

THREE KITCHENS.

EXHIBITION.

ONE RESTAURANT.

ORDER FROM ANY OR ALL OF OUR KITCHENS AT ONCE. DISHES COME AS THEY'RE READY, SHARING STYLE.

PRE DINNER

NEGRONI TERRA
12
ILEGAL MEZCAL,
HIBISCUS, GENTIAN,
COFFEE CHERRY

HANNAH'S MARTINI
11
POD PEA VODKA,
LEMON BALM,
LILLET BLANC

FRENCH 75
16
BOMBAY SAPPHIRE GIN,
COGNAC, ABSINTHE, LEMON
SYRUP, LP BRUT CHAMPAGNE

EXHBTN G+T
11
BOMBAY PREMIER CRU GIN, AMBER
VERMOUTH, GRAPEFRUIT BITTERS,
FEVER-TREE LIGHT TONIC

OSMA.

SCANDINAVIAN KITCHEN.

BARATXURI.

BASQUE FIRE COOKERY.

JAAN.

PERSIAN BREAD KITCHEN.

SNACKS

BRIOCHE TOAST 9
DUCK LIVER PARFAIT, CHUTNEY

TEMPURA OYSTER MUSHROOM 10
CHINESE CURRY, SPRING ONION,
MICRO CORIANDER

PANKO LAMB BELLY 12
SUNFLOWER SEED HOUMOUS,
HARISSA SALSA, CHIVE MAYO

TORTILLA DE BILBAO 7
TRADITIONAL BASQUE STYLE TORTILLA,
CACKLEBEAN ARLINGTON FREE RANGE
EGGS, FRIED POTATOES

DEEP FRIED MANCHEGO 9.5
TEMPURA BATTER, GORDAL OLIVE
TAPENADE, RIOJA GEL

IBERICO BOCADILLO 10
IDIAZABAL CHEESE, SOURDOUGH,
GARLIC + LEMON BUTTER

ROAST BEETROOT* 6.5
SMOKED FETA, GLAZED SEEDS

COD ROE TARAMASALATA* 7.5
PRESERVED LEMON, PARSLEY OIL

BUTTERNUT BABA-GHANOUSH * 6
CORIANDER CHUTNEY,
FRIED CHICKPEA, HARISSA

PLATES

WILD MUSHROOMS 15
BLACK GARLIC, EGG YOLK,
GARLIC + PARSLEY BUTTER

SALMON SASHIMI 15.5
CHIFA DRESSING, AVOCADO,
CRISPY WONTON, SESAME SEEDS

BEEF FILET TATAKI 16
XO SAUCE, CRISPY ONION,
ROCKET, SMOKED MAYO

HISPI CABBAGE 16
MISO BUERRE BLANC, SHIMEJI
MUSHROOMS, TONKATSU, RAMSON

LAMB RUMP 20
GLOBE ARTICHOKE,
LAMB JUS, MINT

HALIBUT CEVICHE 11
CORNISH CRAB, RED PEPPER,
LECHE DE TIGRE, SPRING ONION
AIOLI

GRILLED PINK BREAM 18
ROASTED AUBERGINE, PICKLED
CUCUMBER, MALLORCAN SOBRASADA,
CHILLI + GARLIC HONEY

IBERICO SECRETO 16
ROASTED JALAPEÑO SALSA
VERDE, GIANT COUSCOUS,
POMEGRANATE

BARBEQUED HAKE 14
AJO BLANCO, CHARGRILLED
SPINACH, CONFIT POTATO

PICANHA STEAK 14
SAKARI RED PEPPER HOT SAUCE,
ROASTED GARLIC SALT

WHIPPED POTATO* 9.5
CHARRED CORN, CHORIZO,
LIME SALSA

AUBERGINE KASUNDI* 10
ROAST TOMATO, HUNG YOGHURT,
BLACKENED ONION

GRILLED PRAWNS 15.5
ROAST GARLIC, PICKLED CHILLI,
ZHOUG

GLAZED CHICKEN WINGS 13
MUHAMMARA, SWEETCORN,
CHILLI CRISP

LAMB KOFTA 22
WHIPPED BEAN, COUSCOUS,
HOUSE PICKLES, MINT YOGHURT

**DISHES SERVED WITH:*
HOUSE FLATBREAD
WILDFARMED FLOUR, SLOW FERMENTED
+ WOOD FIRED
EXTRA FLAT BREAD +2.5

EXTRAS

CRISPY NEW POTATOES 8
BROWN BUTTER HOLLANDAISE,
CHIVES

BROCCOLI FLORETS 7.5
SESAME DRESSING

PADRON PEPPERS 7.5
GARLIC, PIMENTON + CHILLI SALT





FIRE ROASTED CAULIFLOWER BRAVAS 7.5
GARLIC AIOLI, BRAVAS SAUCE, PARSLEY

ROAST KALE 6.5
FENNEL, ORANGE, BITTER LEAF

BLACK LENTILS 5.5
COCONUT CREAM, CURRY LEAF,
LEMON



CHAMPAGNE LAURENT-PERRIER

125ML / BTL
CHAMPAGNE, FRANCE

LA CUVÉE BRUT 	17 / 100
CUVÉE ROSÉ BRUT 	120
BLANC DE BLANCS 	135
GRAND SIÈCLE N°25 	225

SPARKLING


125ML / BTL

CAVA, '+ & + SELECCION' BRUT, BODEGAS PINORD 	7 / 36
CATALONIA, SPAIN	
LIBOLL SPUMANTE ROSÉ EXTRA DRY, SAN MARZANO 	7.25 / 37
APULIA, ITALY	


WHITE

175ML / 500ML / BTL


AROMATIC, VIBRANT + FRUIT DRIVEN

ZIBIBBO, VITese, COLOMBA BIANCA 	7.5 / 21.5 / 30
SICILY, ITALY	
GRÜNER VELTLINER, LÖSS, WEINGUT RABL	35
KAMPAL, AUSTRIA	
SAUVIGNON BLANC, TOURAINE, J. DE VILLEBOIS	10.5 / 31 / 43
LOIRE, FRANCE	
PAZO DE SEOANE, ALBARIÑO LOUREIRO	12.75 / 37 / 54
RÍAS BAIXAS, SPAIN	
SAUVIGNON BLANC, WAIRAU RESERVE, SAINT CLAIR	60
MARLBOROUGH, NEW ZEALAND	

CRISP, LIVELY + MINERAL

SMEDEREVKA, TIKVEŠ 	7 / 20 / 28
TIKVEŠ, MACEDONIA	
PIQUEPOUL TERRET, L'ARÊTE DE THAU	30
CÔTES DE THAU, FRANCE	
ASSYRTICO, CUVÉE MEMBLIARUS, CHÂTEAU OUMSIYAT	32
BEKAA VALLEY, LEBANON	
RIESLING, SALVE, WEINGUT MÖNCHHOF	9.5 / 27 / 38
MOSEL, GERMANY	
PINOT GRIGIO, ALTO ADIGE, TRAMIN	11 / 32 / 45
ALTO ADIGE, ITALY	

RICH, TEXTURED + OPULENT



RIOJA, VALDEBARON BLANCO, BODEGAS ONDARRE 	8 / 23 / 32
RIOJA, SPAIN	
CHARDONNAY BLEND, EDDA LEI BIANCO, SAN MARZANO	46
APULIA, ITALY	
SAINT-JOSEPH BLANC, DOMAINE COURBIS	65
RHÔNE, FRANCE	
CHARDONNAY, STA. RITA HILLS, SANFORD	80
SANTA BARBARA, USA	

 SUSTAINABLE  ORGANIC

EX
HB
TN
WINES

ROSÉ


175ML / 500ML / BTL

CABERNET FRANC ROSÉ, VIÑA ECHEVERRÍA 	7 / 20 / 28
VALLE DE CURICÓ, CHILE	
ROSÉ 'AUMÉRADE STYLE', CÔTES DE PROVENCE, CHÂTEAU DE L'AUMÉRADE	9.5 / 27 / 38
PROVENCE, FRANCE 	


RED

175ML / 500ML / BTL

SAVOURY, SPICY + MEDIUM-BODIED

NEGROAMARO, IL PUMO, SAN MARZANO 	7 / 20 / 28
APULIA, ITALY	
TOURIGA NACIONAL, MARIANA, HERDADE DO ROCIM	7.75 / 22 / 31
ALENTEJO, PORTUGAL	
TEMPRANILLO / CABERNET / MERLOT, ARS NOVA, TANDEM	38
NAVARRA, SPAIN	
CABERNET FRANC, CHINON, LA PERRUCHE	52
LOIRE, FRANCE	

ROBUST, POWERFUL + STRUCTURED



SYRAH / CARIGNAN, CHÂTEAU OUMSIYAT 	7.5 / 21.5 / 30
BEKAA VALLEY, LEBANON	
CABERNET SAUVIGNON, CIRCA 77, XANADU	38
MARGARET RIVER, AUSTRALIA	
MERLOT, CHÂTEAU LESTRILLE, BORDEAUX SUPÉRIEUR	40
BORDEAUX, FRANCE	
RIOJA CRIANZA, FINCA SAN MARTÍN, TORRE DE OÑA	10.5 / 31 / 43
RIOJA, SPAIN	

SILKY, SUPPLE + EASY DRINKING

SHIRAZ / CABERNET SAUVIGNON, ROMANS BAY 1895, LOMOND WINES 	32
CAPE AGULHAS, SOUTH AFRICA	
PINOT NOIR, SIBARIS GRAN RESERVA, UNDURRAGA	9 / 26 / 36
VALLE DE LEYDA, CHILE	
BROUILLY, OLIVIER RAVIER (CAN BE SERVED CHILLED)	11 / 32 / 45
BEAUJOLAIS, FRANCE	
ROSSO DI MONTALCINO, PININO	55
TUSCANY, ITALY	

ORANGE, NATURAL + MAVERICK

175ML / 500ML / BTL

SEYVAL BLANC 'GMF', BLACKBOOK WINERY 	50
(PET-NAT/SPARKLING)	
ENGLISH REGIONAL WINE, ENGLAND	
VIOGNIER 'NO ES PITUKO', VALLE DE CURICÓ, VIÑA ECHEVERRÍA	34
VALLE DE CURICÓ, CHILE	
BOURGOGNE ALIGOTÉ, CUVÉE AQUAVIVA, GOUFFIER 	50
(SKIN CONTACT)	
BURGUNDY, FRANCE	
CHARDONNAY, PAINTER OF LIGHT, BLACKBOOK WINERY	60
ENGLISH REGIONAL WINE, ENGLAND	
CARIGNAN, NO ES PITUKO, VIÑA ECHEVERRÍA	8.5 / 24 / 34
VALLE DE MAULE, CHILE	
MALBEC, THIS IS NOT ANOTHER LOVELY MALBEC	42
MENDOZA, ARGENTINA	

 SUSTAINABLE  ORGANIC