



JARĀ

Martin Perasategui



BAY C

ASTURIAS

CANTABRIA

GALICIA

CASTILE Y LEÓN

NORTH ATLANTIC OCEAN

PORTUGAL

MADRID

EXTREMADURA

CASTILLA

ANDALU

OF BISCAY

FRANCE



BASQUE COUNTRY

NAVARRE

LA RIOJA

CATALONIA

BALEARIC SEA

ARAGON

VALENCIA

A-LA MANCHA

MURCIA

CIA

MEDITERRANEAN SEA

SPAIN



JARA SET MENU

Oyster with Tximista sauce (S)

Martín Berasategui salad (S)(F)
Martín's Russian salad with wild bluefin tuna

Martín Berasategui's croquettes
Cecina (D)(G)
Prawns (D)(G)(S)

Grilled scallops (S)(D)
With truffled spring onion and cured cecina cream

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

MAIN COURSE

Fish supreme of the day CANTABRIAN SEA (200G) (D)(G)(S)(F)
Charcoal grilled Basque-style

Or

Australian Angus tenderloin (200G) (D)
Charcoal grilled Basque-style

TO FINISH

Warm almond cake (D)(N)(G)
Almond cake, honey ice cream

AED 775



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MARTIN SET MENU

Oyster with Tximista sauce (S)

Brioche caviar* (D)(G)(F)
Toasted brioche bread with smoked Oscietra caviar and stracciatella

Red shrimp tartare* MEDITERRANEAN SEA (G)(S)
Shrimp tartare with citrus & coral, toasted bread

Martín Berasategui’s cecina croquettes (D) (G)

Grilled scallop (S)
With truffled spring onion and cured cecina cream

Carabinero CANTABRIAN SEA (D)(S)
Charcoal grilled with Hollandaise sauce and caviar

MAIN COURSE

Fish supreme of the day CANTABRIAN SEA (200G) (D)(G)(S)(F)
Charcoal grilled Basque-style

Or

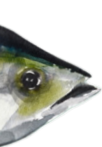
Australian Angus tenderloin (200G) (D)
Charcoal grilled Basque-style

TO FINISH

Basque cheesecake (D)
Jara’s signature cake, Basque-style

Citrus fruits (D)(N)(G)
Fresh and compressed fruits in their own juice

AED 1500



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OYSTERS*

Oyster with lemon (S)	50
Tempura oyster, piparra emulsion (S)	60
Oyster with Martín Berasategui’s gazpacho (G)(S)	60
Lightly charcoal grilled oyster with orange ponzu (S)	60
Oyster with Tximista sauce (S)	60
Natural oyster with caviar (S)(F)	130

JARA CAVIAR SERVICE

Served with brioche bread & stracciatella

Oscietra caviar selection (D)(G)(F)	
30g	485
50g	655
Smoked Oscietra caviar selection from ‘Jara’ (D)(G)(F)	
30g	585
50g	895
Brioche caviar* (D)(G)(F)	
Toasted brioche bread with Oscietra caviar and stracciatella	280
Toasted brioche bread with smoked Oscietra caviar and stracciatella	370

MARTÍN BERASATEGUI CLASSICS

Martín Berasategui gazpacho (G)(VG)	75
With vegetables & olive spheres	
Tomato tartare* (D)(G)(V)	85
Fresh & dried tomato, stracciatella	
Txangurro donostiarra (D)(G)(S)(F)	145
San Sebastian-style spider crab stew	
Steak tartare* (G)	185
With charcoal-grilled bone marrow	
MB Senyoret rice (S)(F)	285
‘A la llauna’ rice with squid and prawn	

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COLD STARTERS

Martín Berasategui’s ‘Gilda’* ^{(D)(F)} <i>Martín Berasategui’s version of Gilda, olives, piparra, marinated red tuna</i>	50
Martín Berasategui salad ^{(S)(F)} <i>Martín’s Russian salad with wild bluefin tuna</i>	120
<i>With caviar</i> ^(F)	220
Cantabrian anchovy duo* ^{CANTABRIAN SEA (D)(G)(F)} 4 PIECES <i>Cantabrian anchovies in olive oil on crystal bread and brioche bread</i>	90
Marriage* ^{CANTABRIAN SEA (D)(G)(F)} 4 PIECES <i>Anchovy duo, marinated and salted on toasted brioche bread, stracciatella</i>	125
Spanish Wagyu cecina ^(G) <i>Thin slices of wagyu beef cecina with toasted crystal bread</i>	195
Red shrimp tartare* ^{MEDITERRANEAN SEA (G)(S)} <i>Shrimp tartare with citrus & coral, toasted bread</i>	245
<i>With caviar</i> ^(F)	380

HOT STARTERS

Martín Berasategui’s croquettes ^{PER PIECE} <i>Mixed mushrooms</i> ^{(D)(G)(V)}	35
<i>Gambas al ajillo</i> ^{(D)(G)(S)}	35
<i>Spanish squid</i> ^{(D)(G)(S)}	35
<i>Cecina</i> ^{(D)(G)}	35
Charcoal grilled baby gem lettuce ^{(G)(D)(F)} <i>MB sauce, grated Idiazabal cheese</i>	75
Grilled octopus ^{(D)(S)(F)} <i>Charcoal grilled octopus, Galician-style potatoes</i>	185
Grilled scallops ^{(S)(D)} <i>With truffled spring onion and cured cecina cream</i>	215



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SHELLFISH AND CRUSTACEANS**

Per 100g

Langoustine MEDITERRANEAN SEA (D)(S)
Charcoal grilled with Hollandaise sauce
With caviar (F)

White shrimp from Huelva ATLANTIC OCEAN (S)
SERVED EITHER: *Charcoal grilled*
Al ajillo

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

Fresh scallops ATLANTIC OCEAN (D)(S)
Charcoal grilled with miso butter

Carabinero CANTABRIAN SEA (D)(S)
Charcoal grilled with Hollandaise sauce
With caviar (F)

THE SEA AND THE GRILL**
Cooked over our charcoal grill

Whole monkfish CANTABRIAN SEA (F)

Whole sea bass CANTABRIAN SEA (F)

Whole sole CANTABRIAN SEA (F)

Whole besugo bream ATLANTIC OCEAN (F)

Whole turbot CANTABRIAN SEA (F)

Fish supreme of the day CANTABRIAN SEA (200G) (D)(G)(S)(F)
Charcoal grilled Basque-style

125

195

150

185

145

160

160

255

325

625 / KG

850 / KG

860 / KG

890 / KG

980 / KG

285

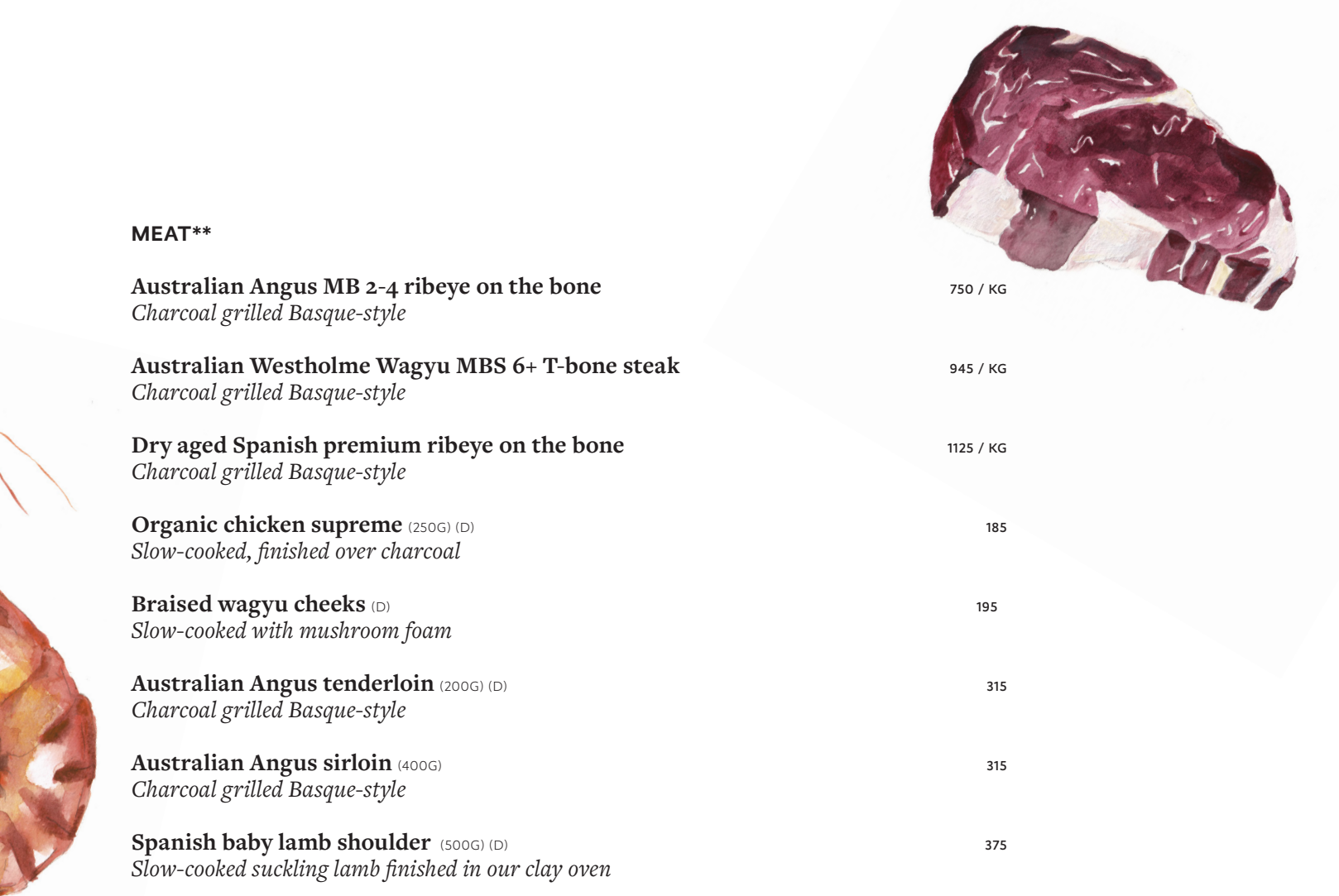


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MEAT**

Australian Angus MB 2-4 ribeye on the bone <i>Charcoal grilled Basque-style</i>	750 / KG
Australian Westholme Wagyu MBS 6+ T-bone steak <i>Charcoal grilled Basque-style</i>	945 / KG
Dry aged Spanish premium ribeye on the bone <i>Charcoal grilled Basque-style</i>	1125 / KG
Organic chicken supreme (250G) (D) <i>Slow-cooked, finished over charcoal</i>	185
Braised wagyu cheeks (D) <i>Slow-cooked with mushroom foam</i>	195
Australian Angus tenderloin (200G) (D) <i>Charcoal grilled Basque-style</i>	315
Australian Angus sirloin (400G) <i>Charcoal grilled Basque-style</i>	315
Spanish baby lamb shoulder (500G) (D) <i>Slow-cooked suckling lamb finished in our clay oven</i>	375

TO ACCOMPANY

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

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SAUCES

FISH AND SEAFOOD:	
<i>Smoked butter sauce</i> (D)(V)	35
<i>Cantabrian sauce</i> (D)(G)(S)	35
<i>Hollandaise sauce</i> (D)(V)	35
<i>Selection of sauce with caviar</i> (F)	75

VEGETABLES & MEAT:	
<i>Basque chimichurri</i> (VG)	35
<i>Béarnaise sauce</i> (D)(V)	35
<i>Salsa romesco</i> (N)(VG)	35
<i>Idiazabal & black pepper sauce</i> (D)(V)	35

TO FINISH

Flan (D)(N)	60
<i>With smoked vanilla chantilly</i>	
Citrus fruits (D)(N)(G)	65
<i>Fresh and compressed fruits in their own juice</i>	
Martín Berasategui torrija (D)(N)(G)	75
<i>Caramelised brioche bread, milk ice cream, almond cream</i>	
Warm almond cake (D)(N)(G)	75
<i>Almond cake, honey ice cream</i>	
Basque cheesecake (D)	95
<i>Jara's signature cake, Basque-style</i>	
Chocolate & corn (D)(N)(G)	95
<i>Milk chocolate mousse, brownie, popcorn praline, salted corn and pink pepper ice cream</i>	

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