

RAW & SHELLS

ROCK OYSTERS

FRESH - LEMON, TABASCO & SHALLOT VINEGAR
TEMPURA - AJI AMARILLO, BLACK GARLIC PEARLS & FENNEL
— 3 for 21.⁰⁰
— 6 for 35.⁰⁰

CAVIAR

AKI IMPERIAL - SIBERIA
50grs — 220.⁰⁰ (Ideal to share for 2)
70grs — 310.⁰⁰ (Ideal to share for 4)
BLINIS, CAPERS, PARSLEY & SHALLOTS

HOT SEA FOOD PLATTER

CRAB CLAWS & LEGS, SCALLOPS, PRAWNS, MUSSELS, RAZOR CLAM
Ideal to share — 120.⁰⁰
Add Half Lobster — 30.⁰⁰
Add a king crab leg — 69.⁰⁰

SEA SCALLOPS

22.⁰⁰
SOY, SESAME & GINGER SAUCE

STARTERS & SHARING

GRILLED LAMB CUTLETS — 22.⁵⁰
SESAME OIL, SRIRACHA, SOY, PISTACHIO, BLOOD ORANGE GEL, POMEGRANATE

STEAK TARTARE — 24.⁰⁰
BONE MARROW, GRILLED SOURDOUGH

TNT PRAWNS — 23.⁰⁰
TIGER PRAWNS IN TEMPURA BATTER WITH TNT SAUCE

LOBSTER & PRAWNS CROQUETAS — 18.⁰⁰
AVOCADO PUREE, TNT MAYO

SEARED TUNA — 19.⁰⁰
SESAME CRUSTED TUNA, GARLIC, SOY, HONEY, PONZU, LEMON, AVOCADO MOUSSE

CURED SALMON — 18.⁰⁰

BEETROOT SALMON, PICKLED CUCUMBER, WASABI CRÈME FRAICHE

ROASTED PUMPKIN & COCONUT SOUP — 16.⁰⁰
CRUNCHY PUMPKIN SEEDS

SALADS

CAESAR

18.⁵⁰
CAESAR DRESSING, CRISPY ONIONS, BACON & PARMESAN

BURRATA

21.⁵⁰
ROASTED FIGS, JAMON IBÉRICO, WATERCRESS, TRUFFLE & TOASTED ALMONDS

PEAR & GOAT CHEESE

19.⁰⁰
WATERCRESS, ROCKET, GARLIC, BALSAMIC, HONEY, ALMONDS, ONION MARMALADE

LOBSTER ROLL

28.⁰⁰
BUTTERED BRIOCHE, LIME MAYO, LEEK, LEMON

JUICY LUCY BURGER

23.⁰⁰
STUFFED CHEDDAR CHEESE PATTY, BACON, TOMATO & PICKLES

SURF & TURF SLIDERS

24.⁰⁰
MINI BURGERS, CHEEDAR CHEESE, TOMATO, TNT PRAWN

STEAK & GRILL

SIRLOIN

— 32.⁰⁰
300g - Tender yet succulent with a strip of juicy crackling

ANGUS SHORT RIB

— 36.⁰⁰
400g - Horseradish & parmesan cheese polenta, red wine jus

RIBEYE

— 38.⁰⁰
340g - Delicately marbled throughout for superb flavour

T-BONE

— 110.⁰⁰
900g - Ideal to share, all the sauces & fries

FILLET

— 41.⁵⁰
300g - Lean and tender with a delicate flavour

JAPANESE WAGYU

— 180.⁰⁰
250g - A5 RIBEYE with exceptional tenderness, marbling and rich flavour

SAUCES — 3.⁵⁰ — PEPPERCORN | CHIMICHURRI | BERNAISE | DIANE | BLUE CHEESE

SIDES

— 7.⁰⁰ each

TRUFFLED MAC & CHEESE — ROOT VEGETABLES — CHAMP MASH POTATOES
GARDEN SALAD — FRIES WITH TRUFFLE AND PARMESAN — GRILLED CABBAGE WITH ANCHOVY MAYO

THE BEAST — 115.⁰⁰ per person

1.2kg TOMAHAWK STEAK, 2 KING CRAB LEGS, FRIES, SALAD, ALL THE SAUCES 340g RIB EYE STEAK, 1/2 LOBSTER, FRIES, SALAD, GARLIC BUTTER (Minimum of 2 guests - Ideal to Share)

REEF & BEEF — 69.⁰⁰

½ LOBSTER / WHOLE LOBSTER — 35.⁰⁰ / 60.⁰⁰
CANADIAN LOBSTER SERVED WITH FRIES, GARLIC BUTTER AND LEMON

GRILLED SALMON — 31.⁰⁰

MISO, HONEY, LEMON, WATERCRESS, SPINACH, SALMON ROE

CORNFED CHICKEN BREAST — 28.⁰⁰
TRUFFLED POTATO, SPRING ONIONS, MORELS

CRISPY PORK BELLY — 26.⁵⁰

CELERIAC AND PEAR PUREE, ROASTED CARROTS, CHARRED FENNEL & GRAVY

PAN FRIED DUCK BREAST — 30.⁰⁰

BUTTERNUT SQUASH PUREE, PLUM AND CRANBERRY SAUCE, BABY CARROTS

BEFORE YOU GO

SELECTION OF ICE CREAMS & SORBETS

— 9.⁵⁰ FLAVOURS OF THE WEEK

PINEAPPLE CARPACCIO — 11.⁵⁰

MINT, BLUEBERRIES, RED CHILLI, COCO & GINGER SORBET

S'MORES — 13.⁵⁰

BAKED MARSHMALLOWS, CHOCOLATE, COOKIES, NUTELLA, NUTS

SELECTION OF CHEESES — 18.⁵⁰

QUINCE, GRAPES, CRACKERS

APPLE AND RASBERRY CRUMBLE — 13.⁵⁰

VANILLA ICE CREAM & CRÈME ANGLAISE

BAKED CHEESECAKE — 13.⁰⁰

MIXED BERRIES COULIS & BUTTER CRUMBLE

WINES

(VINTAGE YEAR MAY VARY)

WHITE WINE

DOMINIO ESPINAL BLANCO — 6.⁵⁰ 24.⁵⁰
D.O. Yecla, Spain | Macabeo

PIEDRA PAPEL TIJERA — 7.⁵⁰ 26.⁰⁰
V.T. Mallorca | Chardonnay, Prensal, Sauvignon Blanc

99 ROSAS — 8.⁰⁰ 28.⁰⁰
D.O. La Mancha, Spain | Chardonnay, Viognier

MANTEL BLANCO SAUVIGNON BLANC — 8.⁵⁰ 33.⁰⁰
D.O. Rueda, Spain | Sauvignon Blanc

MENADE — 8.⁷⁵ 36.⁰⁰
D.O. Rueda, Spain | Verdejo

SAN FELICE — 9.⁰⁰ 38.⁰⁰
I.G.T. Tuscany, Italy | Vermentino

BARBUNTIN — 9.⁵⁰ 41.⁰⁰
D.O. Rias Baixas, Spain | Albariño

FORAVILLA — 44.⁵⁰
V.T. Mallorca | Chardonnay, Riesling

SAN GRAU BLANC — 52.⁰⁰
V.T. Mallorca | Gargallosa

DO FERREIRO — 62.⁵⁰
D.O. Rias Baixas, Spain | Albarino

VILLA SPARINA Gavi di Gavi — 67.⁵⁰
D.O.C.G. Piedmont, Italy | Cortese

HEAD HIGH — 82.⁰⁰
Sonoma, US | Chardonnay

LONGLOIS CHATEAU PUILLY FUME — 87.⁰⁰
A.O.C. Loire Valley, France | Sauvignon Blanc

DOMAINE BLANC — 98.⁰⁰
A.O.C. Sancerre, France | Sauvignon Blanc

LOUIS LATOUR — 120.⁰⁰
A.O.C. Chablis, France | Chardonnay

GAIA VISTAMARE — 165.⁰⁰
G.T. Tuscany, Italy | Vermentino, Fiano, Viognier

CHASSAGNE MONTRACHET — 195.⁰⁰
A.O.C. Burgundy, France | Chardonnay

MILMANDA — 195.⁰⁰
D.O. Conca De Barbera | Chardonnay

RED WINE

VEGA BADENES — 6.⁵⁰ 24.⁵⁰
V.T. Castilla, Spain | Tempranillo, Merlot, Syrah

HACIENDA DEL OLMO CRIANZA — 7.⁰⁰ 26.⁰⁰
D.O.C. apenas Rioja | Tempranillo

3030 SANTA MARIA — 7.⁵⁰ 29.⁰⁰
T.V. Mallorca | Mantonegro, Cabernet, Merlot

CASA CASTILLO — 8.⁵⁰ 35.⁰⁰
D.O. Jumilla, Spain | Monastrell

SOLANERA — 9.⁵⁰ 38.⁰⁰
D.O. Yecla, Spain | Monastrell, Cabernet, Tintoreria

2012 — 12.⁰⁰ 48.⁰⁰
V.T. Mallorca | Cabernet Sauvignon, Merlot, Shiraz, Manto Negro, Callet

PRIETO PARIENTE LA PROVINCIA — 47.⁰⁰
D.O. Rueda | Grenache, Tempranillo

ALCHEMIA — 55.⁰⁰
Mendoza, Argentina | Malbec

PENFOLD KOONUNGA — 66.⁰⁰
Barossa Valley, Australia | Shiraz, Cabernet Sauvignon

IL GRIGIO — 68.⁰⁰

D.O.C.G. Chianti, Italy | Sangiovese

CHATEAU BELLEVUE FIGEAC — 85.⁰⁰

A.O.C. St. Emillion Grand Cru, France | Merlot, Cabernet

CHATEAUNEUF-DU-PAPE LA GENESTIERE — 95.⁰⁰

A.O.C. Rhone, France | Grenache, Syrah,

MUGA RESERVA — 115.⁰⁰

D.O. Ca. Rioja, Spain | Tempranillo, Garnacha

LOUIS LATOUR — 125.⁰⁰

A.O.C. Cote de Nuits-Villages, France | Pinot Noir

CUENTAVIÑAS — 133.⁰⁰

D.O. Ribera del Duero, Spain | Tempranillo

BAROLO PAOLO MAZONE, SERRALUNGA D'ALBA — 145.⁰⁰

D.O.C.G. Piedmont, Italy | Nebbiolo

CAMPO GIOVANNI — 140.⁰⁰

D.O.C.G. Brunello di Montalcino, Italy | Sangiovese

DOMINUS OTHELLO — 195.⁰⁰

Napa Valley, US | Cabernet Sauvignon, Petit Verdot, Cabernet Franc

MAS LA PLANA — 229.⁰⁰
D.O. Conca De Barbera, Spain | Cabernet Sauvignon

VEGA SICILIA VALBUENA N°5 — 395.⁰⁰
Ribera del Duero, Spain | Tempranillo

CHATEAU PALMER ALTER EGO — 335.⁰⁰
A.O.C. Margaux, France | Cabernet, Merlot

ROSÉ WINE

DOMINIO ESPINAL ROSE — 6.⁵⁰ 24.⁵⁰
D.O. Yecla, Spain | Monastrell

LE BIJOU DE SOPHE — 8.⁰⁰ 30.⁰⁰
A.O.C. Languedoc, France | Grenache, Syrah, Cinsault

ARTAZURI — 9.⁰⁰ 37.⁰⁰
D.O. Navarra, Spain | Garnacha

SON GRAU — 9.⁰⁰ 37.⁰⁰
V.T. Mallorca, Spain | Gorgollassa

WHISPERING ANGEL — 89.⁰⁰
A.O.C. Cotes De Provence, France | Grenache, Cinsault, Syrah

The
MERCHANTS
STEAK N GRILL

Food Allergens & Intolerances: If you have a food allergen 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 wines from our cellar, without having to buy a full bottle... (VINTAGE YEAR MAY VARY)

WHITE

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| VILLA SPARINA Gavi di Gavi D.O.C.G. Piedmont, Italy Cortese | — 17.00 |
| PETIT CLOS Marlborough, New Zealand Sauvignon Blanc | — 19.00 |
| DOMAINE BLANC A.O.C. Sancerre, France Sauvignon Blanc | — 21.00 |
| GAIA VISTAMARE I.G.T. Tuscany, Italy Vermentino, Fiano, Viognier | — 35.00 |
| CHASSAGNE MONTRACHET A.O.C. Burgundy, France Chardonnay | — 52.00 |

RED

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| ALCHEMIA Mendoza, Argentina Malbec | — 16.00 |
| IL GRIGIO CHIANTI D.O.C.G. Tuscany, Italy Sangiovese | — 18.00 |
| CHATEAU BELLEVUE FIGEAC A.O.C. St. Emillion Grand Cru, France Merlot, Cabernet | — 22.00 |
| CHATEAUNEUF-DU-PAPE LA CELESTIERE A.O.C. Rhone, France Grenache, Syrah | — 25.00 |
| CUENTAVIÑAS D.O. Ribera del Duero, Spain Tempranillo | — 35.00 |
| CAMPOGIOVANNI D.O.C.G. Brunello di Montalcino, Italy Sangiovese | — 43.00 |

ROSE

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| WHISPERING ANGEL A.O.C. Cotes De Provence, France Grenache, Cinsault, Syrah | — 24.00 |
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SPARKLING

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| MIQUEL JANE CLASSIC PENEDES PARELLADA D.O. Penedes, Spain Macabeo, Xarel.lo, Parellada | — 8.00 | 43.00 |
| AT ROCA ROSAT BRUT D.O. Penedes, Spain Macabeo, Garnacha Negra | — 9.50 | 54.00 |
| CANARD - DUCHENE CUVÉE LEONIE A.O.C. Champagne, France Pinot Noir, Pinot Meunier, Chardonnay | — 20.00 | 125.00 |
| CANARD - DUCHENE ROSE A.O.C. Champagne, France Pinot Noir, Pinot Meunier, Chardonnay | | 135.00 |
| CANARD - DUCHENE P181 EXTRA BRUT A.O.C. Champagne, France Pinot Noir, Pinot Meunier, Chardonnay | | 140.00 |
| VIRGINIE T BLANC DE BLANCS A.O.C Champagne, France Chardonnay | | 180.00 |
| POL ROGER SIR WINSTON CHURCHILL 2012 A.O.C. Champagne, France Pinot Noir, Chardonnay | | 560.00 |
| POL ROGER BRUT MAGNUM A.O.C. Champagne, France Pinot Noir, Chardonnay | | 350.00 |
| MOËT ICE A.O.C Champagne, France Pinot Noir, Pinot Meunier, Chardonnay | | 185.00 |
| RUINART ROSE BRUT NV A.O.C Champagne, France Chardonnay, Pinot Noir | | 210.00 |
| DOM PERIGNON BRUT A.O.C Champagne, France Pinot Meunier, Chardonnay | | 560.00 |
| LOUIS ROEDERER CRISTAL A.O.C Champagne, France Pinot Meunier, Chardonnay | | 545.00 |

SWEET WINE

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| ENRIQUE MENDOZA MOSCATEL DE LA MARINA 750ml D.O. Alicante, Spain Muscat | — 7.50 | 34.00 |
| CHATEAUX LIOT SAUTERNES 375 ml Bordeaux, France Semillon, Sauvignon Blanc, Muscadelle | — 14.00 | 44.00 |
| TERRA DOLCA V.T. Mallorca Moscatel y Chardonnay | — 15.00 | 87.00 |

MERCHANTS SIGNATURE

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| THE MERCHANTS SPRITZ Upper Hand Gin, Strawberry Liqueur, Cava, Strawberry Puree, fresh basil, black pepper, lemon juice, | 14.50 |
| BUBBLE GUM CANDY Mabooze Vodka, Peach liqueur, Melon liqueur, Candy Floss syrup, Lemon juice, Simple syrup, Champagne Top | 15.00 |
| NEPTUNE'S AVIATION Henricks Neptunia Gin, Watermelon Liqueur, Crème de Violette, Maraschino, Lime juice, Simple syrup, Egg white* | 15.00 |
| BRAZILIAN TRADE DEAL Sagatiba Cachaca, Passoa liqueur, fresh ginger, lime, passion fruit puree, sugar syrup | 14.50 |
| EL TRENO Four Roses Bourbon Infused with Clementine, Mandarin Napoleon Liqueur, Orange bitters, Lemon juice, Vanilla syrup, Coconut foam | 16.00 |
| CITY OF GOLD Dangerous Don Mezcal, Italicus, Ancho Reyes, Crème de Mure, Lemongrass syrup, Fernet Branca perfume, Egg white*, edible gold | 25.00 |
| RASPBERRY FIZZ Mabooze Vodka, Lychee liqueur, Cava, raspberry puree, | 14.50 |
| MARSHMALLOW MARGARITA Vivir Reposado Tequila, Marshmallow Agave cream, Cointreau, Lime juice, Simple syrup, edible glitter | 14.50 |

CLASSIC COCKTAIL

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| APEROL SPRITZ Aperol, house cava, soda water | 14.00 |
| NEGRONI Bombay Sapphire gin, Antica Formula, Campari | 15.00 |
| ESPRESSO MARTINI Mabooze Vodka, Kahlua, espresso, vanilla syrup | 14.50 |
| MOJITO | 14.00 |
| MOSCOW MULE Mabooze Vodka, Bergamot puree, Angostura bitter, ginger beer | 14.00 |

MOCTAIL
(Non Alcoholic 0,0%)

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| All at 11.00 | |
| BERRYLICIOUS Mixed berry, fresh mint, lime, sugar syrup, soda water | |
| VANGUARD SPRITZ Lyre's Italian Spritz, Passion fruit, Fever Tree Lemonade | |
| FREE G&T Lyre's Gin, Fever Tree Tonic | |