



**all-day** *dining*

*seated*



A selection of flavors served throughout the day,  
made for refined enjoyment.

Notice

Please be advised that food and drinks prepared here may contain ingredients or allergens.

*List of substances or products causing allergies or intolerances used in this exercise and listed in Annex II of EU Reg. No. 1169/2011*

Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof.	Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof.
Crustaceans and products thereof.	Celery and products thereof.
Eggs and products thereof.	Mustard and products thereof.
Fish and products thereof.	Sesame seeds and products thereof.
Peanuts and products thereof.	Sulphur dioxide and sulphites concentrations of more than 10 mg/kg.
Soybeans and products thereof.	Lupin and products thereof.
Milk and products thereof (including lactose).	Molluscs and products thereof.

Customers are advised to let our staff know if any food may cause an allergic reaction prior to ordering. If you would like to know the list of ingredients used in a particular dish from our menu, ask and we will be happy to assist you.

Brunch

<b>TRUFFLE CROQUE MONSIEUR (G,D)</b> <i>Toasted milkbread, Gruyère cheese, honey-roasted ham, Mornay sauce, fresh truffle</i>	€13.50
<b>BREAKFAST BOWL (V,G,D)</b> <i>Greek yoghurt, tropical fruit, macadamia nuts, coconut granola, chia, manuka honey</i>	€15.00
<b>AVOCADO &amp; TOMATO TARTINE (V,G)</b> <i>Sourdough toast, avocado, fresh &amp; cured tomatoes, sumac onions, microgreens</i>	€12.50
<b>SPANISH TORTILLA (E,G)</b> <i>Potato tortilla, pan tomate</i>	€14.50
<b>NOMA SANDO (G,E,D)</b> <i>Scrambled eggs, crispy bacon, avocado, milk bread</i>	€12.50
<b>FRENCH TOAST (V,G,D,E)</b> <i>Brioche French toast, vanilla mascarpone, maple syrup, fresh berries</i>	€15.00

(G) GLUTEN - (D) DAIRY - (E) EGGS - (N) NUTS - (S) SHELLFISH - (F) FISH - (M) MOLLUSCS

(SE) SESAME - (MU) MUSTARD - (SO) SULPHITES - (V) VEGETARIAN

S U S H I

Nigiri 2 PCS

TUNA (F,SO)	€7.00
SALMON (F,SO)	€6.50
PRAWN (S,SO)	€7.00
GREY MEAGRE (F,SO)	€7.50

Sashimi 2 PCS

TUNA (F)	€8.00
SALMON (F)	€7.50
GREY MEAGRE (F)	€8.00

Hosomaki

SALMON (F,SO)	€8.00
TUNA (F,SO)	€8.00
CUCUMBER (SO)	€6.50
AVOCADO (SO)	€7.00

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## Uramaki

<b>TIGER ROLL (G,D,S,E)</b> <i>Tempura prawn, avocado, cream cheese, sweet potato, garlic &amp; ginger sauce</i>	€16.50
<b>SPICY TUNA ROLL (F,G,E,SO)</b> <i>Marinated tuna, cucumber, crispy rice, masago</i>	€15.50
<b>SEABASS TEMPURA ROLL (F,G,E,SO)</b> <i>Tempura seabass, avocado, seabass sashimi, garlic &amp; ginger soy</i>	€16.50
<b>SNOW CRAB ROLL (S,G,E)</b> <i>Creamy crab, avocado, orange &amp; ginger mayo</i>	€14.50
<b>CRISPY EEL ROLL (F,G,D,E,SO)</b> <i>Tempura prawn, cream cheese, avocado, eel, tobiko &amp; truffle sauce</i>	€17.50
<b>ICHIGO ROLL (S,F,G,SO)</b> <i>Crab, cucumber, mango, tobiko, teriyaki glaze</i>	€15.50
<b>LAVA ROLL (S,G,SO)</b> <i>Avocado, cucumber, crab, garlic teriyaki glaze</i>	€14.50

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C R U D O

Crudo

<b>SCALLOP CRUDO (G,M,SE,SO)</b> <i>Scallop, crispy rice paper, garlic &amp; sesame ponzu</i>	€22.00
<b>RED SNAPPER (F,G,SO)</b> <i>Carrot &amp; daikon, red tobiko, chives, yuzu kosho</i>	€18.00
<b>LOCAL PRAWN TARTARE (S,G,SO)</b> <i>Avocado, fried capers, enoki tempura, citrus &amp; caper dressing</i>	€21.00
<b>TRIO OF CRUDO (F,G,M,SO)</b> <i>Salmon, tuna, scallop, carrot &amp; daikon, aji amarillo</i>	€26.00
<b>GREY MEAGRE TARTARE (F,G,SO)</b> <i>Avocado, mango, miso dressing</i>	€18.50
<b>DUO OF CRUDO (F,G,SE,SO)</b> <i>Salmon &amp; tuna, carrot &amp; daikon, sesame &amp; ginger soy</i>	€18.00

Poke Bowls

<b>SPICY TUNA POKE (F,G,E,SE,SO)</b> <i>Gochujang mayo, sushi rice, edamame, avocado, vegetables, crispy onions, wakame</i>	€19.50
<b>SALMON POKE (F,G,SE,SO)</b> <i>Garlic ponzu, sushi rice, edamame, avocado, vegetables, crispy onions, wakame</i>	€18.50

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Starters

<b>CRISPY CALAMARI (G,E,M)</b> <i>Lemon, garlic aioli</i>	€19.00
<b>MUSSELS (M,D,SU)</b> <i>White wine, garlic, herbs</i>	€17.50
<b>VEAL TONNATO (E,F)</b> <i>Thin veal, tuna &amp; anchovy cream, capers</i>	€19.50
<b>JAMÓN IBÉRICO 6 YEAR OLD (G)</b> <i>Pan tomate</i>	€24.00
<b>TRIO OF DIPS (V,E,D)</b> <i>Seasonal selection served with warm focaccia</i>	€18.00
<b>BURRATA (V,D)</b> <i>Tomatoes, aged balsamic</i>	€15.50

Pasta

<b>PRAWN (G,S,D)</b> <i>Fresh spaghetti pasta, prawns in a creamy bisque</i>	€31.00
<b>POMODORO (V,G,D,N)</b> <i>Fresh spaghetti pasta, tomato fondue, stracciatella, parmesan &amp; pistachio crumble</i>	€19.50
<b>SALSICCIA FRIARIELLI (G,D)</b> <i>Fresh spaghetti pasta, Toscana sausage, friarielli and parmesan &amp; herb gremolata</i>	€25.00
<b>NOMA SCOGLIO (G,S,M,D)</b> <i>Fresh spaghetti pasta, shellfish, garlic, dashi, butter</i>	€32.00
<b>NOMA PAELLA (S,M,SU)</b> FOR TWO <i>Saffron scented rice, chorizo, shellfish &amp; chicken</i>	€68.00

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## Mains

<b>RIBEYE (D)</b> <i>Uruguay grain fed grilled ribeye, port jus, catalan-style spinach</i>	€40.00
<b>VEAL CUTLET 600G (G,D,E)</b> TO SHARE <i>Breaded veal, caper &amp; lemon butter</i>	€60.00
<b>IBERICO PORK PLUMA (D)</b> <i>Grilled pluma, sweet potato &amp; grilled endive</i>	€36.00
<b>GREY MEAGRE (F)</b> <i>Pickled fennel, zucchini &amp; citrus dressing</i>	€33.00
<b>PERI PERI CHICKEN</b> <i>Grilled chicken, peri peri marinade, textures of corn &amp; chimichurri dressing</i>	€26.00
<b>LOCAL PRAWNS (S,G,D)</b> <i>Grilled prawns on barley &amp; pickled fennel</i>	€38.00
<b>FRESH FISH &amp; MEAT SELECTION</b> <i>From the availability of the day, simply grilled</i>	

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Sides

'NDUJA BROCCOLINI (D)	€7.00
ASPARAGUS (D)	€8.50
SIDE SALAD	€5.50
RATATOUILLE (D)	€9.50
POTATO TERRINE (D,G)	€6.50
SEA SALT FRIES	€7.00
IBERICO ROASTED POTATOES	€6.50

Dessert

DAILY SELECTION (G,D,E,N)	€8.00
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## Infused Water

**LEMON & GINGER** €7.00  
*1L Infused Still or Sparkling Water*

Citrus and warming ginger infusion for a clean, refreshing lift.

**CUCUMBER, MINT & LIME** €7.00  
*1l Infused Still or Sparkling Water*

Crisp cucumber, fresh mint, and lime for a cool, revitalizing finish.

**STRAWBERRY & MINT** €7.00  
*1l Infused Still or Sparkling Water*

Light strawberry sweetness lifted with fresh mint for a soft, refreshing taste.

**FRESH ICED TEA** €7.00  
*Black Tea or Green Tea*

Lightly brewed and served chilled for a clean, refreshing finish.

## Minerals

**LARGE STILL WATER** €5.00

**LARGE SPARKLING WATER** €6.00

## Freshly Squeezed Juices

**THE GINGER SAILOR** €6.50  
*Orange, carrot & ginger*

Fresh citrus, earthy carrot, and a warming ginger kick for a bold, energizing blend.

**SOUR-SWEET HAPPINESS** €6.50  
*Pineapple, strawberry & lemon*

Tropical pineapple and strawberry balanced with a bright citrus lift.

**FRESH PRINCE** €6.50  
*Watermelon, green apple & grape*

Juicy watermelon, crisp green apple, and sweet grape for a smooth fruity finish.

## Soft Drinks

COCA COLA	330ml	€4.70
COCA COLA ZERO	330ml	€4.70
SPRITE	330ml	€4.70
KINNIE	330ml	€4.70
BITTER LEMON	330ml	€4.70
TONIC WATER	330ml	€4.70
GINGER ALE	330ml	€4.70

## Energy Drinks

RED BULL	€5.00
RED BULL SUGAR FREE	€5.00

## Beer

SOL	<i>Bottle</i>	<i>33cl</i>	€7.00
BAVARIA	<i>Can</i>	<i>33cl</i>	€7.00
STELLA	<i>Can</i>	<i>33cl</i>	€7.00

## Ciders

SOMERSBY APPLE	€7.00
SOMERSBY BLACKBERRY	€7.00

## Sangria

<b>SANGRIA</b> Red wine with fresh fruit and a light citrus touch.	<i>Glass</i>	€12.00
<b>SANGRIA JUG</b> A sharing sangria packed with fruit and citrus, made for the table.	<i>1l</i>	€30.00

B Y T H E G L A S S

White Wine

CHENIN BLANC VILLIERA	€7.00
FALANGHINA	€9.00
GIRGENTINA 1919	€11.00
GAVI DI GAVI	€11.00

Rosé Wine

M DE MINUTY	€11.00
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Red Wine

NERO D'AVOLA	€7.00
MONTEPULCIANO D'ABRUZZO	€9.00
GELEWZA 1919	€11.00

Dessert Wine

MOSCATO D'ASTI	€9.00
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Sparkling Wine

BOTTEGA PROSECCO	€9.00
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WE INVITE YOU TO EXPLORE OUR CURATED WINE AND CHAMPAGNE COLLECTION.

KINDLY ASK YOUR SERVER FOR THE MENU.

Mocktails

**FRUIT FIZZ**

€8.50

*Pineapple Juice, Orange Juice,  
Fresh Lime, Fresh Mint*

Tropical pineapple and citrus layered with mint and a light strawberry sparkle.

**CITRUS COOLER**

€8.50

*Orange Juice, Fresh Lemon*

Fresh orange and lemon topped with ginger ale for a crisp, zesty refresh.

**BLOOM**

€8.50

Floral rose and elderflower blended with soft citrus and sparkling sweetness.

## Classic Cocktails

<b>MOJITO</b> Fresh mint and lime shaken with rum and soda for a crisp, refreshing classic	€12.00
<b>APEROL SPRITZ</b> Light and bubbly with bittersweet orange and a refreshing sparkle	€12.00
<b>PINA-COLADA</b> Creamy coconut and pineapple blended with rum for a smooth tropical profile	€14.00
<b>COSMOPOLITAN</b> Vodka, cranberry, and citrus balanced with a light tart finish	€14.00
<b>MARGARITA</b> Tequila and fresh lime with a bold citrus edge	€14.00
<b>DAIQUIRI</b> Clean and simple rum cocktail with fresh lime and subtle sweetness	€14.00
<b>NEGRONI</b> Strong and bitter with deep herbal complexity and citrus notes	€15.00
<b>LONG ISLAND ICED TEA</b> A smooth but powerful mix of spirits with citrus and cola	€18.00
<b>ESPRESSO MARTINI</b> Rich espresso and vodka with a smooth coffee finish	€15.00
<b>PORN-STAR MARTINI</b> Tropical passion fruit and vanilla served with a sparkling side	€15.00

BEVERAGE MENU

Hot Brewery

AMERICANO	€3.00
BLACK TEA	€3.00
CAFFE LATTE	€3.50
CAPPUCCINO	€3.00
DOUBLE ESPRESSO	€3.50
ESPRESSO	€2.50
ESPRESSO LUNGO	€2.50
ESPRESSO MACCHIATO	€2.50
FRESH GINGER & LEMON TEA	€3.50
FRESH MINT TEA	€3.50
HERBAL TEA	€3.50

Cold Brewery

FRAPPE	€4.50
ICE LATTE	€4.50
BOOZY FRAPPE	€6.50
<i>Apricot Brandy or Cherry Brandy</i>	

Vodka

SMIRNOFF	€8.00
BELVEDERE	€14.00
CIROC	€14.00

Gin

GORDON'S	€8.00
TANQUERAY	€9.00
TANQUERAY 0.0	€8.00
TANQUERAY TEN	€10.00

Rum

CAPTAIN MORGAN White Rum	€8.00
CAPTAIN MORGAN Dark Rum	€8.00
CAPTAIN MORGAN Spiced Rum	€8.00
ZACAPA	€14.00
EMINENTE 7YO	€14.00

Tequila

LA CHICA Blanco	€8.00
LA CHICA Gold	€8.00
DON JULIO Blanco	€14.00
DON JULIO Reposado	€15.50
DON JULIO Anejo	€16.50
DON JULIO 1942 Anejo	€32.00
CASAMIGOS Blanco	€14.00
CASAMIGOS Reposado	€14.50
CASAMIGOS Anejo	€15.50

Mezcal

SAN COSME MEZCAL €16.50

Whiskey

OLD BAILE €11.50

JACK DANIEL'S €9.00

JOHNNIE WALKER  
Red Label €8.00

JOHNNIE WALKER  
Black Ruby €11.00

JOHNNIE WALKER  
Black Label 12YO €12.00

JOHNNIE WALKER  
Double Black €14.00

TALISKER 10YO €12.00

GLENMORANGIE 14YO €14.00

BULLEIT BOURBON €9.00

Cognac

HENNESSY VS €16.00

Aperitivo

APEROL	€8.00
CAMPARI	€8.00
MARTINI BIANCO	€8.00
MARTINI ROSSO	€8.00

Digestives

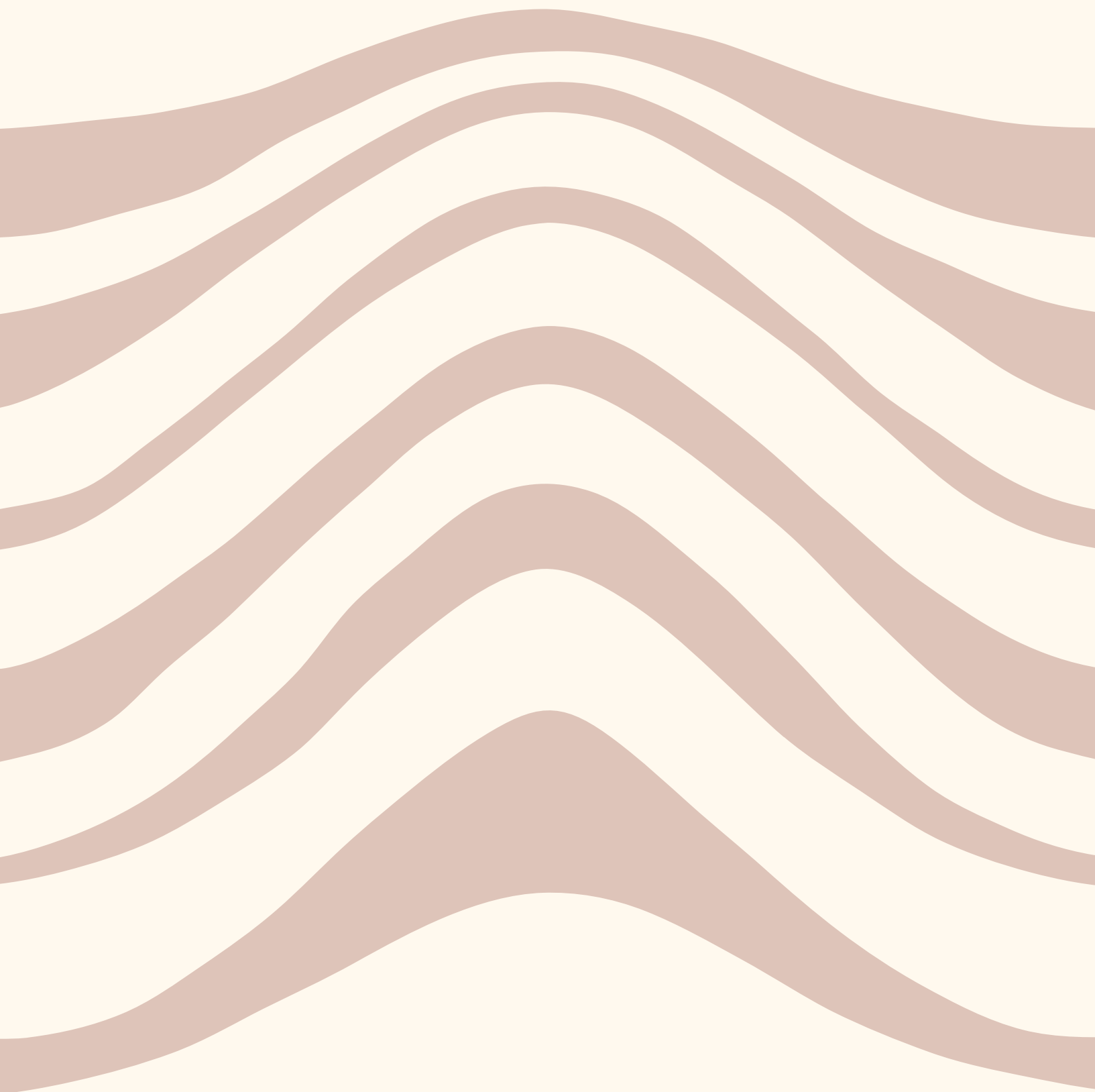
AMARO MONTENEGRO	€8.00
AMARO RAMANZOTTI	€8.00
GRAPPA	€8.00
LIMONCELLO	€8.00
ARANCELLO	€8.00
JÄGERMEISTER	€8.00

Liquors

AMARETTO DISARONNO	€8.00
PEACH SCHNAPPS	€8.00
BAILEYS	€8.00
MIDORI	€8.00
BLUE CURACAO	€8.00
KAHLUA	€8.00
COINTREAU	€8.00
FRANGELICO	€8.00
PASSOA	€8.00
SAMBUCA	€8.00
SOUTHERN COMFORT	€8.00
BAJTRA	€9.00







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