

GRAMMA

STARTERS

- Sirloin charcuterie, peppered - €11 -
- Bluefin tuna charcuterie, paprika, extra virgin olive oil - €13 -
- Seaweed tempura, fish collagen aioli - €9 -
- Landes Asparagus, vin jaune sabayon - €11 -
- Smoked beef rump carpaccio, aged olive oil, Parmesan cheese - €15 -
- Amberjack crudo, Château d'Estoublon olive oil and Meyer lemon - €13 -
- IGP caviar from Sturia – 30g - €60 -



CHALKBOARD



Let our team guide you through a discovery of our exceptional produce.

SHELLFISH BY THE PIECE

Plancha-grilled Carabineros

Black Tiger prawns, garlic and piment d'Espelette

- From €4 per piece -

SELECTION OF CUTS

Aged bluefin tuna loin

Wagyu - Japan | Spain

Angus - Argentina | Italy

Normande - France

Swami - Denmark

Baltic Black - Germany

- From €10 per 100g -

Sirloin



-100g

Ribeye



-300g

L-Bone



-600g

Beef Rib



800g and over

Enhance your cut with our selection of sauces

SIDES

Mashed potatoes – Truffle supplement +€5

French fries – Truffle supplement +€5

Green salad

Green beans with garlic and parsley

Two of your choice

DESSERTS

Milk ice cream, seasonal fruits macerated in fruit brandy - €11 -

Rum baba, served tableside, vanilla whipped cream - €11 -

Royal chocolate entremets - €12 -