







BRISAS MEZZE

Served With Pita, Catalan Toast

MUSABAHA 4OZ \$210  
Olive Oil, Parsley and Zaatar

MARINATED OLIVES \$190  
Rosemary, Orange and Thyme

ZA'ALUK \$200  
Eggplant, Tomato, Peppers, Onion, Garlic and Olive Oil

EZMA SALAD \$220  
Pomegranate Molasses, Tomato, Bell Pepper, Xcatic, Parsley and Onion

BAGNA CAUDA \$240
Garlic Cream, Walnut, Anchovies 10Z, Vegetables, Egg and Olive Oil

TAPAS

CAULIFLOWER JAFFA \$205  
Lime, Tomato Mojo, Sesame and Zaatar

PATATAS BRAVAS \$300  
Pimentón de La Vera, Sriracha y Chives

CHARRED EGGPLANTS \$290  
Zug, Carob Molasses, Labneh and Crispy Chili

GRILLED SHRIMP 6 OZ \$480
Black Garlic Aioli, Chili Oil and Cilantro

MANCHEGO CHEESE 4OZ \$275  
Fermented Honey

SERRANO HAM 3.5 OZ \$300

KABOBS

Accompanied with Pita Bread

HALLOUMI 5OZ \$280  
Lime, Pickled Golden Raisins and Walnuts

BLACK SALMON DUKKAH 6 OZ \$400
Piloncillo, Spring Onion and Chili Flakes

HARISSA BEEF KABOBS 5 OZ \$440
Onion, Tahini and Hummus

CHICKEN SHAWARMA 6 OZ \$420
Tahini, Pickled Onion and Date Honey

DESSERTS

BOUGATSA \$280
Financier, Pistachio and Cardamom Honey

OLIVE OIL & CHOCOLATE SACHERTORTE \$300
Sponge, Fig Compote, Ganache and Port

ORANGE CATALAN CRÈME \$300
Raspberry and Lavender

SORBETS \$230
House Selection



Spa Recommendation



Vegetarian



Vegan