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**TO SHARE**  
**CRUDOS**  
**SALADS**  
**FROM THE GRILL &**  
**THE KITCHEN**  
**SIDES**  
**WINE APERITIFS**  
**WINES**

**-BLAC**  
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# TO SHARE

<i>Grilled olives &amp; marinated feta cheese</i>	\$29.000
<i>Boquerones, heirloom tomato &amp; focaccia toast</i>	\$40.000
<i>Crispy potato mille-feuille with fish tartare, tapenade &amp; sun-dried tomato (1 pc)</i>	\$17.000
<i>Shrimp cocktail and crab roll (1 pc)</i>	\$30.000
<i>Crab claws with butter and garlic</i>	\$48.000
<i>Tuna tostada, chipotle mole mayo &amp; avocado (1 pc)</i>	\$22.000
<i>Crab &amp; shrimp tostada with avocado cream (1 pc)</i>	\$22.000
<i>Corvina croquettes, lemon aioli &amp; shrimp mayo (4 pcs)</i>	\$32.000
<i>Roasted vegetables and goat cheese montadito (1 pc)</i>	\$17.000
<i>Jamon Iberico &amp; Pan tumaca</i>	\$114.000
<i>Huevos rotos, garlic shrimp &amp; Iberian ham shavings</i>	\$58.000

# CRUDOS

<i>Tuna crudo, heirloom tomato &amp; yuzu vinaigrette</i>	\$44.000
<i>House-cured salmon gravlax, egg, potato chips &amp; pickled onions</i>	\$48.000
<i>Corvina crudo, grilled prawns &amp; chipotle</i>	\$54.000
<i>Raw fish trio with mignonette &amp; olive mayo</i>	\$54.000
<i>Tuna tartare over sushi rice &amp; citrus ponzu</i>	\$44.000
<i>Eggplant and cashew hummus, grilled tuna &amp; pita bread</i>	\$48.000

# SALADS

<i>Burrata, melon &amp; tomato</i>	\$40.000
<i>With prosciutto</i>	\$51.000
<i>Fennel salad, olives, orange, radicchio &amp; goat gouda</i>	\$39.000
<i>Classic Caesar salad</i>	\$42.000

# FROM THE GRILL & THE KITCHEN

<i>Orzo with prawns</i> .....	<i>\$70.000</i>
<i>Grilled prawns with curry sauce</i> .....	<i>\$70.000</i>
<i>Grilled fish filet with curry sauce</i> .....	<i>\$89.000</i>
<i>Seafood soup with prawns, shrimp &amp; mussels</i> .....	<i>\$72.000</i>
<i>Pepper steak:</i>	
• <i>Tuna</i> .....	<i>\$72.000</i>
• <i>Beef tenderloin</i> .....	<i>\$84.000</i>
<i>Grilled fish over chickpea &amp; chorizo stew</i> .....	<i>\$90.000</i>
<i>Whole grilled fish with olive oil, garlic &amp; peperoncino (450 g)</i> .....	<i>\$166.000</i>
<i>Half portion</i> .....	<i>\$88.000</i>
<i>Spaghetti, creamy pomodoro &amp; burrata</i> .....	<i>\$64.000</i>
<i>Creamy rice with beef cheek and tenderloin</i> .....	<i>\$82.000</i>
<i>Half grilled chicken, roasted lemon &amp; pearl onions</i> .....	<i>\$64.000</i>
<i>Argentinian ribeye, paprika butter &amp; chimichurri (350 gr)</i> .....	<i>\$146.000</i>
<i>Creamy squid ink rice with grilled fish and leche de tigre</i> .....	<i>\$75.000</i>

## SIDES

<i>Creamy mashed potatoes</i> .....	<i>\$16.000</i>
<i>Jasmine rice</i> .....	<i>\$13.000</i>
<i>French fries</i> .....	<i>\$16.000</i>
<i>Roasted vegetables</i> .....	<i>\$21.000</i>
<i>Tomato, avocado &amp; shallots salad</i> .....	<i>\$13.000</i>

# WINE APERITIFS

<i>Vermouth, Dolin, Chambéry, Fr</i>	\$35.000
<i>Vermouth, La Copa, Jerez, Es</i>	\$22.000
<i>Vermouth, Silvio Carta, Sardegna, It</i>	\$54.000
<i>Fino, Tio Pepe En Rama, Palomino, Jerez, Es</i>	\$32.000
<i>Manzanilla "La Guita" Palomino, Jerez, Es</i>	\$28.000

# WINES

## **BUBBLES**

	<b>1/2 Copa</b>	<b>Copa</b>	<b>Botella</b>
<i>Cremant, DVerret, Chardonnay, Bourgogne, Fr</i>	\$39.000	\$78.000	\$390.000
<i>Cava "Can Xa" Xarel-lo, Macabeo, Paredada, Es</i>	\$20.000	\$40.000	\$200.000
<i>Champagne Taittinger, Chardonnay, Reims, Fr</i>	\$75.000	\$150.000	\$750.000

## **ROSÉ**

<i>La Florane "À Fleur", Cinsault, Côtes du Rhône, Fr</i>	\$24.000	\$48.000	\$240.000
<i>Tais, Pinot Noir, Casablanca, Cl</i>	\$22.000	\$44.000	\$220.000
<i>La Martinette, Cinsault, Garnacha, Provence, Fr</i>	\$27.000	\$54.000	\$270.000

## **ORANGE**

<i>T.H Rarities, Riesling, Sauvignon Gris, Leyda, Cl</i>	\$37.000	\$74.000	\$370.000
<i>Loimer, Traminer, Alte Reben, Kamptal, At</i>	\$46.000	\$92.000	\$460.000

## **WHITES**

<i>Bric Amel, Sauvignon Blanc, Langhe It</i>	\$33.000	\$66.000	\$330.000
<i>Royal Tokaji, Muscat, Tokaji, Hu</i>	\$19.000	\$38.000	\$190.000
<i>Zillinger Neuland, Grüner Veltliner, Weinviertel, At</i>	\$26.000	\$52.000	\$260.000
<i>Marqués De La Sierra, P.X, Montilla-Moriles, Es</i>	\$17.000	\$34.000	\$170.000
<i>Domaine Verret, Sauvignon Blanc, Saint Bris, Fr</i>	\$35.000	\$70.000	\$350.000
<i>Ponte Do Lima, Loureiro, Vinho Verde, Pt</i>	\$18.000	\$36.000	\$180.000
<i>Monte Real, Tempranillo Blanco, Rioja, Es</i>	\$21.000	\$42.000	\$210.000
<i>Calasole, Vermentino, Toscana, It</i>	\$25.000	\$50.000	\$250.000
<i>Celeste, Verdejo, Rueda, Es</i>	\$24.000	\$48.000	\$240.000
<i>Trénel, Chardonnay, Beaujolais, Fr</i>	\$23.000	\$46.000	\$230.000
<i>Hiedler, Riesling, Langenlois, At</i>	\$24.000	\$48.000	\$240.000
<i>Marqués De Riscal "Limousin", Verdejo, Rueda, Es</i>	\$30.000	\$60.000	\$300.000
<i>Leonardo Erazo Pipeño 1 Lt, Moscatel, Itata, Cl</i>	\$21.000	\$42.000	\$250.000
<i>Bico Da Ran, Albariño, Rias Baixas, Es</i>	\$26.000	\$52.000	\$260.000
<i>Borgo Molino, I Ciari, Pinot Grigio, Venezia, It</i>	\$18.000	\$36.000	\$180.000
<i>Catena, Chardonnay, Mendoza, Ar</i>	\$29.000	\$58.000	\$290.000
<i>Pazo Barrantes, Albariño, Rias Baixas, Es</i>	\$63.000	\$126.000	\$630.000

## **REDS**

<i>Les Griottes, Gamay, Beaujolais, Fr</i>	\$28.000	\$56.000	\$280.000
<i>Marchesi Di Barolo "Peiragal" Nebbiolo, Barolo, It</i>	\$45.000	\$90.000	\$450.000
<i>Gaba, Mencia, Valdeorras, Es</i>	\$25.000	\$50.000	\$250.000
<i>Henrich, Blaufränkisch, Burgenland, At</i>	\$25.000	\$50.000	\$250.000
<i>La Crema, Pinot Noir, Sonoma, Us</i>	\$84.000	\$42.000	\$420.000
<i>Monteabellon "14 Meses", Tempranillo, R. Duero, Es</i>	\$29.000	\$58.000	\$290.000
<i>Di Giovanna, Nero D'Avola, Sicilia, It</i>	\$19.000	\$38.000	\$190.000
<i>Petites Estones, Garnacha, Montsant, Es</i>	\$22.000	\$44.000	\$220.000
<i>Colome "Autentico" Malbec, Salta, Ar</i>	\$42.000	\$84.000	\$420.000
<i>"Anden De La Estacion" Tempranillo, R. Duero, Es</i>	\$26.000	\$62.000	\$260.000
<i>Quinta de S.Sebastiao Rva, Merlot, Touriga Douro, Pt</i>	\$31.000	\$62.000	\$310.000
<i>LZ, Tempranillo, Rioja, Es</i>	\$28.000	\$56.000	\$280.000
<i>Chateau Ste. Michelle, Cabernet, Columbia, Us</i>	\$27.000	\$54.000	\$270.000
<i>Frescobaldi, Remole, Sangiovese, Chianti, It</i>	\$23.000	\$46.000	\$230.000
<i>Seisdedos, Rufete, Sierra de Salamanca, Es</i>	\$34.000	\$68.000	\$340.000
<i>Weninger "El Frijolero", Zweigelt, Kékfrankos, At/Hu</i>	\$25.000	\$50.000	\$250.000
<i>Protos Rva 27, Tempranillo, R.Duero, Es</i>	\$46.000	\$92.000	\$460.000
<i>T.H. Rarities, Pais, Cinsault, Maule, Cl</i>	\$36.000	\$72.000	\$360.000
<i>Gaja, Sito Moresco, Merlot, Cabernet, Langhe, it</i>	\$60.000	\$120.000	\$600.000

# COCKTAILS

## BLAC

*Summer Mule,*  
*The Glenlivet Founder's*  
*Reserve, Dubonnet, ginger,*  
*lemon, soda, cucumber, mint.*  
\$46.000

*Paloma,*  
*Ojo de Tigre, Altos Plata,*  
*pink grapefruit, Tahiti lime,*  
*Juniper grapefruit soda.*  
\$54.000

*Tommy's Margarita,*  
*Altos Reposado, agave,*  
*Tahiti lime, orange twist.*  
\$54.000

*Life Aquatic,*  
*Beefeater, feijoa, pink*  
*grapefruit, Tahiti lime,*  
*rosemary.*  
\$46.000

*Old Cuban,*  
*Havana Club 7 Year Old,*  
*Tahiti lime, prosecco, vanilla*  
*Angostura, mint.*  
\$44.000

*Negroni,*  
*Beefeater, Campari, house*  
*vermouth, orange.*  
\$51.000

## SPRITZ

*Summer Spritz,*  
*House vermouth, red wine,*  
*soda, ginger, cucumber,*  
*mint.*  
\$54.000

*Paloma Spritz,*  
*Ojo de Tigre, Altos Plata,*  
*Lillet Blanc, pink grapefruit,*  
*Tahiti lime, prosecco, Juniper*  
*grapefruit soda.*  
\$58.000

*Margarita Spritz,*  
*Altos Reposado, Lillet Blanc,*  
*Tahiti lime, prosecco, soda,*  
*orange.*  
51.000

*Spritz Aquatic,*  
*Lillet Blanc, feijoa,*  
*grapefruit, lemon, prosecco,*  
*soda, rosemary.*  
\$56.000

*Cuban Spritz,*  
*Havana Club 3 Year Old,*  
*Lillet Blanc, Tahiti lime,*  
*prosecco, soda, mint.*  
\$48.000

*Negroni Spritz,*  
*Beefeater, Campari, red*  
*vermouth, prosecco, soda,*  
*orange.*  
48.000

## SIN ALCOHOL

*Veranera,*  
*Strawberry, ginger, red*  
*berry & basil infusion, soda,*  
*mint, cucumber.*  
\$18.000

*Palomachelada,*  
*Juniper grapefruit soda,*  
*Corona o.o, grapefruit*  
*juice, Tajín salt.*  
\$19.000

*Shasta,*  
*Nia non-alcoholic herbal*  
*spirit, lemon, agave honey,*  
*salt*  
\$22.000

*Zissou,*  
*Pink grapefruit cordial,*  
*soda, rosemary, feijoa*  
*aroma.*  
\$22.000

*Varadero,*  
*Nia non-alcoholic spirit,*  
*mint, vanilla, Tahiti lime,*  
*soda.*  
\$19.000

*Nogroni,*  
*Non-alcoholic "Campari",*  
*Enamora Mimosa infusion,*  
*orange marmalade.*  
22.000