

JARÅ

Martin Peranotogin

CHRISTMAS MENU



STARTERS

Oysters

Oysters with caviar

Marriage (G)(D)

Anchovy duo, marinated and salted on toasted brioche bread

Martín's Legendary Mille-feuille of foie-gras

Smoked eel, foi-gras, spring onions and green apple

Martín Berasategui's croquettes (G)(D)

Mixed mushrooms (V)

Cecina

Langoustine (S)

Charcoal grilled with Hollandaise sauce

MAIN COURSE

The Fish of the Day Cooked

over our charcoal grill

Sauces: Hollandaise sauce with caviar (D)(V) & Cantabrian sauce (G)(D)

Sides: Charcoal grilled asparagus (V)(D)(N), avocado salad (V)(D)

OR

Australian Westholme wagyu MBS 6+ T-bone steak (D)

Cooked over our charcoal grill

Sauces: Basque Chimichurri (V) & Bearnaise sauce

Sides: Piquillo peppers, fried potatoes (V), green salad

AED 1300/ PERSON