

Charcuterie Board

Generous platter of Serrano Ham, Beef Bresaola, Spanish Salchichon, Artisan Cheese, Gordal Olives, Cornichons, Dried Apricot, Salted Crackers, Pickled Onion, Fig Chutney, Grain Mustard, Baguette, an ideal accompaniment to our exclusive wines

(D) (N) (P)

95
145 for two

Truffle Arancini

Bite into Crispy Golden Risotto Balls with a hint of Truffle, ideal to nibble on

(D) (V)

60

Salmon Crudo

Thinly sliced Salmon Tartar with Passion Fruit & Orange Emulsion and just a touch of Chilli, Coriander Olive Oil.

68

Beef Tataki

Lightly seared and thinly sliced Beef with Truffle Ponzu Sauce, Chilli Gochujang Kewpie Mayo and Anise Shiso

(D) (N)

78

Fritto Misto

Tempura Prawns & Calamari, deep fried to a golden brown accompanied with Courgettes and a Tomato Romesco Sauce

(D) (N) (S)

79

Padron Peppers

Mild Sauteed Galician Peppers seasoned with Maldon Salt and encrusted in Garlic Breadcrumbs

(D) (V)

44

Goats Cheese Pani Puri

Street food inspired Crispy Puri stuffed with Charred Peaches, Roasted Pistachio Coriander and Creamy Goats Cheese

(D) (N) (V)

46

Marinated Spanish Gordal Olives with Feta

A perfect nibble while you browse the exclusive selection of 19 Sixty Four vintages

(D) (V)

48

Short Rib Bitterballen 🍷

Slowly braised beef mixed with Gruyère cheese encased in crispy golden brown snack size balls with roasted garlic truffle aioli and zesty horseradish gremolata

(D) (A)

76

Gambas Al Ajillo

Pan tossed Shrimp with Garlic and Smoked Pimento, Parsley. Served with Rustic Bread

(D) (S)

85

Cheese Board

What Wine tasting is complete without an accompanying Selection of Artisan Cheeses. Gordal Olives, Grapes, Green Apple, Dried Apricot, Candied Pecans, Salted Crackers, Grain Mustard, Fig Chutney accompany each sharing board

(D) (N) (V)

95 | 145

🍷 Highly Recommended

(D) Dairy | (N) Nuts | (P) Pork | (S) Shellfish | (V) Vegetarian | (A) Alcohol

Prices are in UAE Dirham & are inclusive of 7% municipality fee, 10% service charge & 5% VAT.

Truffle Arancini

Wild Mushroom, Cheese, Tomato Basil Sauce, Basil Oil,
Micro Cress, Truffle Oil

(V) (D)

62

Chicken & Prawn Gyoza

Laksa Cream, Chilli, Coriander, Basil Oil

(S) (D) (N)

64

Short Rib Bitterballen

Roast Garlic Truffle Aioli, HorseradishGramolata

(D) (A)

76

Padron Peppers

Maldon Salt, Garlic Crumb

(V) (D)

44

Marinated Spanish Gordal Olives & Feta Cheese

(V) (D)

48

Rossini Beef Sliders

Wagyu Beef, Foie Gras, Port & Balsamic Red Onion Jam,
Pepper Jack Cheese

(D) (A)

112

Salmon Fillet 🐟

Shrimps Risotto, Asparagus, Garden Peas,
Lemon Truffle Cream

(D) (S)

130

Lemon Pepper Chicken

Crusty Herbed Chicken Breast, Garlic Potatoes,
Creamy Garden Peas & Shimeji Mushrooms Fricassee
Served with Tarragon Jus

(D)

112

Black Angus 9oz Sirloin

Select a Marbled 9oz Rib-Eye or Angus Sirloin Cooked to
Your Liking: Paired with Confit Cherry Tomatoes, Roasted Garlic,
and a Savoury Onion Jam. Beef Fat Potatoes and Choice of
Peppercorn or Classic Bearnaise to Sauce Your Choice Cut

(D)

239

🐟 **Highly Recommended**

(D) Dairy | (N) Nuts | (P) Pork | (S) Shellfish | (V) Vegetarian | (A) Alcohol

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STARTER

MAIN

AVAILABLE UNTIL MIDNIGHT