

CAVIAR BAR

OSETRA Y/O SEVRUGA 30 grs.
Includes 4 chef's toppings
BELUGA
Reserve two days in advance.



\$ 681.000
\$ 1.898.000

SNACKS & SHARE



GOLDEN SNACK (X 2 PEOPLE) \$ 76.200
Pork belly wrapped in sweet onion cloud; tuna tartare, ponzu, mango, cucumber and seaweed with sesame cracker; cochinita pibil beignet and roasted pineapple.

OSTRAS FRESCAS x 6 und. (x season)
Fresh Oysters + Lemon + Coarse Salt + Chili.

HUMMUS
Chickpea Hummus + Pistachio Oil + Olive Crackers.

HUEVOS ROTOS
Fried Eggs + Confit Potatoes + Iberian Ham + Aioli + Iberian Cheese + Brava Sauce.

CÓCTEL DE LANGOSTINO DE CLUB
Prawns + Yellow Chili Sauce + Golf Sauce + Potato Tiles.

PAN ICEBERG x 2 und.
Iceberg Bread + Iberian Ham + Manchego Cheese + Black Olive Soil + Guindilla Peppers.

FALSO TORTELININI DE BRESAOLA x 6 und.
Bresaola Tortellini + Mascarpone Cheese + Pistachio Praliné + Arugula + Pesto Sauce.

ARANCINIS DE LANGOSTA x 2 und.
Lobster Arancini + Mozzarella Cheese + Tartar Sauce.

BURRATA DE LA PRADERA
Burrata + Prosciutto + Tomatoes + Pesto Sauce + Grissini.

ENSALADA RUMOR (Share)
Lettuce Hearts + Caesar Dressing + Bread Croutons + Grana Padano Cheese.

TARTAR DE ATÚN
Fresh Tuna Tartare + Ponzu Sauce + Sesame Cracker + Mango + Cucumber.

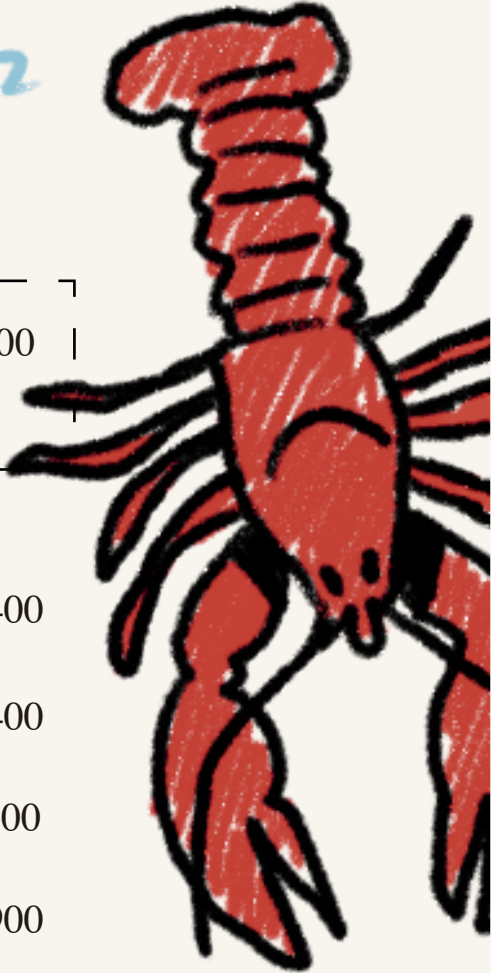
TOSTA SOBRASADA x 2 und.
Sourdough Bread + Chorizo Filling + Iberian Cheese.

TORTILLA DE BURGOS
Spanish Potato Omelette + Egg + Iberian Cheese + Onion + Burgos Blood Sausage.

TORRE SAINT TROPEZ (x Season)
Oysters + Scallops + Salmon Canapés + Prawns and Lobster + Golf Sauce + Sweet and Sour Sauce + French Fries.
Caviar Addition 30gr \$681.000



\$ 124.400
\$ 34.400
\$ 58.900
\$ 57.900
\$ 38.900
\$ 46.300
\$ 64.500
\$ 69.700
\$ 43.400
\$ 38.900
\$ 29.100
\$ 32.400
\$ 274.400



XARCUTERÍA SHARE

TAPEITO
Iberian Bellota Ham + Manchego Cheese + White Truffle Honey + Seasonal Olives.

TABLA MIXTA
Iberian Bellota Ham + Iberian Loin + Manchego Cheese.

TABLA DE MADURADOS IBÉRICOS
50% Iberian Ham + Iberian Loin + Goat Cheese + Iber.

TABLA DE QUESOS
Manchego Cheese + Iberian Cheese + Goat Cheese + Seasonal Aged Cheese.

TABLÓN IBÉRICO DE BELLOTA (Share)
Iberian Bellota Ham + Iberian Salchichón + Iberian Chorizo + Iberian Loin + Iberian Fuet + Manchego Cheese + Goat Cheese + Seasonal Olives + Spanish Picos.

RACIÓN DE QUESO MANCHEGO Y MIEL DE TRUFA \$ 59.800
RACIÓN 70 grs. DE JAMÓN IBÉRICO DE BELLOTA \$ 197.600
RACIÓN 70 grs. DE JAMÓN IBÉRICO DE CEBO \$ 117.800

\$ 159.600
\$ 174.400
\$ 163.400
\$ 53.100
\$ 296.800



NO HACEMOS CENAS.
CREAMOS HISTORIAS...



La tuya no es sed, es hambre de exceso.

MAKIS MEDITERRÁNEO

TOKIO NEW WAVE	\$ 59.400
Fresh Tuna + Angus Skirt + Foie Gras + Marrow Oil.	
CRAB & TRUFFLE	\$ 47.400
Crab Sauce + White Fish + House Nikiri + Passion Fruit + Truffle Carpaccio.	

FUERTES

SOCARRAT DE MARISCOS
Socarrat + Shrimp + Scallops + Stracciatella + Aioli.
CHICKEN PARM
Chicken Milanese + Pomodoro Sauce + Bolognese Sauce + Mozzarella Cheese.
SPAGUETTI MOSCÚ
Spaghetti + Guanciale + Pork Sausage + Pecorino Cheese + Vodka.

BURGER	\$ 49.800
Black Angus Beef + Brioche Bread + Bacon + Glazed Onions + Brie Cheese + French Fries.	
PACCHERI DE RABO DE TORO	\$ 69.600
Paccheri Pasta + Oxtail + Beef Jus + Truffle Oil + Cheese Foam.	
SALMÓN PATARASCA	\$ 78.200
Salmon Wrapped in Plantain Leaves + Lulo Confit + Sweet Chili + Creamy Coconut Rice + Limoncello Foam.	
LANGOSTA AL JOSPER (x Season)	\$ 135.100
Josper Lobster + Coconut Rice + Crustacean Beurre Blanc Sauce + Avocado Cream.	

EL FUEGO NO MIENTE

ENTRECOTE AL ESTILO PARIS 280 grs.	\$ 164.400
Red Wine Sauce + Whole Grain Mustard Sauce + French Fries.	
T-BONE STEAK 500 grs.	\$ 428.900
Mustard and Garlic Butter.	
TOMAHAWK 1000 grs.	\$ 524.800
Sauce Tasting + French Fries.	

SIDES

PAPAS A LA FRANCESA	\$ 18.700
With aioli and leek ash false caviar.	
PAPAS TRUFADAS	\$ 24.600
Grana Padano Cheese + Tartufata.	
MAC AND CHEESE CON TOCINETA	\$ 24.100
ENSALADA GRIEGA	\$ 25.500
Feta Cheese + Tomatoes + Cucumber + Olives + Red Onion + Mint.	

DESSERTS

TARTA DE QUESO	\$ 32.600
WithTobiko	\$ 32.600
With Sevruga Caviar 10 grs.	\$ 248.300
BAKLAVA DE PISTACHOS Y HELADO DE AZAHAR	\$ 29.400
COULANT DE CHOCOLATE	\$ 25.700
With Vanilla Ice Cream	
DEGUSTACIÓN DE POSTRES	\$ 57.400

COLD, CREAMY & DIRTY

HELADO DE CHOCOLATE CON 2 TRUFAS	\$ 29.400
1. Summer Truffle Oil Of Italian Origin	
2. Chocolate Truffle Of Colombian Origin	
HELADO DE PISTACHO	\$ 24.200
White Chocolate Sauce	
HELADO DE VAINILLA	\$ 17.800
With Olive Oil.	



CHEF LAB

PERRITO CON PEDIGREE
Hot Dog = German Sausage + Cruffin Bread + Truffle + Toppings.
\$ 34.400
PASTA CARBONARA CROCANTE
Bucatini + Guanciale + Egg + Pecorino Cheese.
\$ 49.800

La zona experimental donde el chef juega, crea y arriesga. Aquí nacen las recetas que podrían convertirse en leyenda... O desaparecer para siempre. **USTEDES DECIDEN**