

APPETIZERS

- Marinated olives and grapes in escabeche sauce** _____ \$10
 Gordal Olive / Manzanilla Olive / Kalamata Olive / Grapes
 Citrus Peel / Rosemary / Bay Leaf / Olive Oil
- Beetroot rolls** 🍷 🥕 _____ \$18
 Beetroot hems filled with pistachio yogurt cream and raspberries served
 with pistachio praline and olive oil and lemon vinaigrette
- ↳ **Add fish (red mullet)** 🐟 _____ \$17
- Calamari "Al I Pebre"** 🍤 _____ \$23
 Thin sliced calamari cooked in garlic chili olive oil with baby potato
 and Spanish smoked paprika
- Gambas al ajillo** 🍤 _____ \$24
 Shrimp with roasted garlic sauce and Spanish paprika aioli
- Boquerones fritos** 🌿 🍷 🐟 _____ \$18
 Spanish styled fried smelt fish with yogurt and cucumber tangy sauce and fries
- Vitello tonato** 🥚 ★ 🌿 🐟 _____ \$28
 Roast beef carpaccio with tuna belly, anchovies, capers, pickled
 piparras and egg yolk
- Japanese steak tartare** 🥚 ★ 🌿 _____ \$28
 Hand cut beef / pickles / mustard / capers / shallots / egg yolk / olive / toast
- Charcuterie and cheese board** 🍷 ★ 🌿 _____ \$35
 Mortadella (Italian cured meat with pistachios) / salami / bresaola / copa
 / arugula / Parmigiano Reggiano / brie with truffle honey / bread
- Bread plate with compound butter** 🍷 🌿 _____ \$14
 Assorted breads with roasted eggplant butter, roasted beetroot
 honey butter and miso honey butter

MAIN

IRICES AND PASTA

- Senyoret rice** 🍷 🐟 _____ \$38
 Bomba rice with branzino, prawns, squid and mussels
- Rice with iberico pork** 🍤 🐟 _____ \$37
 Bomba rice with iberico pork and roasted peppers
- Spaghetti vongole** 🍤 🌿 _____ \$28
 Spaghetti with clams, parsley, chili, olive oil and garlic sauce
- Truffle and wild mushroom pasta** 🍷 🥚 🌿 _____ \$24
 Calamarata pasta with pocini juice, roasted mushrooms, egg yolk,
 truffle oil and stracciatella

I SANDWICHES

**All our sandwiches are served with a side of fries*

Japanese fried chicken sandwich    _____ \$25

Brioche bread sandwich with breaded marinated chicken breast, miso mayonnaise, homemade ketchup and savoy cabbage

Iberico pork sliders  _____ \$38

Grilled iberico pork feather loin with roasted peppers accompanied by mollete bread

Lulu's Burger   _____ \$25

8oz Angus Prime Beef with bacon and pepper jam, cheddar cheese, chipotle mayo, lettuce and tomato

I FROM THE GRILL

**All our dishes are served with a side of your choice: fries, roasted vegetables or pilaf rice*

Whole branzino in Pil Pil sauce  _____ \$46

Grilled branzino with garlic, chili and olive oil sauce

Chicken breast with wild mushroom sauce and old style mustard   _____ \$28

Dry age prime steak  | 14oz _____ \$58

New York dry age steak with smoked butter

SALADS

Orange salad  _____ \$18

Fresh orange, olive juice, kalamata paste, fennel and walnuts

Grilled Caesar salad   _____ \$17


Romaine lettuce with Caesar dressing, crispy bread and Parmigiano Reggiano

↳ **Add chicken** _____ \$7

Greek salad with lentils and feta cheese  _____ \$19

Tomato, cucumber, peppers, kalamata olive, feta cheese, marinated lentils and red onions

SIDES

Fries  _____ \$7

Pilaf rice  _____ \$8

Truffle fries  _____ \$12

French fries / Parmigiano Reggiano / truffle oil / parsley

Roasted vegetables  _____ \$12

Roasted shallots, peppers and eggplant

KIDS MENU

Chicken tenders and fries   _____ \$15

DESSERTS

Torrija with strawberries and ice cream     _____ \$15

Yogurt toast with rosemary honey, pine nuts and homemade vanilla ice cream and fresh strawberries

Smoked milk ice cream and strawberry juice  _____ \$10

Chocolate coulant with mango sorbet    _____ \$15

Semisweet chocolate lava cake with homemade mango and citrus sorbet

*Prices are not inclusive of 20% service charge

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Food allergens

 Dairy

 Shellfish

 Raw

 Fish

 Wheat

 Nuts

 Soy

 Egg