



STEAK - N - GRILL

BRUNCH SET MENU

STARTERS & SHARING

LOBSTER & PRAWNS CROQUETAS

Avocado puree, TNT sauce

CHIPOTLE CHICKEN WINGS

Pomegranate, coriander & lime

CRISPY CALAMARI

*Sweet & sour tamarind, pickled onions, edamames,
plantain & mint*

BEETROOT TARTARE

*Avocado, wakame, mango, horseradish sauce,
coriander & yuca chips*

EGGS BENEDICT

with spinach, ham or lobster

(Supplement of €10 for Lobster)

SMASHED AVOCADO ON TOAST & EGGS

Poached eggs, sourdough & red chillies

MAIN COURSE

JUICY LUCY BURGER

Stuffed cheddar cheese patty, tomato & pickles

SECRETO IBÉRICO

Padron pepper & mushroom ketchup

GRILLED HAKE

Asparagus, miso butter, sauce vierge

VEGAN CAULIFLOWER STEAK

Red pepper pesto & capers

STEAK & LOBSTER

(Supplement charges apply on brunch menu)

RUMP 240g - €10,00

(Spanish)

SIRLOIN 300g - €15.00

(Galician 40days aged)

RIBEYE 340g - €20.00

(Uruguay Black Angus)

1/2 LOBSTER or WHOLE LOBSTER

Canadian Lobster served with fries, garlic butter & Lemon

€12.50 / €25.00

SIDES & SAUCES

FRIED EGGS ON STEAK - €3.00

CHAMP MASH POTATOES - €4.50

GARDEN SALAD - €4.50

FRIES WITH TRUFFLE AND PARMESAN - €4.50

SAUCES FOR €2.00 - Peppercorn, Chimichurri, Bernaise, Cafe de Paris, Blue cheese

DESSERTS

BRIOCHE FRENCH TOAST

S'MORES

LEMON TART

SELECTION OF ICE CREAMS & SORBETS

2 Courses €30 / 3 courses €35

Add free flowing of house wine or cava for €15 per person

To be enjoyed with a minimum of two courses per person beginning from when your food order is taken. It is available for the allotted time of your reservation.

We are happy to provide information pertaining to allergens and intolerances on request. V - vegetarian, VG - vegan