



cocktails & mocktails

NA Raspberry Mule <i>homemade raspberry jam, lime, orange and lemongrass, fever tree blood orange ginger beer</i>	12
NA Pink Flamingo <i>cranberry, coconut water, lime, rosemary</i>	12
G&T <i>fords gin, aperol, italicus, grapefruit bitters, fever tree tonic, cava</i>	17
French Riviera Spritz <i>st germain, absolut mandarin, bouquet garni and rose, pineapple, lime, cucumber soda</i>	13
Sra Pimm’s Cup <i>pimm’s, rhubarb gin, lemonade, ginger ale, seasonal fruit</i>	12
Bloody Mary <i>choose your spirit: vodka, gin, tequila. Sra. bloody mary mix, cornichons, sweety drops, olives</i>	14
Lychee Martini <i>grey goose, lychee and rose, lime verdejo</i>	16
Sherry Cobbler <i>trio of sherries, maker’s mark, frangelico, orange, lemon, peach bitters</i>	15
Sangria <i>four walls whisky, house made sangria syrup, peach, berries, lambrusco</i>	15
Bellini <i>peach, empirical spirits symphony 6, cava</i>	16

by the glass

White <i>SRA. House Sancerre, Rotating Selection</i>	20
<i>Talis Pino Grigio \ ITA</i>	17
<i>Rosa Nautica Albariño ESP</i>	14
<i>Abadal Picapoll ESP</i>	16
<i>Martinelli, Chardonnay USA</i>	18
Red <i>SRA. House Red, Rotating Selection</i>	14
<i>Brick & Mortar ‘Delta’ Pinot Noir USA</i>	17
<i>Monte Real Reserva de la Familia Rioja ESP</i>	19
<i>Achaval-Ferrer Cabernet Franc ARG</i>	18
<i>Routestock Napa Valley Cabernet Sauvignon USA</i>	20

special lunch menu
three courses 35

bites & starters

Carbonara Croquetas <i>cured egg yolk, pecorino</i>	9
Mushroom croquetas <i>Melting cheese, truffle aioli</i>	9
Crispy Artichokes <i>coriander dipping</i>	12
Shrimp Cake <i>Fennel slaw, chilli crunch, oioli</i>	17
Pan con Tomate <i>+ jamon 14</i> <i>+ boquerones 11</i>	9
Tuna Carpaccio <i>shaved fennel, crème fraîche, caviar and chips</i>	18

salads

<i>+ add to any salad: wood-fired steak 24, wood-fired chicken 14, seared salmon 21, harissa prawns 18</i>	
Whipped Feta Greek..ish Salad <i>tomatoes, cucumbers, ripped pita, pomegranate molasses</i>	18
Sra. Martinez Ceasar <i>grated mahón cheese, gremolata</i>	15

sandwiches

Crunchy fish sandwich <i>lettuce, tomato, tartar sauce</i>	22
Sra. Martinez Burger <i>double patties, melting american cheese, house pickles, special sauce, heavily caramelized onions and Zak’s bun</i>	21

main courses

Snapper Filet <i>Leek and fennel fondue, tangy lemon vinaigrette, frisée, crispy capers</i>	34
Harissa Roast free range - 1/2 chicken <i>lemony potatoes, greek yogurt drizzle</i>	26
Seafood Paella <i>Bomba rice, prawns, mussels, cuttlefish, saffron infused seafood broth, orange peel aioli</i>	56
Braised Mussels <i>sweet and spicy charred chillies, crispy garlic, shallots, txakoli</i>	22
Shawarma spiced mushrooms <i>Black garlic, tahini, mujadara, pomegranates</i>	22
Steak Frite <i>grilled prime churrasco, house fries, béarnaise aioli, peppercorn sauce</i>	38

sides

Padrón Peppers <i>soy-sherry drizzle</i>	8
Whipped Potato <i>crème fraîche</i>	8
Roast Baby Broccoli <i>dried pesto and garlic chips</i>	9
Roasted Beets <i>whipped labneh, crunchy gremolata</i>	10
Truffle Chips <i>with manchego</i>	12

sweets

Labneh Panna Cotta <i>Wildflower honey, strawberry syrup, macerated berries</i>	12
Michy’s bread pudding <i>Chocolate, rum soaked raisins, vanilla ice cream</i>	14
Baked Alaska <i>Mango sorbet, pistachio cake, tropical fruit relish</i>	14
Dark Chocolate Budino <i>Creme fraiche whipped cream, candied corn flakes</i>	12