

## *Cocina* *Contemporary Kitchen*

### **STARTERS**

#### **Prawn Saganaki**

*Tiger Prawns, Tomatoes, Fresh Parsley, Feta, Ouzo*

#### **Burrata & Tomato**

*Heirloom Tomatoes, Radish, Basil oil, Balsamic Caviar Pearls*

#### **Frito Misto**

*Squid, Prawns, Sardines, Zucchini, Eggplant, Seaweed, Lemon Aioli*

#### **Sauteed Mussels**

Mussels, Cherry tomatoes, Fresh coriander, White wine

#### **Pan de Queso**

Cassava Cheese bread

#### **Rollitos Samosa**

Clay oven Chicken rolls, Mint, Yogurt sauce

#### **Padron Peppers**

Peppers, Sweet corn cake, Panka marination

#### **Kofta Lamb**

Marinated Lamb Kofta, Tamarind, Coriander sauce

## **SALADS**

### **The Rejuvenating**

Rocca Salad Wild Italian arugula leaves, cherry tomatoes, button mushroom, walnut grated parmesan cheese with homemade balsamic dressing

### **The Exotic**

Quinoa Salad, Black quinoa, baby spinach, mango, avocado, dried cranberry and grapefruit, served with passion fruit dressing

### **The Refreshing**

Greek Salad, served with some arugula, cherry tomatoes, cucumber, bell pepper, onion, kalamata olives, watermelon and feta cheese served with tangy citrus dressing

### **The Day's Salad**

Daily fresh selection

## **COLD MEZZE**

### **Yoghurt Auberguine**

*Fried cubes Auberguine, Buffalo Yoghurt garlic, Candied Tomato jam*

### **Moutabel**

*Smoked Auberguine, Tahini, Lemon juice, Olive oil*

### **Zaalouk**

Smoked Auberguine, Tomato purée, Onions, Coriander, Oriental spices

### **Hummus**

Chickpea purée, tahini, lemon juice, garlic, olive oil

## **HOT MEZZE**

### **Hummus Tantouni**

*Hummus topped with diced beef, ghee, Turkish spices, diced tomato, parsley, sumac, onions, pine nuts*

### **Briouat**

*Seafood a' la chermoula sauce, served with lobster mayo and roasted pistachio*

### **Manti**

*Boiled Manti sauteed with butter, red pepper flakes, Turkish herbs, garlic yoghurt and tomato sauce*

### **Pacanga Cheese Rolls**

*Filo pastry, duo of kasar cheese, pastrami*

## RAW BAR

### Citrus Tuna Tartare

*Yellowfin tuna, Avocado puree, Pink Grapefruit, Orange, Chives, herb oil*

### Salmon Carpaccio

*Beetroot, orange, Dill Crème Fraiche, Lemon oil*

### Fruits Mare

*Served with accompaniments and condiments*

*Lobster, Oysters, Gamberi Prawns, King Prawns, Clams, Mussels, Salmon, Tuna*

### Lombo Tataki

*Prime beef tenderloin, jalapeno, grated truffle*

### Caviar

*Served with Blinis, Sour Cream, Red Onion, Grated Egg*

Imperial Beluga Iranian (30 g)

Oscietra Classic Italian (30 g)

### Oysters

*Served with accompaniments and condiments*

Seasonal Mediterranean Oyster

(Half dozen/One Dozen)

Dibba Bay Oyster

(Half dozen/One Dozen)

## **MAINS**

### **Roasted Truffle Chicken**

*Corn & Olive Fed Chicken, roasted potatoes, mushrooms, truffle chicken jus*

### **Pulpo al Olivio**

*Spanish octopus, botija olives, quinoa, potato puree*

### **Calamari Anticuchero**

*Squid, panka chilli, potato, chimichurri*

### **Mushroom Risotto**

*Forest Mushrooms, Truffle Oil*

### **Black Paella**

*Prawns, squid, Clams, Octopus, Ink Rice*

### **Spicy Lobster Fettuccine**

*Lobster, Cherry tomatoes, fresh basil, Chilli Flakes*

### **Tortiglioni Pomodoro**

*Tomatoes, Ricotta, Fresh Basil*

### ***Al Espeto from the Jospier Grill***

### **Seabass**

### **Turbot**

### **Imperial Tiger Prawn**

*All Fish served with Sides*

## **BUTCHERY SHOP**

### **Australian**

*(Australian Black Onyx MB3+, 300 days grain fed pure Black Angus beef, high marbled 100% Natural-fed no added hormones)*

Rib-eye - (250 g) (350 g)

Tenderloin - (200 g) (300 g)

Striploin – (250 g) (350 g)

Tomahawks - (1 to 1.2 kg)

### **Wagyu**

*(Kobe style Australian Ranger Valley beef, 450 days grain fed highly marbled packed with flavors)*

Tenderloin - (200 g)

Rib-eye - (250 g)

Served with one choice of side and sauce

## *SIDES*

Herbs Roasted Crushed Baby Potatoes

Mixed Sauteed Mushrooms

Green Beans & burnt Almond puree

Grill Eggplant & whipped Feta

Grill Asparagus Dressed

Salad Corn on the cob Vegetables

Onion Rings

Truffle Fries

## *SAUCES*

Salsa Verde

Béarnaise

Anchovy sauce

Black Corn Pepper

Cheese Blue Cheese

Chimichurri

ADD: Foie Gras

## **DESSERTS**

### **Pavlova**

*Raspberries, Greek yogurt, Rose water, berry Coulis*

### **Havuc Baklava**

*Triangle shaped Turkish baklava, Antep pistachio, Maras ice cream*

### **Chocolate Opaline**

*Soft hazelnut chocolate cake, milk chocolate namelaka, nougatine, chocolate sauce*

### **Saffron Ice Cream**

*Saffron rose water ice cream drizzled with honey*

### **Lotus Chocolate fondant**

*Chocolate fondant, Lotus paste, Lotus ice cream, sesame nougatine*

### **Fruit Platter**

*Exotic fruits Exotic fruits with sorbet*

### **Rum Baba**

*Grilled Marinated Pineapple, Crème Chantilly, Molasses Syrup*