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## PURITY

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**Tuna tartare** 25€  
Wild tuna, ponzu, crispy seaweed and yuzu mayo

**Truffle ceviche** 25€  
Hazelnut lemon dressing, smoked mayo and summer truffles

**Beach House ceviche** GF EF DF 24€  
Sea bass, sweet potato, corn and Leche de Tigre

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## A HOT START

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**Octopus** EF 26€  
Escabeche, potato salad and aji amarillo

**Mussels** 23€  
Beurre blanc, lemon and grilled bread

**Sea jewel** 25€  
Sautéed scallops, Granny Smith cream, consommé bacon and crispy nori

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## THE GARDEN

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**Heirloom tomatoes** V EF 19€  
Burrata, grapes, basil, grilled sourdough bread, olive

**Green salad** V GF 19€  
Green beans, broccoli, vinegar dressing, aged cheese and smoked almond

**Organic Quinoa** V GF 18€  
Avocado, pistachio, anothotiro cheese, lime dressing, grilled iceberg

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## SO SIMPLE

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**Fisherman's Pasta** 31€  
Tagliatelle, mussels, prawns and bouillabaisse sauce

**Risotto** V EF 27€  
Aged cheese, grilled artichoke, truffle, hazelnut

**Cannelloni** V 26€  
Spinach, ricotta and tomato sauce

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## THE LAND

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**Chicken** EF 31€  
Grilled baby chicken, grilled corn, crispy potatoes and lime

**Rib-eye** GF NF 39€  
300gr US prime steak, smoked mayo, mashed potatoes and pickled onion

**Lamb cutlets** EF 37€  
Lamb chops, glazed eggplant, chimichurri, chèvre cream

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## THE SEA

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**Sea bream in crust** GF DF 41€  
Sea bream in salt crust with potatoes and green bean salad

**King Salmon** EF GF 36€  
Baked salmon, steamed veggies, lemon sauce

**Tuna steak** DF 36€  
Hummus, herb salad, ponzu sauce and dill mayo

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## TO FINISH

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**Mrs Pavlova** V GF 13€  
Meringues, yogurt mousse and red berry sorbet

**Choco Pudding** V 13€  
Hazelnut ice cream, Choco crumble, milk emulsion, burned honey

**Exotic** V GF 13€  
Coconut cream, passion fruit and caramel wafer

**Fresh Fruit** EF NF GF DF V 13€  
Sliced seasonal fruit

**Sorbet** V 13€  
Lime, mango, strawberry and berries

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef. Please advise us of any allergies or dietary requirements

V Vegetarian option, GF Gluten free option, NF Nuts free, EF Egg Free, DF Dairy Free

We will make every effort to comply with the dietary requirements of our guests and wherever possible exclude requested food items, ingredients and allergens from our dishes. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reactions that may occur