

Salads & Starters

BABY GEM CAESAR SALAD

Crispy fried chicken, Parmesan - 19

CHOPPED SALAD

Peas, avocado, croutons, mahon cheese - 17

TRUFFLE & WAGYU CROQUETTES

Cecina de wagyu, truffle aioli - 27

LIL' BRGS

Usda Beef, truffled special sauce, sesame seed bun - 21

SPICY PERI-PERI KING PRAWNS

Garlic, chili & bay leaves - 27

CHICKPEAS FALAFEL

Spiced tomato chutney, roquette leaves - 19 (V)

BURRATA

Organic cherry tomatoes, basil, lemon oil - 23

Raw Bar

OYSTERS ON A HALF SHELL

Mignonette, ponzu sauce, lemon

Half doz - 35 | Doz - 69

TUNA TARTARE NACHOS

Hass avocado, sriracha mayo, furikake - 23

KING CRAB LEGS

Dijonnaise, cocktail sauce, lemon - 34

JALAPENO PICKLED SHRIMP COCKTAIL

Yuzu mayo, cocktail sauce - 27

SHELLFISH PLATTER

Oyster, alaskan king crab, jalapeno pickled shrimps, yellow fin tuna tartare - 58 (per person)

Mains

CEDAR PLANK SALMON

House spice rub, celeriac remoulade & hollandaise sauce - 31

CHILI LOBSTER

Soy & ginger served with toasted brioche - 57

ROASTED CHICKEN DIAVOLA

Baby spinach, pan jus - 29

CRISPY LAMB CHOPS

Romesco sauce, charred padron peppers - 36

HOMEMADE TAGLIATELLE

Fresh tomato sauce, burrata & pine nuts - 27

BEYOND MEATBALLS

Miso creamed corn & glazed shitake mushroom - 27 (V)

FIRE ROASTED SEAFOOD TOWER

HALF LOBSTER - PRAWNS - SCALLOPS - MUSSELS - CLAMS

Are oven roasted and finished with garlic butter and chilli oil complemented with homemade cavatelli pasta sea urchin emulsion & pan juices

72 (per person) | 149 (pro) | 209 (baller)

Extra half lobster - 29

Extra king crab - 45

Extra oysters (6 pieces) - 35

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
We cannot guarantee the absence of traces of nuts or other allergens. Please ask your server to assist you in making your selection.
Meat and fish brought in fresh by us, for market reason and for the preparation of raw dishes, undergoes a preventative vacuum and a 20- blast chiller in conformity with regulation.
Please inform your server of any food allergies or dietary restrictions.

Small

USDA PRIME NEW YORK STRIP
250GR - 34

USDA FILLET MEDALLION
180GR - 46

Medium

USDA FILLET
300GR - 69

PREMIUM RIB EYE
350GR - 57

USDA PRIME SIRLOIN
350GR - 47

Large

RUBIA GALLEGA COWBOY STEAK
600GR - 66

USDA CHATEAUBRIAND
650GR - 169

DRY AGED TOMAHAWK
1KG - 139

T-BONE STEAK
1KG - 125

Toppings

FOIE GRAS - 12
HALF LOBSTER - 29
BLUE CHEESE AND BACON - 7
BLACK TRUFFLE BUTTER - 9
PEPPER CRUST - 7
GRILLED PRAWN - 17

Sauces

(choose 1)
additional 2 each, sauce plate - 16

STK
STK BOLD
AU POIVRE
HORSERADISH

CHIMICHURRI
RED WINE
CLASSIC BÉARNAISE

Sides

MAC & CHEESE - 9
LOBSTER MAC - 23
FRENCH FRIES - 9
SWEET POTATO FRIES - 9
PARMESAN TRUFFLE CHIPS - 9
CREAMED SPINACH, CRISPY SHALLOT - 9
MASH POTATO, PARMESAN CRUST - 9
MARKET VEGETABLES - 9
GRILLED CORN, LIME & PARMESAN - 9

I DONT GIVE A FU* @K

LET US TAKE CARE OF YOU - 195 (per person)

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