

The
MERCHANTS
STEAK - N - GRILL



SUNDAY ROAST SET MENU

STARTERS & SHARING

LOBSTER & PRAWNS CROQUETAS

Avocado puree, TNT sauce

GLAZED GOAT'S CHEESE

Paysanne salad, pickled shallots, croutons, french dressing

BEETROOT SALMON

Cured salmon, pickled cucumber, horseradish crème fraîche

SPICED PUMPKIN SOUP

Coconut milk & tofu tempura

EGGS BENEDICT

with spinach, ham or lobster
(Supplement of €15.00 for Lobster)

SMASHED AVOCADO ON TOAST & EGGS

Poached eggs, sourdough & red chillies

TNT PRAWNS

Tiger prawns in tempura batter with TNT sauce
(Supplement of €7)

MAIN COURSE

JUICY LUCY BURGER

Stuffed cheddar cheese patty, tomato & pickles

DYNAMITE ROLL

Spicy prawn tempura on brioche, coleslaw, spring onions & red chili

GRILLED SALMON

Asparagus, miso butter, sauce vierge

VEGAN CAULIFLOWER STEAK

Red pepper pesto & capers

SUNDAY ROAST

(Served with potatoes, vegetables, Yorkshire pudding & gravy)
(Supplement charges apply on brunch menu)

PORK BELLY

ROASTED SIRLOIN

(Supplement of €5)

CORNFED CHICKEN BREAST

Truffled potato, spring onions, morels

REEF & BEEF

340g Ribeye steak, half Canadian lobster, fries, salad & Garlic
(Supplement of €40,00)

SIDES & SAUCES

(Supplement charges apply on brunch menu)

CHAMP MASH POTATOES - €5.00

GARDEN SALAD - €5.00

FRIES WITH TRUFFLE AND PARMESAN - €5.00

SAUCES - €3.00 (Peppecorn, Chimichurri, Bernaise, Cafe de Paris, Blue cheese)

DESSERTS

BRIOCHE FRENCH TOAST

S'MORES

PINEAPPLE CARPACCIO

SELECTION OF ICE CREAMS & SORBETS

2 Courses €34 / 3 courses €39

Add free flowing of house wine or cava for €17.50 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 intolerance on request. V - vegetarian, VG - vegan

WINES & COCKTAILS

(VINTAGE YEAR MAY VARY)

WHITE WINE – VINO BLANCO



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| DOMINIO ESPINAL BLANCO D.O. Yecla, Spain Macabeo | — 6. ⁵⁰ | 24. ⁵⁰ |
| PIEDRA PAPEL TIJERA V.T. Mallorca Chardonnay, Prensal, Sauvignon Blanc | — 7. ⁵⁰ | 26. ⁰⁰ |
| CORSARI V.T. Mallorca Chardonnay, Parellada | — 8. ⁰⁰ | 29. ⁵⁰ |
| MANTEL BLANCO VERDEJO D.O. Rueda, Spain Verdejo | — 8. ⁰⁰ | 31. ⁰⁰ |
| SAN FELICE I.G.T. Tuscany, Italy Vermentino | — 9. ⁵⁰ | 38. ⁰⁰ |
| MANTEL BLANCO SAUVIGNON BLANC D.O. Rueda, Spain Sauvignon Blanc | — 9. ⁰⁰ | 34. ⁰⁰ |
| BARBUNTIN D.O. Rias Baixas, Spain Albariño | — 9. ⁰⁰ | 36. ⁰⁰ |
| QUINTA DE CONSUELO D.O. Rias Baixas, Spain Albariño | | 49. ⁰⁰ |
| VILLA SPARINA Gavi di Gavi D.O.C.G. Piedmont, Italy | | 64. ⁰⁰ |
| PETIT CLOS Marlborough, New Zealand Sauvignon Blanc | | 69. ⁵⁰ |
| DOMAINE BLANC A.O.C. Sancerre, France Sauvignon Blanc | | 75. ⁰⁰ |
| LONGLOIS CHATEAU PUILLY FUME A.O.C. Loire Valley, France Sauvignon Blanc | | 85. ⁰⁰ |
| DOMAINE LOUIS MOREAU A.O.C. Chablis, France Chardonnay | | 92. ⁰⁰ |
| HEAD HIGH Sonoma, US Chardonnay | | 81. ⁰⁰ |
| FLOR DE MUGA D.O.C. Rioja, Spain Viura, Garnacha Blanca, Maturana Blanca | — 28. ⁰⁰ | 105. ⁰⁰ |
| CHASSAGNE MONTRACHET A.O.C. Burgundy, France Chardonnay | | 195. ⁰⁰ |
| SCHLOSSENBERG ST. CATHERINE GRAND CRU A.O.C. Alsace, France Riesling | | 205. ⁰⁰ |

RED WINE - VINO TINTO

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| DOMINIO ESPINAL TINTO D.O. Yecla, Spain Monastrell, Syrah | — 6. ⁵⁰ | 24. ⁵⁰ |
| HACIENDA DEL OLMO CRIANZA D.O.C. apenas Rioja Tempranillo | — 7. ⁰⁰ | 26. ⁰⁰ |
| 3030 SANTA MARIA T.V. Mallorca Mantonegro, Cabernet, Merlot | — 7. ⁵⁰ | 29. ⁰⁰ |
| OTRO DE OTRO D.O.P. Ribera del Jucar, Spain Cabernet Franc, Cabernet Sauvignon, Petit Verdot | — 8. ⁵⁰ | 33. ⁰⁰ |
| SOLANERA D.O. Yecla, Spain Monastrell, Cabernet, Tintorera | — 9. ⁵⁰ | 38. ⁰⁰ |
| RED ICE T.V. Mallorca Callet, Cabernet, Syrah, Mantonegro | — 12. ⁰⁰ | 44. ⁰⁰ |
| PRIETO PARIENTE LA PROVINCIA D.O. Rueda Grenache, Tempranillo | | 47. ⁰⁰ |
| ALCHEMIA Mendoza, Argentina Malbec | | 55. ⁰⁰ |
| IL GRIGIO D.O.C.G. Chianti, Italy Sangiovese | | 68. ⁰⁰ |
| CHATEAU BELLEVUE FIGEAC A.O.C. St. Emillion Grand Cru, France Merlot, Cabernet | | 85. ⁰⁰ |
| CHATEAUNEUF-DU-PAPE LA GENESTIERE A.O.C. Rhone, France Grenache, Syrah, | | 95. ⁰⁰ |
| BLACK STALLION Napa Valley, US Cabernet Sauvignon | | 100. ⁰⁰ |
| MUGA RESERVA D.O.Ca. Rioja, Spain Tempranillo, Garnacha | | 115. ⁰⁰ |



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| CUENTAVIÑAS D.O. Ribera del Duero, Spain Tempranillo | | 133. ⁰⁰ |
| BAROLO PAOLO MAZONE, SERRALUNGA D'ALBA D.O.C.G. Piedmont, Italy Nebbiolo | | 145. ⁰⁰ |
| LONGVIEW Macclesfield, Australia Shiraz | | 150. ⁰⁰ |
| CAMPO GIOVANNI D.O.C.G. Brunello di Montalcino, Italy Sangiovese | | 140. ⁰⁰ |
| AIRES DE GARBET D.O. Ampurda, Spain Garnacha | | 175. ⁰⁰ |
| THIERRY MORTET VIGNES BELLES A.O.C. Gevrey Chambertin, France Pinot Noir | | 187. ⁰⁰ |
| CHATEAU PALMER ALTER EGO A.O.C. Margaux, France Cabernet, Merlot | | 295. ⁰⁰ |
| VEGA SICILIA VALBUENA N°5 Ribera del Duero, Spain Tempranillo | | 350. ⁰⁰ |

ROSÉ WINE – VINO ROSADO

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| DOMINIO ESPINAL ROSÉ D.O. Yecla, Spain Monastrell | — 6. ⁵⁰ | 24. ⁵⁰ |
| LE BIJOU DE SOPHIE A.O.C. Languedoc, France Grenache, Syrah, Cinsault | — 8. ⁰⁰ | 30. ⁰⁰ |
| ARTAZURI D.O. Navarra, Spain Garnacha | — 9. ⁰⁰ | 37. ⁰⁰ |
| WHISPERING ANGEL A.O.C. Cotes De Provence, France Grenache, Cinsault, Syrah | | 87. ⁰⁰ |

MERCHANTS SIGNATURE

All at 14.⁵⁰

THE MERCHANT SPRITZER

Upper Hand Gin, Strawberry Liqueur, Cava, Strawberry Puree, fresh basil, black pepper, lemon juice,

RASPBERRY FIZZ

Mabooze Vodka, Lychee liqueur, Cava, raspberry puree,

BRAZILIAN TRADE DEAL

Sagatiba Cachaca, Passoa liqueur, fresh ginger, lime, passion fruit puree, sugar syrup

MULA SEVILLANA

Tanqueray Flor de Sevilla Gin, lime, spiced bloody orange syrup, ginger Beer

THE EMPIRE'S COSMO

Plantation Rum, lime, raspberry & cranberry, sugar syrup, chocolate orange bitters

WINTER TALE

Mabooze Vodka, Amaretto, Kahlua, Cream, Chocolate, Mascarpone, Vanilla sugar

CLASSIC COCKTAIL

All at 14.⁰⁰

NEGRONI

Bombay Sapphire gin, Antica Formula, Campari

APEROL SPRITZER

Aperol, house cava, soda water

MARGARITA

Olmeca Tequila, Cointreau, lime juice, sugar syrup

ESPRESSO MARTINI

Mabooze Vodka, Kahlua, espresso, vanilla syrup

PEACH MINT JULEP

Four Roses Bourbon, creme de peach, peach puree Angostura bitter, sugar syrup

MOSCOW MULE

Mabooze Vodka, Bergamot puree, Angostura bitter, ginger beer

MOCKTAILS

All at 9.⁵⁰

TM LEMONADE

Lemon juice, vanilla lychee syrup, soda water

BERRYLICIOUS

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

KIWI BIRD

Kiwi puree, lemongrass syrup, apple & lemon juice, soda water