

THE OAK EXPRESS MENU

2 Courses and a Glass of OAK Garden & Grill House White, Red or Rosé Wine
29€ per person

STARTERS

Homemade Soup of the Day (v)

Oven baked crusty Garlic Bread (v)

Brie fried in crispy Panko served with mixed Berry Compote and Green Salad with Citrus Dressing

Fresh Burrata with Rocket Salad, Organic Tomatoes and Pesto Dressing

Caesar Salad with Crispy Bacon, Anchovies, Croutons, Boiled Egg and Shaved Parmesan

Grilled Chicken Prawns

Cured Iberian Ham, hand cut and served with 'Pan de Cristal'

Langoustine Pil-Pil with Chilli and Garlic Classic Whisky Tequila

Tuna Tataki with Asian Salad and Wasabi and a Soy Sauce Dressing

2€ Supplement

FRESH FISH & SEAFOOD

Thai style grilled Sea Bass, Papaya Salad served with Nam Jim Sauce

VEGETARIAN DISHES

Boletus and Spinach Risotto

OAK SIGNATURE DISHES

The Famous 'OAK Fillet Steak Burger'

topped with Bacon & Cheese served with Homemade Coleslaw, Onion Rings and Hand Cut Fries

Full Rack of BBQ Pork Ribs

OAK Grilled Lamb Cutlets*

3€ Supplement

Marinated Half Chicken in Zesty Lime, Thyme and Black Pepper Marinade*

served off the bone

Galician Fillet Steak 250gr*

4€ Supplement

Charra Beef Sirloin Steak matured for 18 days 250gr*

The OAK Grill has been designed to ensure your chosen dish is cooked to perfection by our expert chefs. The base of the grill is first lined with charcoal to ensure the heat is maintained and your steak achieves that crisp, caramelised exterior with a pink or red center that can only be achieved with charcoal.

The Grill is then covered with aged OAK to create a unique flavour. The sugar crystals in the slow burning OAK caramelises in the intense heat, producing a fruity scent that combines with the distinctive smoky fragrance of the wood.

OAK has been specially chosen for its distinct smoke flavour that enhances the dishes without being overpowering, even with the most delicate of meats.

EXTRAS

Side Salad	6	Hand Cut Fries	6
Creamed Spinach	6	Sweet Potato Fries	6
Selection of Grilled Mediterranean Vegetables	6	Pan Fried Padron Peppers	6
Homemade Coleslaw	4	Crispy Onion Rings	6

SAUCES

Béarnaise - Peppercorn - Chimichurri - Ali Oli - Blue Cheese - Mushroom

2

DESSERTS

Banana Spring Rolls with Dark Chocolate and Baileys Cream 9

Baked Cinnamon Apple Crumble 9

Brownie Pistachio Chocolate Mousse served with Orange Sorbet 9

Frozen Red Berries with Hot White Chocolate Sauce 9

Oak's International Cheese Board served with Fruit Chutney, Fresh Fruit and Crackers 14

Selection of Ice Creams and Sorbets 8

Souffle of the day (approx 15 minutes waiting time) 12

RED WINES
VINOS TINTOS

Altozano (Tempranillo) D.O. Tierra de Castilla	19
Tinto Joven Noemus (Organic) D.O. Rioja	20
Biberius Roble Premium House Red D.O. Valladolid	22
Conde de Siruela Crianza D.O. Ribera del Duero	35
Old Coach Road Pinot Noir New Zealand	38
Malbec Reserve Domaine Bousquet Organic (Argentina)	38
Matarromera Crianza D.O. Ribera del Duero	40
Muga Crianza D.O. Rioja	35
Lealtanza Gran Reserva D.O. Rioja	45
Château de la Métairie Haute Bordeaux Supérieur	45
Marqués Riscal Gran Reserva D.O. Rioja	70
Roda 1 Reserva D.O. Rioja	80
The Chocolate Block South Africa	80
Marqués de Riscal Reserva Magnum 1.5L D.O. Rioja	70
Châteauneuf du Pape Sprite de Vallée Rouge D.O. Vallée Rouge	80
Vega Sicilia Valbuena Tempranillo / Cabernet Sauvignon D.O. Ribera del Duero	P.O.D.
Vega Sicilia Unico D.O. Ribera del Duero	P.O.D.



CHAMPAGNES

Laurent-Perrier A.C. Champagne	70
Laurent-Perrier Cuvée Rosé A.C. Champagne	125
Laurent-Perrier Magnum 1.5L A.C. Champagne	195
Laurent-Perrier Cuvée Rosé Magnum 1.5L A.C. Champagne	275
Dom Pérignon A.C. Champagne	370
Cristal A.C. Champagne	495

WHITE WINES
VINOS BLANCOS

Monasterio de Palazuelos Sauvignon Blanc D.O. Rueda	19
Pampano (Premium House Wine) D.O. Rueda	22
Diorama Chardonnay (Organic) D.O. Penedès	25
Marqués de Riscal Verdejo D.O. Rueda	28
Pinot Grigio Minini IGT Veneto, Italy	25
Segrel Ambar Albariño Rías Baixas	32
Wente Morning Fog Chardonnay California	35
Gavi Di Gavi San Silvestro Italy	40
Sancerre Celliers de la Pauline Blanc A.C. Loire	45
Chablis Domaine de Carrion A.C. Chablis	55
Marqués de Riscal Verdejo Magnum 1.5L D.O. Rueda	60
Cloudy Bay New Zealand	70



ROSÉ WINES
VINOS ROSADOS

Orvalaiz Cabernet Sauvignon Rosado D.O. Navarra	19
Marqués de Riscal D.O. Rioja	22
Pink Pearl Blush D.O. Navarra	29
Sancerre Rosé Celliers de la Pauline A.C. Loire	35
Marqués de Riscal Magnum 1.5L D.O. Rioja	50
Pink Pearl Blush Magnum 1.5L D.O. Navarra	55



CAVAS

Especial Monistrol de Marqués Brut D.O. Cava	22
Especial Monistrol de Marqués Rosé D.O. Cava	24
Dibon Brut D.O. Cava	30