

RAW & SHELLS

OYSTERS
CLASSIC MIGNONETTE,
CUCUMBER-LIME
3 for — 24.00

CAVIAR
OSCIETRA
BLINIS, CAPERS, CHIVES, SHALLOTS, EGGS
30grs — 110.00
50grs — 180.00

SEA FOOD TOWER
CRAB, PRAWNS, MUSSELS,
OYSTERS, OCTOPUS, SCALLOPS
Ideal to share — 125.00

STARTERS & SHARING

OCTOPUS CARPACCIO — 22.00
SOBRASADA, SMOKED MAYO,
POTATO, FENNEL

TNT PRAWNS — 24.00
TIGER PRAWNS IN TEMPURA BATTER WITH TNT SAUCE

PUMPKIN & CARROT SOUP (VG) — 18.00
ORANGE, PUMPKIN SEEDS,
HERBS WITH NUT BREAD

STEAK TARTARE — 26.00
BONE MARROW,
GRILLED SOURDOUGH

DUO OF CROQUETTES — 16.00
COD & JAMÓN

CONFIT LAMB RAVIOLI — 24.00
WILD MUSHROOM RAGU, SAGE,
WHITE WINE SAUCE, PARMESAN

PORTOBELLO CARPACCIO — 22.00
BELLOTA HAM, PARMESAN, PEAR GEL,
TRUFFLE OIL, TOASTED PINENUTS

SALADS

OUR CAESAR SALAD
21.00
SMOKED CHICKEN,
MAHON CHEESE, CAESAR MAYO,
BACON

BURRATA
24.00
PICKLED APPLE,
POMEGRANATE,
ENDIVE, VANILLA,
HAZELNUT VINAIGRETTE

ROASTED BEETROOT
19.00
SPINACH, NUTS,
RASPBERRY VINAIGRETTE,
SESAME SEEDS

BEEF ROLL
26.00
SOUS VIDE BEEF BELLY,
AVOCADO, RADISH,
JALAPEÑOS, BRIOCHE BREAD

JUICY LUCY BURGER
24.00
STUFFED CHEDDAR CHEESE
PATTY, BACON, TOMATO,
PICKLES

SURF & TURF SLIDERS
24.00
MINI BURGERS,
CHEDDAR CHEESE,
TOMATO, TNT PRAWN

STEAK & GRILL

SIRLOIN — 32.00
250g – Tender yet succulent with a strip
of juicy crackling

RIBEYE — 38.00
300g – Delicately marbled throughout
for superb flavour

FILLET — 41.50
250g - Lean & tender with a delicate flavour

T-BONE — 110.00
900G - FRIES, ALL THE SAUCES
(Ideal to share)

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

SAUCES — 5.00 **PEPPERCORN | CHIMICHURRI | BLUE CHEESE | TRUFFLE MUSHROOM | BEARNAISE**

SIDES — 8.00 **TRUFFLED MAC & CHEESE | ROOT VEGETABLES | MASHED POTATO | FRIES WITH TRUFFLE & PARMESAN
GRILLED CABBAGE WITH ANCHOVY MAYO**

THE BEAST — 115.00 per person
1.2kg TOMAHAWK STEAK, KING CRAB LEG, FRIES, SALAD, ALL THE SAUCES
(Minimum of 2 guests - Ideal to share)

REEF & BEEF — 69.00
300g – RIBEYE STEAK, 1/2 LOBSTER, FRIES, SALAD, GARLIC BUTTER

CATCH OF THE DAY — 32.00
FENNEL, ORANGE, ALMOND, DILL
CONFIT GRILLED ARTICHOKE (VG) — 24.00
LIGHT HUMMUS, CHICKPEAS, DRIED FRUITS, HERBS

½ LOBSTER / WHOLE LOBSTER — M.P.
CANADIAN LOBSTER, FRIES, GARLIC BUTTER, LEMON

WHOLE BONELESS PICANTON — 26.00
BURNT LEMON, HERBS, POTATOES
KIMCHEE MARINATED IBERIAN PORK — 75.00
750g - PADRON PEPPERS
(Ideal to share)

BEFORE YOU GO

CHEESECAKE — 13.00
RED FRUITS IN TEXTURE

APPLE CRUMBLE — 13.00
CARAMEL ICE CREAM

SELECTION OF CHEESES — 20.00
QUINCE, GRAPES, CRACKERS

CARAMEL FLAN — 13.00
PEAR GANACHE, LEMON SORBET, ANISE

PEAR 1.2.3 (VG) — 13.00
CARAMELIZED NUT, THYME

S'MORES — 13.00
CHOCOLATE MI CUIT, MARSHMALLOW, VANILLA

WINES

(VINTAGE YEAR MAY VARY)

WHITE WINE

VEGA BADENES V.T. Castilla, Spain Verdejo	6.50	24.50
99 ROSAS D.O. La Mancha, Spain Chardonnay, Viognier	8.00	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
C DE V D.O. Rias Baixas, Spain Albariño	11.00	44.00
FORAVILLA V.T. Mallorca, Spain Chardonnay, Riesling	12.00	48.50
OM' SERA V.T. Mallorca, Spain Prensall Blanc	53.00	
DO FERREIRO D.O. Rias Baixas, Spain Albariño	63.50	
VILLA SPARINA Gavi di Gavi D.O.C.G. Piedmont, Italy Cortese	71.00	
HEAD HIGH Sonoma, US Chardonnay	84.00	
DOMAINE BLANC A.O.C. Sancerre, France Sauvignon Blanc	98.00	
LOUIS LATOUR A.O.C. Chablis, France Chardonnay	109.00	
CLOUDY BAY Marlborough, New Zealand Sauvignon Blanc	122.00	
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	24.75
FINCA LA SELVA D.O. Ca Rioja, Spain Tempranillo	7.00	26.00
3030 SANTA MARIA V.T. Mallorca, Spain Mantonegro, Cabernet Sauvignon, Merlot	7.50	29.95
CASA CASTILLO D.O. Jumilla, Spain Monastrell	8.50	35.00
MASSIMO D.O. Ribera Sacra, Spain Mencia, Tempranillo	9.50	39.95
OM NEGRE V.T. Mallorca, Spain Mantonegro, Syrah	46.00	
SES ROTES V.T. Mallorca, Spain / Callet, pinot noir, syrah	12.00	49.95
HERMANOS DOMINGO MOLINA Salta, Argentina Malbec	56.00	
PENFOLD KOONUNGA Barossa Valley, Australia Shiraz, Cabernet Sauvignon	66.00	
JEAN PIERRE MOUEIX Bordeaux Supérieur, St. Emilion, France Merlot, Carbenet	73.00	
CORIMBO D.O. Ribera Del Duero, Spain Tinta Del Pais	81.00	
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	
CHATEAUNEUF-DU-PAPE LA BERNARDINE A.O.C. Rhone, France Grenache, Syrah	173.00	
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 N°5 D.O. Ribera Del Duero, Spain Tempranillo	409.00

ROSÉ WINE

VEGA BADENAS ROSE D.O. Yecla, Spain Monastrell	6.50	24.50
CHATEAU L'ESCARELLE A.O.C. Côtes de Provence, France Cinsault, Rolle, Grenache	8.00	35.00
ARTAZURI D.O. Navarra, Spain Garnacha	9.00	37.00
MUGA ROSADO D.O. Ca Rioja, Spain Garnacha, Tempranillo, Viura	11.00	43.00
WHISPERING ANGEL A.O.C. Côtes de Provence, France Grenache, Cinsault, Syrah	89.00	

JEAN PIERRE MOUEIX
Bordeaux Supérieur, St. Emilion, France | Merlot, Carbenet

The MERCHANTS

STEAK - N - GRILL

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 our 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.)

STEAK - N - GRILL
MERCHANTS
The



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 BLANC** 21.00
A.O.C. Sancerre, France | Sauvignon Blanc
- LOUIS LATOUR** 23.00
A.O.C. Chablis, France | Chardonnay
- GAIA VISTAMARE** 35.00
I.G.T. Tuscany, Italy | Vermentino
- CHASSAGNE MONTRACHET** 52.00
A.O.C. Burgundy, France | Chardonnay

RED

- HERMANOS DOMINGO MOLINA** 16.00
Mendoza, Argentina | Malbec
- CORIMBO** 19.00
D.O. Ribera Del Duero, Spain | Tinta Del Pais
- JEAN PIERRE MOUEIX** 23.00
Bordeaux Supérieur, St. Emilion, France | Merlot, Carbenet
- LOUIS LATOUR** 29.00
A.O.C. Côte de Nuits-Villages, France | Pinot Noir
- CHATEAUNEUF-DU-PAPE LA BERNARDINE** 35.00
A.O.C. Rhone, France | Grenache, Syrah
- VILLA POGGIO SALVI** 45.00
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

- ILLUSIO** 8.00 37.00
D.O. Cava, Spain | Macabeo, Xarel.lo, Parellada
- COLET VATUA ROSAT** 9.00 54.00
D.O. Penedes, Spain | Moscatel, Parellada, Gewürztraminer
- SPARKLING TEA 0.0%** 59.00
Copenhagen, Denmark | Silver Needle, Oolong, Hibiscus
- LYRE'S 0.0%** 11.00 65.00
UK | Sparkling Wine
- MOET CHANDON IMPERIAL** 115.00
A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay
- MOET CHANDON ROSE** 120.00
A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay
- MOET ICE IMPERIAL** 155.00
A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay
- PERRIER JOUET GRAN BRUT** 25.00 145.00
A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay
- RUINART BRUT ROSE** 214.00
A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay
- RUINART BLANC DE BLANCS** 225.00
A.O.C. Champagne, France | Chardonnay
- POL ROGER BRUT MAGNUM** 350.00
A.O.C. Champagne, France | Pinot Noir, Chardonnay
- PERRIER JOUET BELLE EPOQUE** 407.00
A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay
- LOUIS ROEDERER CRISTAL** 545.00
A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay
- POL ROGER SIR WINSTON CHURCHILL** 575.00
A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay
- DOM PERIGNON** 599.00
A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay

SWEET WINE

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

MERCHANTS SIGNATURE

- THE MERCHANTS SPRITZ** 14.50
Upper Hand Gin, Strawberry Liquor, Cava, Strawberry Puree, Fresh Basil, Black Pepper, Lemon Juice
- BUBBLE GUM CANDY** 15.00
Mabooze Vodka, Peach Liquor, Melon Liquor, Candy Floss Syrup, Lemon Juice, Simple Syrup, Champagne Top
- NEPTUNE'S AVIATION** 15.00
Hendricks Neptunia Gin, Watermelon Liquor, Crème de Violette, Maraschino, Lime Juice, Simple Syrup, Egg White
- BRAZILIAN TRADE DEAL** 14.50
Sagatiba Cachaca, Passoa Liquor, Fresh Ginger, Lime, Passion Fruit Puree, Sugar Syrup
- EL TRENO** 16.00
Four Roses Bourbon infused with Clementine, Mandarin Napoleon Liquor, Orange Bitters, Lemon Juice, Vanilla Syrup, Coconut Foam
- CITY OF GOLD** 25.00
Dangerous Don Mezcal, Italicus, Ancho Reyes, Crème de Mure, Lemongrass Syrup, Fernet Branca Perfume, Egg White, Edible Gold
- RASPBERRY FIZZ** 14.50
Mabooze Vodka, Lychee Liquor, Cava, Raspberry Puree
- MARSHMALLOW MARGARITA** 14.50
Vivir Reposado Tequila, Marshmallow Agave Cream, Cointreau, Lime Juice, Simple Syrup, Edible Glitter

CLASSIC COCKTAIL

- APEROL SPRITZ** 14.00
Aperol, House Cava, Soda Water
- NEGRONI** 15.00
Bombay Sapphire Gin, Antica Formula, Campari
- ESPRESSO MARTINI** 14.50
Mabooze Vodka, Kahlua, Espresso, Vanilla Syrup
- MARGARITA** 14.00
Vivir Reposado Tequila, Lime Juice, Cointreau, Salt
- MOSCOW MULE** 14.00
Mabooze Vodka, Bergamot Puree, Angostura Bitter, Ginger Beer

MOCKTAIL
(Non Alcoholic 0,0%)

- BERRYLICIOUS** 11.00
Mixed Berry, Fresh Mint, Lime, Sugar Syrup, Soda Water
- VANGUARD SPRITZ** 11.00
Lyre's Italian Spritz, Passion Fruit, Fever Tree Lemonade
- FREE G&T** 11.00
Lyre's Gin, Fever Tree Tonic