

BITES

CICCHETTI OLIVES 12

DOURO ALMONDS 10

SALT COD FRITTERS WITH SAFFRON AIOLI 18

JAMON IBERICO TARTINE:
Braised Leeks, Rodolfe's Butter 24

**FAVA PUREE, RAPINI PESTO,
ALEPPO LABNEH, LAVASH 24**

**GRILLED PRAWNS, SPRING ONION,
SHERRY AIOLI, PIRI PIRI 32**

**WAGYU SKEWER, BLACK OLIVE BUTTER,
PINE NUT CRUMBS 32**

**TINNED RIA *de arosa* MUSSELS EN ESCABECHE
RADISH, GUINDILLAS, GRILLED AOC BOULE 34**

CHEESY STACK:
Mortadella, Sottocenere, Cavolo, Chile 28

FONDUE DE AZORES:
Bread, Sopressata, Apple, Fennel 42

**KALUGA CAVIAR, POTATO CHIPS,
SCALLION CRÈME FRAICHE 1oz 95 | 4oz 340**

Add 1oz Caviar To Any Dish 82

DESSERTS

BAKED ALASKA
Blood Orange, Pineapple 18

FRIED CHEESECAKE BITES
With Berry Compote 16

BOOZY FLIGHT 36

- Sea Salt Caramel, Espresso, Bourbon, Vanilla Ice Cream
- Ginja, Chocolate Ice Cream, Espresso, Luxardo Cherries
- Kalamansi Gelee, Ginger Ice Cream, Sparkling Lime, Whiskey

COCKTAILS

THE MARTINI 23
African Vodka or Gin, Vermouth, Orange Bitters

THE G&TEA 22
Spanish Gin, Green Tea Tonic, Sage

THE FIZZ OF JEREZ 25
PX Sherry, Brandy de Jerez, Lemon, Tonic

THE SOUR 27
Single Harvest Tequila, fresh lime juice, egg white

THE SIDECAR 29
8 year Calvados, Grand Mariner, fresh lemon

THE OLD FASHIONED 31
Barrel Strength Japanese Whiskey, smoked cherry

THE BRIDGETOWN BOULEVARDIER 24
Barbados Rum, Campari, Spanish vermouth

DAHLIA