

EVENING A LA CARTE

7PM – 10.30PM |

LARDER KITCHEN

Homemade Bread Board Serves 2 | €6
Flavored butters, organic virgin olive oil

Homemade Whipped Goats Cheese | €14
Beets, burnt onions, walnut bread

Bouillabaisse | €18
Hand diverd scallop, mussels, gambas
& lobster veloute. Bread included
Steven's Signature Dish

Famous Geranium Crispy Duck Salad | €15
Oriental dressing, pomegranate
Steven's Signature Dish

Pan Seared Foie Gras Sandwich | €19
Brioche, sweet & sour onions,
truffled apricot puree

Scallop & Prawns Pops | €22
(2 scallops, 2 prawns) Iberian ham,
peanut dressing

FISH KITCHEN

Chef's Freshly Caught Fish Special | €26
Your server will inform you

Norweigen Salmon | €29
Lemon veloute, hand diverd scallop,
poeme purree

Tarifa Red Tuna | €32
Cooked rare, prawn brandade, charred asparagus,
oriental ponzu sauce
(Subject to availability)

MEAT KITCHEN

Pan Roasted Galician Beef | €29
Parmesan rosti, wild mushrooms, spinach,
red wine reduction
Add Foie Gras | €6 supplement

Sourvide Wild Partridge | €32
Caramelised pear, coleriac puree, mushroom
stuffing, black pudding, albuferra juices

Famous Slow Cooked Duck Breast | €27
Fresh blackcurrants, truffle mash, tender
stem broccoli
Steven's Signature Dish

Wild Venison Wellington | €29
spinach, truffled honey carrots, passion
fruit & bitter chocolate juices
Steven's Signature Dish

**Sourvide & Roasted Campo
Chicken Breast | €26**
Iberian ham, lentils, candied walnuts,
black garlic

VEGETARIAN KITCHEN*

Wild Mushroom Risotto | €25
Red onion marmalade, roasted chestnuts rocket
pesto, crispy onions

*Other vegetarian & gluten free dishes
available on request, please ask.

SIDES

**Griddled Asparagus
Basil Oil & Maldon Salt | €7**

Crushed New Gremolata Potatoes | €6

Broccoli with Chorizo | €7

Creamy Lobster Mash | €11



Polite Notice: Main course takes
40-45mins wait time without starters.
10% service charge applies.

SWEETS & CHEESE

Organic Lemon Posset | €10
Shortbread crumb

Chocolate Marquise | €10
Spanish raspberries

Tangerine parfait | €10
Cherry compote

Handmade French Macaroons | €8
Assorted flavoes (6 pieces)

Homemade Mini Petit Four | €12
Selection (8 pieces)

White Chocolate Cheesecake | €10
Dulche de leche

Valrhona Chocolate Mousses | €12
Winter fruits

Paris Coffee | €7.5
With Baily's

Irish Coffee | €8.5
With Jamesons

**A selection of 4 Spanish & International
Aged Cheeses | €15**