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Bread Basket for Two 	4	Cured Iberian Ham, hand cut and served with 'Pan de Cristal' 	14 / 27	Norwegian Salmon Tartare marinated with Ponzu Sauce, Ginger, Toasted Sesame Seeds, Wakame, Tobico, Wasabi and Sriracha Mayonnaise 	17
Oven baked crusty Garlic Bread 	4	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 	19
Homemade Soup of the Day (v) 	8	Langoustine Pil-Pil with Chilli and Garlic Classic 	14	Tuna Tataki with Asian Salad and Wasabi and a Soy Sauce Dressing 	19
Brie fried in crispy Panko served with mixed Berry Compote and Green Salad with Citrus Dressing 	11	Whisky - with grated Parmesan Cheese 	15	Tempura King Prawns with Tamarind Sauce, Nam Jim Sauce, Daikon Fresh Salad, Enoki Mushrooms, Baby Spinach, Avocado, Chilli, Fresh Mint & Ginger 	17
Fresh Burrata with Rocket Salad, Organic Tomatoes and Pesto Dressing 	14	Tequila - with grated Parmesan Cheese 	15		
Caesar Salad with Crispy Bacon, Anchovies, Croutons, Boiled Egg and Shaved Parmesan 	14	Fresh Vietnamese Lobster and King Crab Spring Roll served with a Green Salad and a Duo of Dipping Sauces 	18		
Grilled Chicken 	16	Langoustine and Sea Bass Peruvian Ceviche, with Mango, Avocado and 'Tiger's Milk' 	17		
Prawns 	16				










## FRESH FISH & SEAFOOD

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 Lemon and Herb Butter and a Side Salad: Half Lobster  Whole Lobster 	POD POD
Steamed Alaskan King Crab Legs (500gr) drizzled with Lemon Butter and a Side Salad 	69		






## VEGETARIAN DISHES

Boletus and Spinach Risotto 	15	Selection of Grilled Mediterranean Vegetables with Red Pesto 	16
Aubergine Ratatouille Served with either Fresh Halloumi or Feta 	17	Served with Grilled Goats Cheese 	18

## OAK SIGNATURE DISHES

Galician Fillet Steak 250gr* 	29
Charra Beef Sirloin Steak matured for 18 days 250gr* 	27
Argentinian Rib-Eye 300gr* 	28
Brochette of Premium Galician Beef 200gr* 	25
Fillet Mignon 180gr and Half Lobster* 	45
The Famous 'OAK Fillet Steak Burger' topped with Bacon & Cheese served with Homemade Coleslaw, Onion Rings and Hand Cut Fries 	22
Marinated Half Chicken in Zesty Lime, Thyme and Black Pepper Marinade* served off the bone 	22
OAK Grilled Lamb Cutlets* 	26
Full Rack of BBQ Pork Ribs served with Homemade Coleslaw, Onion Rings and Hand Cut Fries 	24

## MEAT TO SHARE

Chateaubriand for two 600gr* 	32pp
Tomahawk Rib-Eye for Two 1500gr* 	55pp
Roasted Lamb Shoulder served with a Side Salad and Hand Cut Fries 	29pp
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! (Approximately 1.2kg) Choose from:	
Premium Galician Beef over 52 months old* 	48pp
Fleckvieh-Simmental Beef over 48 months old* 	39pp

Chef's Favourite

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

## 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 
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Cover charge 2€ per person / VAT included

Revision 05/03/2019

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.

RED WINES  
VINOS TINTOS

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



CHAMPAGNES

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

WHITE WINES  
VINOS BLANCOS

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



ROSÉ WINES  
VINOS ROSADOS

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



CAVAS

<b>Especial Monistrol de Marqués Brut</b> D.O. Cava	22
<b>Especial Monistrol de Marqués Rosé</b> D.O. Cava	24
<b>Dibon Brut</b> D.O. Cava	30