SET OF SIX

FOOD MENU

Joseph Conrad's "Set of Six" takes you around the globe during the 19th century era of colonialism. This collection of short stories, based in six different countries, is the inspiration behind our uniquely curated menu.

Just as his words tell the stories, our dishes do too. So sit back, indulge yourself and get ready to be immersed in our tales and adventures through your palate.

IL CONDE Italy Fresh Burrata, anchovies, heirloom	\$32	GAZAPR RUIZ South America Sea-bass ceviche, sweet potato and popcorn	\$34
tomatoes, white balsamic, pine nuts. (Add on ham: \$5)		with tiger's milk King fish quinoa roll, avocado and rocoto jam	\$29
Lobster and fennel ravioli, bottarga, with uni and caviar.	\$42	king hish quinou ron, avocado ana rocoto jam	\$25
		THE ANARCHIST Spain Fried octopus with paprika aioli	\$26
THE DUEL France Mussel, white wine and onion cream with	\$48	Fried Padron peppers	\$17
sourdough bread.	+	Gambas al ajillo Tiger prawns with olive oil and garlic, "ajillo"	\$34
Brussel sprouts, lardo and espelette.	\$28		
Indochina meatballs. (4pcs)	\$18	Seafood croquettes (4pcs)	\$14
THE INFORMER Great Britain		THE BRUTE Seven Seas	
Meat fruit of chicken liver parfait with	\$42	Half dozen oysters with ponzu and ikura	\$36
sourdough bread.		Salmon aburi maki roll, kani, avocado	\$29
Triple cooked chips	\$19	and pickled ginger	
Beef sliders with pickles and honey mustard (2 sliders)	\$21	Seasonal vegetarian maki roll	\$18

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BIG PLATTERS

HAM Hand cut 60 months cured Jamon iberico black label, served with tomato puree and toasted bread	\$45	
GRILLED VEG Grilled assorted Farm vegetables.		
RIBEYE Angus prime ribeye (500g) and triple cooked chips	\$110	
DESSERTS		
CHEESE CAKE Classic Basque country style matcha cheesecake	\$15	
ICE CREAM Ice cream scoop with popping candy	\$8	

