

# EVENING A LA CARTE

7PM – 10.30PM

## LARDER KITCHEN

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

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

Deconstructed Bouillabaisse | €18  
Hand dived 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 | €18  
Homemade brioche, sweet & sour onions,  
cherry jusce

Hand Dived Scallops & Atlantic Prawns | €19  
Algae, Iberian ham, chlli dressing  
& truffle cream

## FISH KITCHEN

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

Gin & Tonic Marinated Norweigen  
Salmon | €29  
Lemon veloute, hand dived scallop,  
pomme 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

Famous Geranium Duck Breast | €27  
Cherry juices, roasted squash,  
truffle mash, kale  
Steven's Signature Dish

Free Range Campo Chicken Breast | €27  
Truffled pomme puree, wild mushrooms,  
charred asparagus

Wild Venison | €29  
Savoy potato, honey carrot puree, venison  
bon bon, bitter chocolate juices  
Steven's Signature Dish



Polite Notice: Our dishes are freshly prepared and cooked thus  
main course takes 40-45mins wait time without starters.

## VEGETARIAN KITCHEN\*

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

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

## SIDES

Griddled Asparagus, Basil Oil  
& Maldon Salt | €7

Crispy Garlic Potatoes | €5

Broccoli, Candied Walnuts | €6

Creamy Lobster Mash | €11

## SWEETS & CHEESE

Organic Lemon Posset | €10  
Shortbread crumb

Chocolate Marquise | €10  
Spanish raspberries

Tangerine parfait | €10  
Cherry compote & toffee sauce

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

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

White Chocolate Cheesecake | €10  
Macerated strawberries

Valrhona Chocolate Mousses | €12  
Winter fruits

Irish coffee | €8.5  
With Jamesons

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