

TO START WITH

KIBBEH NAYEH €16.00

LEBANESE LAMB TARTAR. SERVED WITH
SOFT PITA BREAD, CHILLED ONIONS, AND
MEDITERRANEAN PICKLES

TATAKI BAVETTE €16.00

FLANK STEAK GRILLED AT HIGH
TEMPERATURE THEN GLAZED WITH SPICY
PLUM SYRUP AND PRESENT IT OVER
JAPANESE SALAD AND FINISH WITH TANGY
APPLES

LIGHTLY SMOKED TUNA TARTAR €17.00

PRESENT IT WITH A THICK
HOLLANDAISE/CHIVES SAUCE, JALAPENO
COULIS AND DELICATE MANGO BRUNOISES

WATERCRESS AND OUR JAPANESE SALAD

€15.00

WITH SASHIMI OF THE DAY

IN BETWEEN

PERFECT COQUILLES €19.00

PREMIUM SCALLOPS PAN ROASTED SERVED
WITH SMOKED ORANGE CAULIFLOWER
PUREE

WILD MUSHROOMS €17.00

OVER CRISPY AND SPONGY BRIOCHE
TOAST

THE MAINS

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ASADO NEGRO €25.00

SHORT RIBS COOK OVER 24 HOURS IN SOUS VIDE TECHNIQUE • FLAVOURS, COLOURS, AND INGREDIENTS INSPIRED BY TRADITIONAL AND EPIC VENEZUELAN RECIPE FROM MY CHILDHOOD • THAT'S WHERE THE NAME OF THE DISH COMES FROM

ORGANIC IBERICO PORK €25.00

FROM THE FARM NOIR DE COCHON LOCATED IN DARP • SLOWLY COOKED OVER 24 HOURS THEN GENTLY ROASTED IN OUR GRILL FOR AROMA AND CRISPNESS PURPOSES

LAMB RACK €30.00

PREVIOUSLY SMOKED THEN ROASTED TILL REACH 55 DEGREES CORE TEMPERATURE • SERVED WITH CHESTNUTS PUREE AND FINISH WITH SWEET AND STICKY PORT WINE REDUCTION

OUR FISH OF THE DAY €26.00

SERVED OVER A ROASTED PUMPKIN CAKE AND A TANGY JAPANESE SALAD

DESSERT

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APPLE CRUMPLE €19.00