

SNACKS

**GNOCCO FRITTO** 70  
Fried Bread · Aged Goat Cheese · Salsa Verde ( VG )

**MEDITERRANEAN SMOKED OLIVES** 70  
Gordal · Manzanilla · Taggiasche · Arbequina Olives ( VG )

**CRISPY ANCHOVIES** 75  
Local Caught Anchovies · Cured Lemon Aioli

**GAZPACHO** 85  
Chilled Spanish Tomato Soup · Quail Egg · Croutons ( VG )

**GRILLED OCTOPUS SKEWERS** 80  
Paprika Dressing · Herb oil · Potatoes

**SIGNATURE STUFFED CRAB (FROM THE OVEN)** 120  
Basque Style Hand Picked Crab

CRUDO BAR

**SASHIMI** 115  
Fish of the Day · Lime · Arbequina Olive Oil · Sea Salt

**CEVICHE** 115  
Fish of the Day · Coconut Tiger Milk · Red Onion

**TUNA TARTARE** 125  
Ajo Blanco · Pickled Grapes · Herb Salad

BREADS

**PITA** 75  
Smoked Aubergine · Cashew Nuts · Roasted Peppers · Pita ( VG )

**CATALAN FLAT BREAD** 75  
Stone Oven Baked Flat Bread with Seasonal Toppings

**BRUSCHETTA** 86  
Puttanesca · Smoked Artichoke · Aged Goat Cheese ( VG )

**CIABATTA** 95  
Brandada · Mahi-Mahi Potato Confit in Olive Oil

VEGETABLES

**ASH COOKED VEGETABLES** 95  
Grilled Feta · Herb Vinaigrette · Romesco Sauce ( VG )

**AUBERGINE MILANESA** 95  
Kalamata Aioli · Mint & Smoked Chevre Salad ( VG )

**ROASTED BEETROOTS** 95  
Confit Shallot Beurre Blanc · Rocket Salad ( VG )

GRILLED FROM THE SEA

**BABY CALAMARI A’LA PLANCHA** 145  
Squid Ink Aioli · Picada · Burned Lemon

**RED MULLET** 165  
Smoked Potatoes & Octopus Salad

**TUNA STEAK** 180  
Caponata · Grilled Artichoke

**SIGNATURE BOUILLABAISSE SOUP** 210  
Selection of Daily Catch Seafood and Shellfish

MEATS

**CRUST LAMB CHOPS** 375  
Served with Market Salad · Oven Baked  
Canneline Beans · Yoghurt Sauce

**COTE DE BOEUF (BLACK ANGUS) +/- 800 GR** 950  
Beurre Cafe De Paris · Roasted Baby Potatoes  
Market Salad

SIDES

**HOMEMADE BREAD BASKET** 70  
Daily Selection of Bread · Seaweed Butter ( VG )

**OVEN ROASTED BABY POTATOES** 70  
Smoked Paprika Mayonnaise ( VG )

**MARKET SALAD** 70  
Lemon Vinaigrette ( VG )

DESSERTS

**BBQ PINEAPPLE** 90  
Rum Glaze · Smoked Vanilla Ice Cream ( VG )

**BASQUE CHEESECAKE** 115  
Home Made Cheese Cake · Passionfruit Coulis ( VG )

**MILLE-FEUILLE CASHEWNUT** 100  
Cashew Nut Praline · Banana Sorbet  
Crispy Puff Pastry ( VG )

**HOMEMADE CHEESE PLATTER** 150  
Chèvre · Pierre Robert · Camembert · Blue Goat Cheese  
with Cashew Bread & Rosella Compote ( VG )

(V) Vegan Menu · (VG) Vegetarian Menu.

Prices are in thousands of Indonesian Rupiah. Prices are subject to 10% government tax & 10% service charge. An additional debit & credit card fee of 1% applies. (Except CIMB debit). One bill per table policy.

MAIN