTER RICE ^{1040 KCAL GF}			95
seashore salsa			
FINCLASS BEEF RIB EYE [340g] ^{1197 KCAL GF}			54
green peppercorn + jalapeno bisque			
MUSHROOM & BABY LEEK PAELLA ^{371 KCAL VG, GF}			24
walnut + sage, Julienne Bruno vegan cheese			

SIDES

ROMAINE LETTUCE ^{187 KCAL}			14
cured yolk, boquerones, Manchego, crystal bread			
TRIPLE COOKED CHIPS ^{545 KCAL VG, GF}			7
paprika, rosemary salt			
CHARRED CABBAGE ^{275 KCAL VG, GF}			9
crispy quinoa, lemon salsa			
COAL ROASTED PUMPKIN ^{261 KCAL V, GF}			11 / 18
grilled chicory, citrus			

