

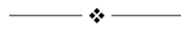
STARTERS & SALADS

Bread Basket for 2 persons	4	Cured Iberian Ham, hand cut and served with 'Pan de Cristal'	13 / 24	Norwegian Salmon Tartare marinated with Ponzu Sauce, Ginger, Toasted Sesame Seeds, Wakame, Tobico, Wasabi and Sriracha Mayonnaise	15
Oven baked crusty Garlic Bread	3	Beef Carpaccio flavoured with a Citrus Vinaigrette, Parmesan Cheese, sun dried Tomato and Rocket Salad	16	Red Tuna Tartare marinated with Wasabi, Tobico, Shichimi Togarashi, Chives and Coriander	18
Homemade Soup of the Day	8	Langoustine Pil- Pil with Chilli and Garlic Classic	14		
Brie fried in crispy Panko served with mixed Berry Compote and Green Salad with Citrus Dressing	10	Whisky Tequila	15		
Fresh Burrata with Rocket Salad, Organic Tomatoes and Pesto Dressing	14	Vietnamese King Crab Spring Roll served with Green Salad and a Duo of Dipping Sauces	19		
Ceasar Salad with Crispy Bacon, Anchovies, Croutons, Boiled Egg and Shaved Parmesan	16	Langoustines and Sea Bass Peruvian Ceviche, with Mango, Avocado and 'Tiger's Milk'	17		
Grilled Chicken	16				
Prawns	16				

Caviar of the highest Iberian quality, offers an intense flavour.

The 30g jar is served over crushed ice with fresh Blinis and accompanied with a bottle of Laurent Perrier Brut 75cl

245



FRESH FISH AND SEAFOOD

Seafood Platter: Half Lobster, Tiger Prawns, Carabineros, Crayfish served with Ali Oli and a Side Salad	65pp	Thai style grilled Sea Bass, Papaya Salad served with Nam Jim Sauce	26	Choose between a half or a whole fresh Wild Lobster barbequed with a Lemon and Herb Butter and a Side Salad:
		Steamed Alaskan King Crab Legs (500g) drizzled with Lemon Butter and a Side Salad	74	Half Lobster 35
				Whole Lobster 69

VEGETARIAN DISHES

Boletus and Spinach Risotto	15
Selection of Grilled Mediterranean Baby Vegetables with Red Pesto	16
Served with Grilled Goats Cheese	18



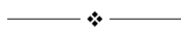
SPECIALITY STEAKS FROM THE OAK GRILL

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

Tajima Wagyu Sirloin Steak 250gr*	65
<i>The famous Wagyu Beef is intensely marbled with a softer fat delivering a distinctive rich and tender flavour</i>	
Brochette of Premium Galician Beef Picaña 200gr*	22
Charra Beef Sirloin Steak matured for 18 days 250gr*	27
Friesian Beef Sirloin Steak over 48 months old 250gr*	28



RIB-EYE STEAKS

(Approximately 1.2kg)

Côte de boeuf of the highest quality seared on the bone over our flame grill and finished to your liking on your own table top BBQ. A real treat and ideal for sharing! Choose from:

Premium Galician Beef over 52 months old*	48pp
Fleckvieh-Simmental Beef over 48 months old*	38pp

***Served with a Jacket Potato, Mushrooms and Cherry Tomatoes**



OAK SIGNATURE DISHES

Chateaubriand for Two*	29pp
Fillet Mignon and Half Lobster*	41
Galician Fillet Steak 250gr*	29
Marinated Half Chicken in zesty Lime, Thyme and Black Pepper marinade and served off the bone*	19
The Famous 'OAK Fillet Steak Burger' served with Coleslaw, Onion Rings, Bacon, Cheese and Hand Cut Fries	19
OAK Grilled Lamb Cutlets*	26
Full Rack of BBQ Pork Ribs served with Onion Rings, Hand Cut Fries and Coleslaw Salad	22

EXTRAS

Side Salad	5	Wasabi Coleslaw	5
Creamed Spinach	5	Hand Cut Chips	5
Selection of Grilled Mediterranean Vegetables	6	Pan Fried Padron Peppers	5
		Crispy Onion Rings	5

SAUCES

Béarnaise - Peppercorn - Chimichurri - Ali Oli - Blue Cheese

2