

Dessert



Churros

9
11
€

Desserts



Coconut Ice Cream

11
€

Rice dishes



Rice

Non alcoholic drinks



Homemade Lemonade

5
€

Appetizers



Sea Bass Ceviche

17
€



Ceviche

8

Uncategorized



Popped Corn Monkfish Cheeks

11
€



BBQ Plantain

7
€



Choux Pastry

14
€



Piura Porcelana

14
€

Soups



Lettuce soup

Main courses



Sea Bass

Vegetarian



Cauliflower

Snacks



Courgette Cornmeal Beignets

11
€



Tapioca Marshmallows

11
€

Sandwiches



California Sandwich

19



Veggie Sandwich

1

Fish dishes



Grilled Tuna

9
21
€



Fish croquettes

7



Fish of the Day

Seafood



Seafood

SIDES



Green Bean Salad

13
€



Sprouting Broccoli

14
€



Grilled Cabbage

14
€



Charred Sweet Potato

7
€

Sweets



Banana Yuzu Ice Cream

13
€



Pancakes (Weekend Special)

16
€

Sauces



Cocktail

Tacos



El Gobernador

14
€

Starters



Padron Peppers

9 €



Seafood Platter

109
€

Cocktails



Locoto

14
€



Mezcalamity

16
€



Daiquiri Smash

13
€



Antigua Negroni

14
€



Granada Collins

13
€

Fish & Seafood



Miso Cured Seabass

22
€



Squid Marinated In Garlic Aji Panca

27
€



Trout Cooked in Banana Leaf

23
€

Sweet



Torcolato (Vespaiola), Maculan, Italy 2019



Tokaji Aszú 5 Puttonyos (Furmint), Oremus, Hungary 2013

Classics



Paloma

13
€

Rum



Gosling's Black Seal

13
€



Diplomatico Reserva Exclusiva

19
€

Pizza - Klein Ø 22cm



Belvedere

17
€

Gin



Locksley Sir Robin

9
€



Locksley Raspberry

9
€



Very Special Old Tom

14
€



Gin Mare

16
€



Hendrick's

16
€



Kinobi

17
€



Tanqueray 10

17
€



Monkey 47

17
€

Tequila



Herradura Plata

15
€



Herradura Reposado

17
€



Patrón Añejo

19
€

Vodka



Stolichnaya

13
€



Stoli ELIT

17
€



Grey Goose

17
€

Hauptgerichte - Fisch



Grilled Prawns

22
€

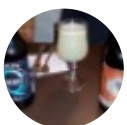
VIP Drinks



Bombay Sapphire

15
€

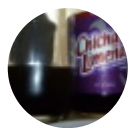
Aperitifs



Pisco Sour

14
€

Bebidas



Chicha Morada

9
€

Pisco



Barsol Acholado

13
€



Barsol Mostoverde

14
€

Brandy



Barsol Quebranta

11
€

Champagne



Drappier, Carte d' Or, France NV



Drappier, Blanc de Blancs Signature NV



Drappier Brut Nature (No Added Sulphur) NV



Jacquesson, Cuvée 744, 2016



Veuve Clicquot Rosé NV

Beverages



Juices

Contorni



Black Rice

9
€

Blends



Monkey Shoulder

15
€

Bar Bites



Tuna Tostadas

14
€

Open Sandwich



Salmon Ceviche

16
€

Rose



Calafuria (Negroamaro), Tormaresca, Italy



Côtes de Provence M Rosé (Grenache Cinsault Syrah), Minuty, France 2020



Whispering Angel Côtes de Provence Rosé, Chateau D'Esclans, France 2020

White



Sauvignon Blanc, Elgin Vinters, South Africa 2020



Albariño Sobre Lias, Casal Caeiro, Spain 2021



Esoterico Orange (Zibibbo), Unico Zelo, Australia 2021



Viognier, Deakine Estate, Australia 2021



Vermentino di Bolgheri by Antinori, Guado al Tasso, Italy 2021



Pouilly-Fumé Les Chailloux Silex (Sauvignon Blanc), Domaine Chatelain, France 2019



Chablis 1er Cru Vau Ligneau (Chardonnay), Domaine Hamelin, France 2020



Chassagne-Montrachet (Chardonnay), Philippe Colin, France 2019



Viennae Ribolla Gialla, Jermann, Italy 2021



Gavi di Gavi La Meirana (Cortese), Broglia, Italy 2021



Verdicchio CaSal di Serra Classico Superiore, Umani Ronchi, Italy 2020



Roncaglia Colli Pesaresi (Albanella), Mancini, Italy 2020



Riesling Kirchweg Smaragd, Rudi Pichler, Austria 2017



Assyrtiko Clos Stegasta, T-Oinos, Greece 2020



Chardonnay Roserock, Drouhin Oregon, United States 2018



Riesling, Cobb Cole Ranch, United States 2020



Dr Nadeson Riesling, Lethbridge, Australia 2020



Chardonnay, Yarra Yering, Australia 2018



ZBO Zibibbo Amphora (Orange), Brash Higgins, Australia 2021

Red



Cabernet Sauvignon, Deakin Estate, Australia 2020



Cotes-du-Rhone Samorens, Ferraton Pere Fils, France 2021



Xinomavro, Thymiopoulos 2020



Malbec Norton Porteno, Argentina 2021



Morey-Saint-Denis Trilogie, Hubert Ligny, France 2017



Pommard Les Vignots (Pinot Noir), Xavier Monnot, France 2019



Rasteau (Grenache-Syrah), Domaine de Beurenard, France 2019



Brunello di Montalcino, Pian Delle Vigne, Italy 2017



Cont'ugo (Merlot), Guado al Tasso, Italy 2019



Sughere (Sangiovetto Cabernet Sauvignon Merlot), Rocca di Frassinello, Italy 2017



Ghiaia Nera Nerello Mascalese, Tascante, Italy 2019



Zweigelt, Peter Schweiger, Austria 2021



Rioja Reserva (Tempranillo), Conde Valdemar, Spain 2018



Roserock Pinot Noir, Domaine Drouhin Oregon, United States 2018



Estate Cabernet Sauvignon, Ridge, United States 2018



Indra Shiraz, Lethbridge, Australia 2016



Jackaman's Cabernet Sauvignon, Langmeil, Australia 2016

Sparkling



Ca Del Console, Prosecco, Italy NV



Franciacorta Cuvée Prestige, Ca del Bosco, Italy

Rye



Hudson Manhattan

22
€

Japanese Whisky



Suntory Hibiki

22
€



Nikka 12

31
€

Japanese Whiskey



Nikka Pure Malt

17
€

Raw



Smoked Mushroom Ceviche

15
€

Scotch Whisky



Auchentochan

17
€

Beers & Cider



Cusqena 5% Golden Lager, Peru



Showering Triple Vintage Cider 6.8% Dray Cider, England



Toast Session IPA 4.5% IPA, UK



Lucky Saint 0.5% Gegmany

Speyside



Glenfiddich 12

17
€

Mezcal



Alipus San Baltazar

14
€



Derrumbes Oaxaca

21
€

To Follow



Crispy Aubergine

17
€

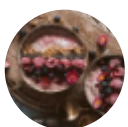
Hot Tapas



Fried Aubergine

18
€

Vegan Options



Vegan

Sushi Or Sashimi



Octopus

1



Mackerel

Liquor



Patrón Silver

15
€

Scotch



Balvenie 14

22
€

Agave



Ocho Reposado

15
€

Tequila and Mezcal



Ocho Blanco

14
€

Passed Hors D'oeuvres



Grilled Cauliflower

15
€

Collection



Hamachi Tartare

21
€

Islay



Laphroaig 10

16
€

Bourbon & Rye



Buffalo Trace

13
€

Drinks



Drinks

Other American Whiskey



Rittenhouse

16
€

Grilled Anticuchos



Blackened Octopus

27
€

Rich & Full Bodied



Glenfiddich 15

18
€

Cupreata



Derrumbes Michoacan

18
€

Tequila Selections



Patrón Reposado

17
€

Market Fish on the Grill



Market Fish on the Grill

Bebidas Responsables



Geranium Garden

9
€

Nicht kategorisiert



Tanqueray Royale

18
€



Abelha Cachaça

13
€



Jameson

15
€