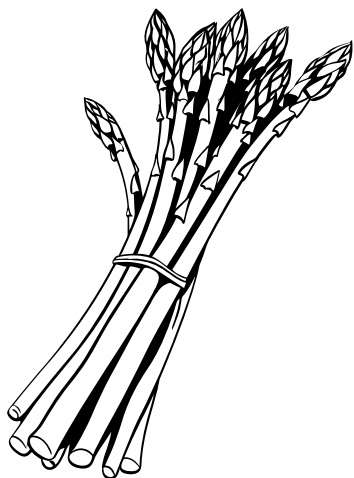
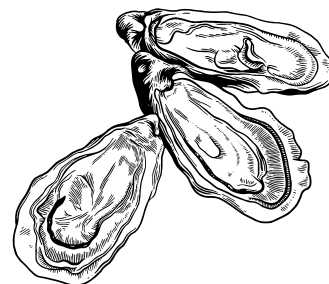


KITCHEN MENU

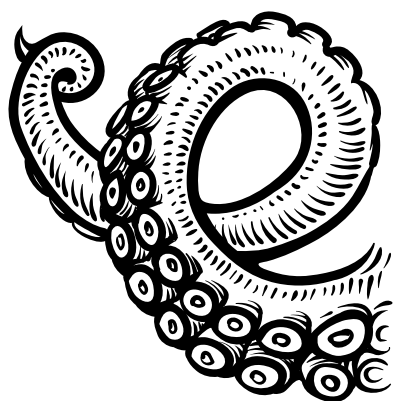


fried oysters & sauce tartar
(3 pieces)
135



shrimps & green asparagus
(5 pieces)
95

octopus
almond & pimentón
165



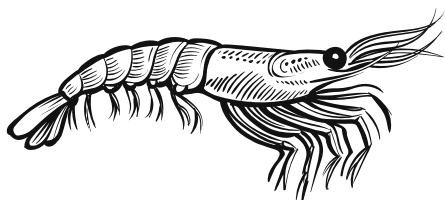
tartar of galician beef
brandy & tarragon
165

white asparagus
comté & lemon
195

monkfish
lobster bisque & fennel
220



veal
amontillado sauce & red pepper
220



a taste of it all
475



BAR MENU



regal oysters -1/2 dozen
lemon - sherry vinegar and shallots
270

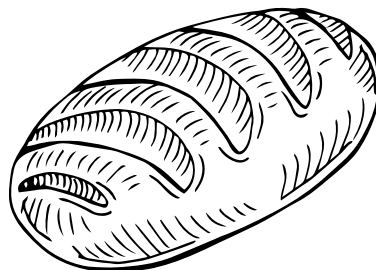
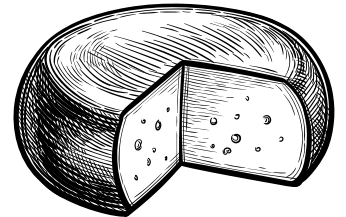
foie gras
figs & pedro ximénez
200

spanish charcuterie
olives & nuts
165

french cheese
nuts & sweet
165

olives nocellara
45

sourdough bread
from HART bakery
45



any questions about the menu, the wine, the city, cocktails or allergens
- please ask -