

menu

shared philosophy

salads & spreads

SALADS

Ruccola 15
pistachio, goat cheese, dates, white balsamic
green apple (n,d)

Caprese Burrata 21
tricolour tomatoes, basil (d,n)

Goma-ae Spinach 15
sesame, nuts, wakame, soy dressing (V,n,se)

Salmon Poké 18
quinoa, coriander, wakame, edamame (se,f)

Lobster Soba 38
mango, avocado, carrots, greens,
tahini-miso dressing (se,cr)

SPREADS

Creamy Romesco & Feta 7 (d)

Catalan tomato salsa with garlic, eevo (V) 7
Served with freshly baked breads (g,n)

raw

Ceviche of the Day 20
mango leche, passion fruit sorbet (f)

Red Snapper Ceviche 22
lime, red onions, coriander, chilli (f)

Bluefin Tuna Tartare 24
sushi rice, sesame, nori, cucumber (f,se)

Yellowtail Hamachi Crudo 22
aguachile, green apple, chilli, coriander (f)

Salmon Tartare Tacos 18
nori powder, avocado (f)

Gambero Rosso 28
lemon vinaigrette, caviar, strawberry gel,
EVOO (f,cr)

Beef Tartare 26
Australian fillet, truffle-chilli, egg yolk, golden
potato crisps (e)

Tarbouriech oysters (6pcs) 42
green and red chili sauce, mignonette (m)

hot & charcoal

GARDEN

Hand-cut fries, parmesan, truffle (d) 8

Corn ribs with chili butter (d) 8

Chargrilled broccolinis (V,se) 8

Grilled asparagus, chives (V) 8

Miso Glazed Eggplants 16
tahini, sesame crackers (V,se,g)

Vegan Shiitake Dumplings (4pcs) 16
lime, chilli, coriander (V,se,g)

Wild Mushroom Risotto 24
Parmesan foam, truffle (d)

SEA

Soft shell crabs 18
chili mayo (cr)

Lobster Gyoza (4pcs) 26
lime, asian slaw (cr,se,g)

Baked Scallops (3pcs) 24
carrot-ginger puree, miso tarragon butter (m,d)

Robata Octopus 28
smoked eggplant salad, grated tomato salsa, fava (m)

Grilled Black Tiger Prawn Risotto 28
roasted tomatoes, Feta crumb, lemon pepper (cr,d)

Chilean Seabass 60
miso, lemongrass jasmine rice, bamboo leaf (se,f)

Whole Red Snapper Butterfly 15/100gr
Mediterranean herbs, lemon (f)

LAND

Beef Tataki 22
USDA Creekstone sirloin, ponzu, togarashi (se)

Anticuchos de Pollo (2pcs) 24
soy and sesame glaze (se)

New Zealandean Lamb Chops (4pcs) 34
home-made teriyaki, mint, lemon, aubergine salad

Australian Beef Filet (220gr) 48
soy-caramel dressing, charcoaled baby gem

USDA Creekstone Ribeye (500gr) 82
chargrilled asparagus, chilli hollandaise (e)

////////////////////////////////////

Dishes may contain allergens. If you have any dietary requirements,
please speak to a member of staff or scan the QR code to the right.

(d)airy, (g)luten, (e)gg, (n)ut, (f)ish, (m)olluscs, (cr)ustaceans,
(se)same, (p)ork (V)egan

All prices are in Euro (€) and include service charge plus VAT.

////////////////////////////////////