RAW & SHELLS

OYSTERS
CLASSIC MIGNONETTE,
CUCUMBER-LIME
3 for — 24.00

CAVIAR
OSCIETRA
BLINIS, CAPERS, CHIVES, SHALLOTS, EGGS
30grs — 125.00
50grs — 195.00

SEA FOOD TOWER
CRAB, PRAWNS, MUSSELS,
OYSTERS, OCTOPUS, SCALLOPS
Ideal to share — 140.00

STARTERS & SHARING

BEEF CARPACCIO — 24.00
ROCKET, PARMESAN,
BALSAMIC VINEGAR

STEAK TARTARE — 26.00
BONE MARROW,
GRILLED SOURDOUGH

TNT PRAWNS — 25.00
TIGER PRAWNS IN TEMPURA BATTER WITH TNT SAUCE

ROASTED CHICKEN CROQUETTES — 17.00
SPINACH, RAISINS, PINENUTS

CRISPY LOBSTER TACO — 28.00
AVOCADO, SRIRACHA MAYO, LIME

ANDALUSIAN GAZPACHO — 18.00
TOMATOES, CUCUMBER, CAVIAROLI

STROZZAPRETI PASTA — 21.00
BASIL, PESTO, GREEN BEANS, POTATO

SALADS

OUR CAESAR SALAD
23.00
SMOKED CHICKEN,
PARMESAN CHEESE, CAESAR MAYO,
BACON, BREAD CROUTONS

BURRATA
24.00
LOCAL TOMATOES,
BALSAMIC VINAGRETE,
PINE NUTS,
BLOODY MARY GEL

CONFIT GRILLED ARTICHOKE (VG)
22.00
LIGHT HUMMUS,
CHICKPEAS,
DRIED FRUITS, HERBS

BURGER & ROLL

JUICY LUCY BURGER
26.00
STUFFED CHEDDAR CHEESE
PATTY, BACON, TOMATO,
PICKLES

SURF & TURF SLIDERS
26.00
MINI BURGERS,
CHEDDAR CHEESE,
TOMATO, TNT PRAWN

STEAK & GRILL

SIRLOIN — 36.00
250g – Tender yet succlent with a strip
of juicy crackling

RIBEYE — 39.00
300g – Delicately marbled throughout
for superb flavour

FILLET — 43.50
250g - Lean & tender with a delicate flavour

T-BONE — 125.00
900G - FRIES, ALL THE SAUCES
(Ideal to share)

JAPANESE WAGYU — 180.00
250g - A5 Ribeye with exceptional tenderness,
marbling & rich flavour

SAUCES — 5.50 PEPPERCORN | CHIMICHURRI | BLUE CHEESE | TRUFFLE MUSHROOM | BEARNAISE

SIDES — 9.00 TRUFFLED MAC & CHEESE| ROOT VEGETABLES | MASH POTATO | FRIES WITH TRUFFLE & PARMESAN
GRILLED CABBAGE WITH ANCHOVY MAYO | CREAMED SPINACH

THE BEAST — 125.00 per person
1.2kg TOMAHAWK STEAK, KING CRAB LEG, FRIES, SALAD, ALL THE SAUCES
(Minimum of 2 guests - Ideal to share)

REEF & BEEF — 75.00
300g – RIBEYE STEAK, 1/2 LOBSTER, FRIES, SALAD, GARLIC BUTTER

CATCH OF THE DAY — 35.00
FENNEL SALAD, SUN DRY TOMATOES,
ORANGE, KALAMATA OLIVES

CAULIFLOWER STEAK (VG) — 26.00
ROMESCO SAUCE

½ LOBSTER / WHOLE LOBSTER
DAILY MARKET PRICE.
CANADIAN LOBSTER, FRIES, GARLIC BUTTER, LEMON

WHOLE BONELESS PICANTON — 29.00
BURNT LEMON, HERBS, POTATOES

IBERIAN PORK — 32.00
KIMCHEE MARINATED, PADRON PEPPERS

BEFORE YOU GO

RED VELVET — 13.00
CREAM CHEESE, VANILLA, RASPBERRY

CHOCO TARTE (VG) — 13.00
COCOA, HAZELNUT CREAM, CHOCOLATE FLAKES

CHEESE PLATTER — 22.00
RED PESTO, FIGS MARMELADE, ALMONDS, OLIVE OIL CRACKERS

LEMON & BASIL PIE — 13.00
LEMON CURD, BASIL, OLIVE OIL, ALMONDS, MERENGUE

PISTACHIO TIRAMISU — 14.00
MASCARPONE, VANILLA, PISTACHIO, AMARETTO

NEW YORK CHEESECAKE — 13.00
STRAWBERRIES, RED BERRIES CURD

S´MORES — 14.00
CHOCOLATE CREAM, COOKIES, NUTELLA,
PEANUT BUTTER, MARSHMALLOW

WINES

(VINTAGE YEAR MAY VARY)

WHITE WINE

VEGA BADENES V.T. Castilla, Spain | Verdejo	6.50	25.50
99 ROSAS D.O. La Mancha, Spain | Chardonnay, Viognier	7.50	29.00
MANTEL BLANCO SAUVIGNON BLANC D.O. Rueda, Spain | Sauvignon Blanc	8.50	33.00
MENADE D.O. Rueda, Spain | Verdejo	8.75	36.00
CHIVITE LAS FINCAS BLANCAS D.O. Navarra, Spain | Viura, Garnacha Blanca	9.00	39.00
VALDAMOR D.O. Rias Baixas, Spain | Albariño	10.00	44.50
FORAVILLA V.T. Mallorca, Spain | Chardonnay, Riesling	12.00	48.50
RIBAS V.T. Mallorca, Spain | Prensal Blanc, Giro Ros		51.00
DO FERREIRO D.O. Rias Baixas, Spain | Albariño		63.50
AZPILICUETA COLECCIÓN PRIVADA D.O.C. Rioja, Spain | Viura		64.00
KEN FORRESTER Stellenbosch, South Africa | Chenin Blanc		69.00
VILLA SPARINA Gavi di Gavi D.O.C.G. Piedmont, Italy | Cortese		71.00
HEAD HIGH Sonoma, US | Chardonnay		84.00
DOMAINE FONTAINE AUDON A.O.C. Sancerre, France | Sauvignon Blanc		106.00
JEAN MARC BROCARD A.O.C. Chablis, France | Chardonnay		122.00
CLOUDY BAY Marlborough, New Zealand | Sauvignon Blanc		125.00
YSIOS D.O.Ca. Rioja, Spain | Viura		143.00
GAIA VISTAMARE G.T. Tuscany, Italy | Vermentino, Fiano, Viognier		165.00
MILMANDA D.O. Conca De Barbera, Spain | Chardonnay		199.00
CHASSAGNE MONTRACHET A.O.C. Burgundy, France | Chardonnay		225.00

RED WINE

VEGA BADENES V.T. Castilla, Spain | Tempranillo, Merlot, Syrah	6.50	25.50
FINCA LA SELVA D.O.Ca Rioja, Spain | Tempranillo	7.00	27.00
3030 SANTA MARIA V.T. Mallorca, Spain | Mantonegro, Cabernet Sauvignon, Merlot	7.50	29.95
MIMAO D.O. Navarra, Spain | Garnacha	8.00	35.00
MASSIMO D.O. Ribera Sacra, Spain | Mencia, Tempranillo	9.50	39.95
SALENTEIN KILLKA Mendoza, Argentina | Malbec	10.00	43.00
OM NEGRE V.T. Mallorca, Spain | Mantonegro, Syrah		46.00
TALVIN NEGRE V.T. Mallorca, Spain | Callet, Merlot	11.50	54.00
PENFOLD KOONUNGA Barossa Valley, Australia | Shiraz, Cabernet Sauvignon		66.00
CLEMENTE 7 CHIANTI Tuscany, Italy | San Giovese		74.00
AZPILICUETA COLECCIÓN PRIVADA D.O.Ca. Rioja, Spain | Tempranillo, Graciano		76.00
CHATEAU CROIX MOUTON A.O.C. Bordeaux Superior, France | Merlot, Cabernet Sauvignon		79.95
CORIMBO D.O. Ribera Del Duero, Spain | Tinta Del Pais		81.00
YSISOS D.O.Ca. Rioja, Spain | Tempranillo		99.00
MUGA RESERVA D.O.Ca. Rioja, Spain | Tempranillo, Garnacha		114.00
LOUIS LATOUR A.O.C. Côte de Nuits-Villages, France | Pinot Noir		129.50
BAROLO PAOLO MAZONE, SERRALUNGA D'ALBA D.O.C.G. Piedmont, Italy | Nebbiolo		139.50
CHATEAU TALBOT CONNÉTABLE A.O.C. St. Julien, France | Merlot, Cabernet Sauvignon, Petit Verdot		147.00

FERRATON PERE & FILS A.O.C. Chateauneuf–du–Pape, France | Grenache, Syrah	169.00
VILLA POGGIO SALVI D.O.C.G. Brunello di Montalcino, Italy | Sangiovese	177.00
DOMINUS OTHELLO Napa Valley, US | Cabernet Sauvignon, Petit Verdot, Cabernet Franc	181.00
MAS LA PLANA D.O. Conca De Barbera, Spain | Cabernet Sauvignon	229.00
CHATEAU PALMER ALTER EGO A.O.C. Margaux, France | Cabernet, Merlot	335.00
VEGA SICILLIA VALBUENA Nº5 D.O. Ribera Del Duero, Spain | Tempranillo	415.00

ROSÉ WINE

VEGA BADENAS ROSE D.O. Yecla, Spain | Monastrell	6.50	25.50
CHATEAU L'ESCARELLE A.O.C. Côtes de Provance, France | Cinsault, Rolle, Grenache	8.00	35.00
MUGA ROSADO D.O.Ca Rioja, Spain | Garnacha, Tempranillo, Viura	11.00	43.00
2012 V.T. Mallorca, Spain | Callet, Mantonegro, Cabernet		52.00
WHISPERING ANGEL A.O.C. Côtes de Provance, France | Grenache, Cinsault, Syrah		89.00
CHATEAU SAINTE MARGUERITE A.O.C. Côtes de Provance, France | Grenache, Cinsault, Rolle		121.00

Food Allergies & Intolerances: If you have a food allergy or intolerance, prior to placing your order, please highlight this with us and we can guide you through out menu.
Not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
All prices are inclusive of VAT at 10%.
(A discretionary optional service charge of 10% will be added to your bill.)

The
MERCHANTS
STEAK - N - GRILL

MERCHANTS CORAVIN SELECTION BY THE GLASS

We serve selected wines via Coravin,
meaning that you can enjoy an exceptional fine wine
from our cellar, without having to buy a full bottle...
(VINTAGE YEAR MAY VARY)

WHITE

VILLA SPARINA Gavi di Gavi 17.00
D.O.C.G. Piedmont, Italy | Cortese

DOMAINE FONTAINE AUDON 21.00
A.O.C. Sancerre, France | Sauvignon Blanc

JEAN MARC BROCARD 23.00
A.O.C. Chablis, France | Chardonnay

GAIA VISTAMARE 35.00
G.T. Tuscany, Italy | Vermentino, Fiano, Viognier

CHASSAGNE MONTRACHET 52.00
A.O.C. Burgundy, France | Chardonnay

RED

CLEMENTE 7 CHIANTI 16.00
Tuscany, Italy | San Giovese

CORIMBO 19.00
D.O. Ribera Del Duero, Spain | Tinta Del Pais

CHATEAU CROIX MOUTON 23.00
A.O.C. Bordeaux Superior, France | Merlot, Cabernet Sauvignon

LOUIS LATOUR 29.00
A.O.C. Côte de Nuits-Villages, France | Pinot Noir

FERRATON PERE & FILS 36.00
A.O.C. Chateauneuf–du–Pape, France | Grenache, Syrah

VILLA POGGIO SALVI 46.00
D.O.C.G. Brunello di Montalcino, Italy | Sangiovese

ROSE

WHISPERING ANGEL 24.00
A.O.C. Côtes De Provence, France | Grenache, Cinsault, Syrah

SPARKLING

IL.LUSIO D.O. Cava, Spain | Macabeo, Xarel.lo, Parellada	8.00	37.00
COLET VATUA ROSAT D.O. Penedes, Spain | Moscatel, Parellada, Gewürztraminer	9.00	54.00
SPARKLING TEA 0.0% Copenhagen, Denmark | Silver Needle, Oolong, Hibiscus		59.00
LYRE'S 0.0% UK | Sparkling Wine	11.00	65.00
MOET CHANDON IMPERIAL A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay		115.00
MOET CHANDON ROSÉ A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay		120.00
MOET ICE IMPERIAL A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay		155.00
PERRIER JOUET GRAN BRUT A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay	25.00	145.00
RUINART BRUT ROSÉ A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay		214.00
PERRIER JOUET BLASON ROSÉ A.O.C. Champagne, France | Pinot Noir, Chardonnay, Pinot Meunier		227.00
PERRIER JOUET BLANC DE BLANCS A.O.C. Champagne, France | Chardonnay		245.00
POL ROGER BRUT MAGNUM A.O.C. Champagne, France | Pinot Noir, Chardonnay		350.00
PERRIER JOUET BELLE EPOQUE A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay		407.00
LOUIS ROEDERER CRISTAL A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay		545.00
POL ROGER SIR WINSTON CHURCHILL A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay		575.00
DOM PERIGNON A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay		599.00

SWEET WINE

ENRIQUE MENDOZA D.O. Alicante, Spain | Muscat	7.50	35.00
MENADE D.O. Rueda, Spain | Sauvignon Blanc	16.00	47.00
TERRA DOLÇA V.T. Mallorca, Spain | Moscatel, Chardonnay	19.00	90.00

MERCHANTS SIGNATURE

THE MERCHANTS SPRITZ 17.00
Le Tribute Gin, strawberry liquor, cava, strawberry puree, fresh basil, black pepper, lemon juice

BUBBLE GUM CANDY 19.00
Belvedere vodka, peach liquor, melon liquor, candy floss syrup, lemon juice, simple syrup, champagne top

NEPTUNE'S AVIATION 17.00
Hendricks Neptunia Gin, watermelon liquor, crème de violette, maraschino, lime juice, simple syrup, egg white

BRAZILIAN TRADE DEAL 17.00
Sagatiba cachaca, passoa liquor, fresh ginger, lime, passion fruit puree, sugar syrup

PRETTY BIRD 18.00
Blood orange vodka, mandarin liqueur, cranberry juice, lime, coconut & lime foam

LA REVOLUCION 18.00
Santisima Trinidad rum, cointreau, homemade mango and agave cream, lime

RASPBERRY FIZZ 17.00
Grey Goose vodka, lychee Liquor, cava, raspberry puree

MARSHMALLOW MARGARITA 17.00
Curado Blue tequila, marshmallow agave cream, cointreau, lime juice, simple syrup, edible glitter

CLASSIC COCKTAIL

APEROL SPRITZ 15.00
Aperol, house cava, soda water

NEGRONI 16.00
Bombay Sapphire gin, Antica Formula, Campari

ESPRESSO MARTINI 15.00
Palma vodka, Kahlua, espresso, vanilla syrup

MARGARITA 15.00
Coralejo tequila, lime juice, Cointreau, salt

PORNSTAR MARTINI 16.00
Palma vodka, passion fruit pureé, vanilla syrup, cava

MOCKTAIL
(Non Alcoholic 0,0%)

BERRYLICIOUS 12.00
Mixed berry, fresh mint, lime, sugar syrup, soda water

VANGUARD SPRITZ 12.00
Lyre's Italian Spritz, passion fruit, fever tree lemonade

FREE G&T 12.00
Lyre's Gin, Fever Tree Tonic