

BAR BRUTAL PLATES

OYSTERS ²³⁴ KCAL GF	8
melon aguachile	
SHRIMP TARTARE ⁴⁴⁵ KCAL GF	22
pistachio emulsion, citrus supreme	
YELLOWFIN TUNA LOIN CEVICHE ⁵²⁷ KCAL GF	27
beetroot, Moscatel dressing	
FRITO MIXTO ¹⁰⁴⁰ KCAL	16
tumeric mayo	
GRILLED RED MULLET ⁹⁸⁴ KCAL GF	23
mojo verde, fermented chilli	
PALETILLA IBÉRICO ⁹⁸ KCAL GF	22
100% confit Ibérico	

BEVERAGES

CELLER PARDAS 13 72	NOT A HOT TODDY 16
Rupestis ²⁰²³ white wine,	Monkey Shoulder, roasted figs, blood
D.O. Penedes	orange sweet vermouth, chocolate
TERROIR AL LÍMIT 15 88	SMOKEY ROB ROY 16
Historic ²⁰²² red wine,	Smokey Monkey Shoulder,
D.O.Q. Priorat	olorosso, soy sauce
ESCODA SANUHUJA 13 72	STOUT OLD FASHIONED 16
Bassotets ²⁰²² orange wine	Monkey Shoulder, stout cordial,
D.O. Catalonia	orange, coffee

BAR BRUTAL
COMES TO
SEABIRD

WITH  MONKEY
SHOULDER



CHILLED ON ICE

AFTERNOON SEA ³³⁵⁰ KCAL	230
half native lobster, dressed crab, scallop ceviche, Cornish mussels, langoustines, red prawns, octopus carpaccio, tuna tartare	
BAERI ROYAL CAVIAR ^{173/257} KCAL	30GR 100 50GR 180
brioche, crème fraîche,chives	
KRISTAL CAVIAR ¹⁷³ KCAL	155
brioche, crème fraîche, chives	

SNACKS

PADRON PEPPERS ²²⁰ KCAL VG, GF	8
citrus salt, lime	
MARINATED GORDAL OLIVES ⁸⁸ KCAL VG,GF	6
manzanilla, chilli	
BOQUERONES ¹⁰⁰ KCAL GF	7
arbequina olive oil, lemon zest	
GRILLED SOURDOUGH ²⁷⁵ KCAL V	6
olive oil, sea salt	

SMALL PLATES

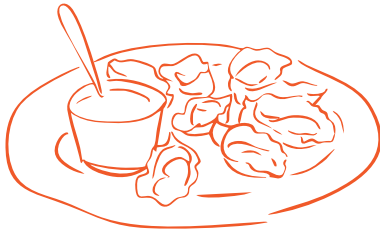
PRAWN CROQUETTE ¹⁸² KCAL	11
prawn aioli, citrus salt	
PAN & COAL ROASTED TOMATO ¹⁶² KCAL	14
piquillo, fresh anchovies	
BLACK IBÉRICO GAZPACHO ²³² KCAL VG	14
winter Ibérico tomato, croutons	
OCTOPUS ROLL ²⁰⁴ KCAL	21
aioli, salsa verde, pickled onion	
WOOD-FIRED SCALLOP ³⁹² KCAL GF	22
sobrasada, lime butter	
WESTHOLME WAGYU RIB EYE ^(100G) ²⁸¹ KCAL GF	40
basque chimichurri	
CHARCUTERIE PLATE ²⁰³ KCAL GF	22
ibérico chorizo, Cecina, Guindilla	

WOOD-FIRED, GRILLED & RICE

WOOD-FIRED ATLANTIC SEA TROUT ⁸⁵⁶ KCAL GF	24
samphire, clam sauce	
IBÉRICO PRESA ⁸⁵⁶ KCAL GF	28
gremolata, romesco, fig reduction	
CORNISH MUSSELS ⁵⁸² KCAL GF	30
white wine, lime + chilli butter	
GRILLED GALICIAN OCTOPUS ⁵⁸² KCAL GF	36
potatoes, paprika	
CHARGRILLED SEA BASS ⁹⁹⁴ KCAL GF	60
picada	
WHOLE LOBSTER RICE ¹⁰⁴⁰ KCAL GF	105
seashore salsa	
WESTHOLME WAGYU STRIPLOIN ^(250G) ⁴⁴¹ KCAL GF	95
basque chimichurri	
DELICA PUMPKIN PAELLA ²⁷⁸ KCAL VG, GF	25
vegan manchego, pumpkin crisp	

SIDES

GRILLED KING OYSTER MUSHROOMS ¹⁶² KCAL GF	15
girolles, cep salt, truffle veloute	
GRILLED HISPI CABBAGE ¹⁶² KCAL VG, GF	12
ajo blanco, crispy shallot	
CHARRED LEEKS ¹⁷⁷ KCAL VG, GF	11
romesco	
TRIPLE COOKED CHIPS ⁵⁴⁵ KCAL VG, GF	7
paprika, rosemary salt	



We do our best to serve up dishes using seasonal and locally sourced produce where possible. 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