

## 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