

COLD STARTERS

Cantabrian anchovy duo* CANTABRIAN SEA (G)(D)	90
<i>Cantabrian anchovies in olive oil on crystal bread</i>	
<i>Cantabrian anchovies in olive oil on brioche bread</i>	
Marriage* CANTABRIAN SEA (G)(D)	120
<i>Anchovy duo, marinated and salted on toasted brioche bread</i>	
Martín Berasategui's 'Gilda' **	60
<i>Martín Berasategui's version of Gilda, olives, piparra, marinated red tuna, pickled spring onions</i>	
Red shrimp tartare* MEDITERRANEAN SEA (S)(G)	150
<i>Shrimp tartare with citrus & coral, toasted bread</i>	
ADD: Caviar by weight	

HOT STARTERS

Martín Berasategui's croquettes (G)(D)	
<i>Mixed mushrooms</i> (V)	30
<i>Cheese & spinach</i> (V)	30
<i>Spanish squid</i>	30
<i>Cecina</i>	30
Tiger mussels CANTABRIAN SEA (S)(G)(D)	35
<i>Stuffed & fried mussels</i>	
Grilled octopus	135
<i>Charcoal grilled octopus, Galician-style potatoes with paprika</i>	

OYSTERS*

Oysters with lemon (S)	60
Lightly charcoal grilled oysters (S)	65
Oysters with Tximista sauce (S)	65
Oysters with Martín Berasategui's gazpacho (S)(G)	65



FROM THE EARTH (V)

Martín Berasategui gazpacho (G)	85
<i>With vegetables & olive spheres</i>	
Tomato tartare (N)(G)(D)	80
<i>Fresh & dried tomato, stracciatella</i>	
Vegetable tempura (N)(G)	80
<i>Fried seasonal vegetables with traditional romesco sauce</i>	

MARTÍN BERASATEGUI CLASSICS

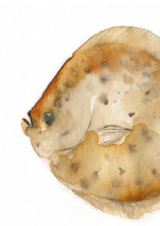
Martín Berasategui salad (S)	80
<i>Martín's Russian salad & fried shrimps</i>	
Txangurro donostiarra	95
<i>San Sebastian-style spider crab stew</i>	
Kokotxas casserole with clams (S)	250
<i>Classic Basque casserole, with hake in pil-pil sauce & clams</i>	
San Sebastian-style rice with clams (S)	195
<i>Spanish bomba rice, clam broth, parsley</i>	
Steak tartare* (G)	130
<i>Served traditionally</i>	



*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your chance of foodborne illness.

V - Vegetarian D - Contains Dairy N - Contains Nuts G - Contains Gluten S - Contains Shellfish A - Contains Alcohol

Please inform your server of any allergies when ordering. For detailed allergen information, simply ask and we will be delighted to assist. Gluten-free items available on request. All prices are in UAE Dirhams and include a 7% municipality fee, 10% service charge and 5% VAT.



SHELLFISH AND CRUSTACEANS

Price per 100g

Langoustine MEDITERRANEAN SEA (S) 160
Charcoal grilled with Hollandaise sauce

Jumbo red shrimp MEDITERRANEAN SEA (S) 320
SERVED EITHER: *Charcoal grilled*
Poached in seawater

White shrimp from Huelva ATLANTIC OCEAN (S) 145
SERVED EITHER: *Charcoal grilled*
Poached in seawater

Whole blue lobster CANTABRIAN SEA (S) 160
SERVED EITHER: *Charcoal grilled* 195
Fried with egg, potato & caviar - min. 300g

Clams CANTABRIAN SEA (S) 160
SERVED EITHER: *Charcoal grilled*
With Basque marinara sauce (G)

Carabinero CANTABRIAN SEA (S) 295
SERVED EITHER: *Charcoal grilled with Hollandaise sauce* 450
Fried with egg, potato & caviar - min. 300g

THE SEA AND THE GRILL

Cooked over our charcoal grill
Price by kg

Whole turbot CANTABRIAN SEA 980

Whole besugo bream ATLANTIC OCEAN 980

Whole sea bass CANTABRIAN SEA 850

Whole sole CANTABRIAN SEA 780

Whole monkfish CANTABRIAN SEA 595

Sea bass supreme CANTABRIAN SEA (200G) 285



MEAT

Price by kg

Australian Westholme wagyu MBS 6+ T-bone steak (D) 895
Charcoal grilled Basque-style

Australian angus MB 2-4 ribeye on the bone 690
Charcoal grilled Basque-style

Australian angus tenderloin 200G 280
Charcoal grilled Basque-style

Australian angus sirloin (D) 400G 250
Charcoal grilled Basque-style

Spanish baby lamb shoulder (D) 500G 375
Slow-cooked suckling lamb finished in our clay oven

Organic chicken supreme 250G 225
Slow-cooked finished over charcoal

SAUCES

FISH AND SEAFOOD:

Butter sauce (D)(V) 30

Cantabrian sauce (G)(D) 30

Hollandaise sauce (D)(V) 30

VEGETABLES & MEAT:

Basque chimichurri (V) 30

Béarnaise sauce (D)(V) 30

Salsa romesco (N)(V) 30

Hunter's sauce 30

JARA CAVIAR SERVICE

Smoked Oscietra caviar selection from "Jara"

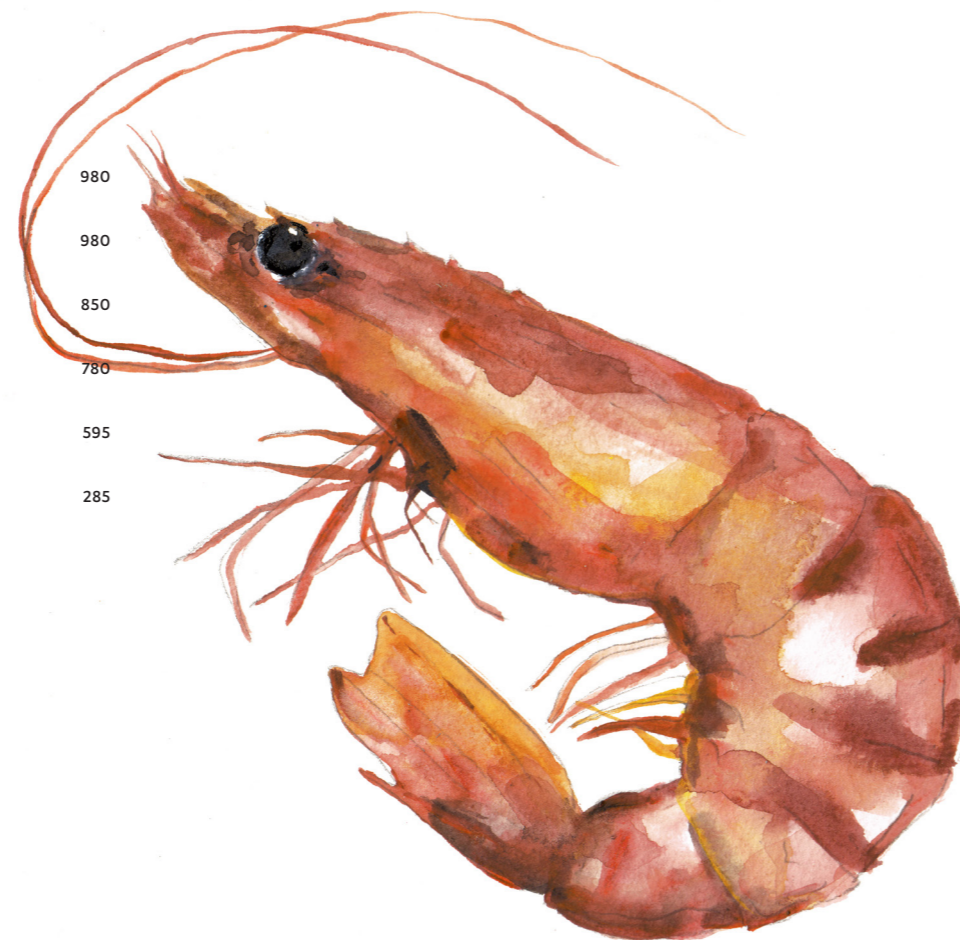
30g 450

50g 770

Oscietra caviar selection from the House of Antonius

30g 330

50g 450



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SIDES

Piquillo peppers (V)	45
<i>Roasted piquillo peppers</i>	
Fried potatoes (V)	45
<i>Agria potatoes, confit & fried</i>	
Potato purée (V)(D)	45
<i>Martín Berasategui-style</i>	
Seasonal green salad (V)	45
<i>Local lettuce greens, spring onions, vinaigrette</i>	
Charcoal grilled asparagus (V)(D)(N)	45
<i>Green asparagus, béarnaise sauce</i>	
Avocado salad (V)(D)	45
<i>Avocado, mixed cherry tomatoes, roasted garlic vinaigrette</i>	

TO FINISH

Basque cheesecake (D)	90
Martín Berasategui torrija (D)(G)(N)	70
<i>Caramelised brioche bread, milk ice cream, almond cream</i>	
Warm chocolate cake (D)(N)	75
<i>Chocolate cake, caramel ice cream</i>	
Citrus fruits	65
<i>Fresh and compressed fruits in their own juice</i>	



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