

JARA Martin Perasate gui





OYSTERS*

Oyster with lemon (S)	50
Lightly charcoal grilled oyster (S)	50
Oyster with Martín Berasategui's gazpacho (G)(S)	55
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 from Ars Italica (D)(G)(F) 30g 50g	480 580
Smoked Oscietra caviar selection from 'Jara' (D)(G)(F) 30g 50g	490 790
MARTÍN BERASATEGUI CLASSICS	
Martín Berasategui gazpacho (G)(VG) With vegetables & olive spheres	85
Tomato tartare*(D)(G)(V) Fresh & dried tomato, stracciatella	95
Piquillo Peppers Stuffed with Cod (D)(G)(S)(F) Piquillo pepper filled with a cod pil - pil bechamel and its sauce	125
Txangurro donostiarra (D)(G)(S)(F) San Sebastian-style spider crab stew	145
Steak tartare* (G) Australian wagyu steak tartare served traditionally	185
MB Senyoret rice (S)(F) 'A la llauna' rice with squid and prawn	285

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**Subject to market availability.

D – Contains Dairy N – Contains Nuts G – Contains Gluten S – Contains

Shellfish F - Contains Fish V - Vegetarian VG - Vegan

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.

COLD STARTERS

Martín Berasategui's 'Gilda'*(D)(F) Martín Berasategui's version of Gilda, olives, piparra, marinated red tuna	60
Martín Berasategui salad (S)(F) Martín's Russian salad & fried shrimps	80
With caviar (F)	145
Cantabrian anchovy duo* Cantabrian SEA (D)(G)(F) 4 PIECES Cantabrian anchovies in olive oil on crystal bread and brioche bread	90
Marriage* CANTABRIAN SEA (D)(G)(F) 4 PIECES Anchovy duo, marinated and salted on toasted brioche bread, stracciatella	125
Basque-style beef carpaccio* (D)(G) Dry-aged Basque beef carpaccio, smoked Idiazabal, mustard & piparras	185
Red shrimp tartare* MEDITERRANEAN SEA (G)(S) Shrimp tartare with citrus & coral, toasted bread	225
With caviar (F)	350
Brioche caviar* (D)(G)(F) Toasted brioche bread with Oscietra caviar and stracciatella Toasted brioche bread with smoked Oscietra caviar and stracciatella	280 370
HOT STARTERS	
Martín Berasategui's croquettes PER PIECE	
Mixed mushrooms (D)(G)(V) Cheese & spinach (D)(G)(V)	35
Spanish squid (D)(G)(S)	35 35
Cecina (D)(G)	35
Tiger mussels cantabrian sea (D)(G)(S) PER PIECE Stuffed & fried mussels	40
Vegetable tempura with romesco sauce (N)(G)(VG) <i>Fried seasonal vegetables</i>	85
Grilled octopus (D)(S)(F) Charcoal grilled octopus, Galician-style potatoes	185
Grilled scallops (S)(D) With truffled spring onion and cured cecina cream	195



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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: $ilde{Charcoal\ grilled}$ $ilde{Al\ ajillo}$

Clams Cantabrian Sea (S)
Served either: Charcoal grilled
With Basque marinara sauce (G)

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



Cooked over our charcoal grill

Whole monkfish cantabrian sea (f) 625/kg

Whole sea bass cantabrian sea (f) 850/kg

Whole sole cantabrian sea (f) 860/kg

Whole besugo bream atlantic ocean (f) 890/kg

Whole turbot cantabrian sea (f) 980/kg

Fish supreme of the day Cantabrian Sea (200G) (D)(G)(S)(F)

Charcoal grilled Basque-style

Fried sea bass Cantabrian Sea (450G) (G)(F)

Served with it's crispy bones, white miso and piparra emulsion







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125 195

150

175

145

160

255

300



MEAT**

Australian Angus MB 2-4 ribeye on the bone Charcoal grilled Basque-style	750 / KG
Australian Westholme Wagyu MBS 6+ T-bone steak Charcoal grilled Basque-style	895 / KG
Dry aged Spanish premium ribeye on the bone Charcoal grilled Basque-style	950 / KG
Organic chicken supreme (250G) (D) Slow-cooked finished over charcoal	185
Braised Wagyu Cheeks DI Slow cooked with mushroom Foam	205
Australian Angus tenderloin (200G) (D) Charcoal grilled Basque-style	295
Australian Angus sirloin (400G) Charcoal grilled Basque-style	295
Spanish baby lamb shoulder (500G) (D) Slow-cooked suckling lamb finished in our clay oven	375
TO ACCOMPANY	
Piquillo peppers (VG) Roasted piquillo peppers	45
Fried potatoes (VG) Agria potatoes, confit & fried	45
Potato purée (D)(V) Martín Berasategui-style	45
Seasonal green salad (VG) Local lettuce greens, spring onions, vinaigrette	45
Charcoal grilled asparagus (D)(V) Green asparagus, béarnaise sauce	45
Avocado salad (VG) Avocado, mixed cherry tomatoes, roasted garlic vinaigrette	45

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SAUCES

FISH AND SEAFOOD:	
Butter sauce (D)(V)	35
Cantabrian sauce (D)(G)(S)	35
Hollandaise sauce (D)(V)	35
Selection of sauce with caviar (F)	60
VEGETABLES & MEAT:	
Basque chimichurri (VG)	35
Béarnaise sauce (D)(V)	35
Salsa romesco (N)(VG)	35
<i>Hunter's sauce</i> (D)	35
TO FINISH	
Flan (D)(N)	60
With vanilla chantilly	
Citrus fruits (D)(N)(G)	65
Fresh and compressed fruits in their own juice	
Martín Berasategui torrija (D)(N)(G)	75
Caramelised brioche bread, milk ice cream, almond cream	/3
Warm almond cake (D)(N)(G)	75
Almond cake, honey ice cream	/5
Dearwa alaasaaalaa	
Basque cheesecake (D)	95
Jara`s signature cake, basque style	
Martín Berasategui & Angelo Musa's signature burnt orange and chocolate (D)(N)(G)	95
Basque olive oil, smoked sea salt	

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