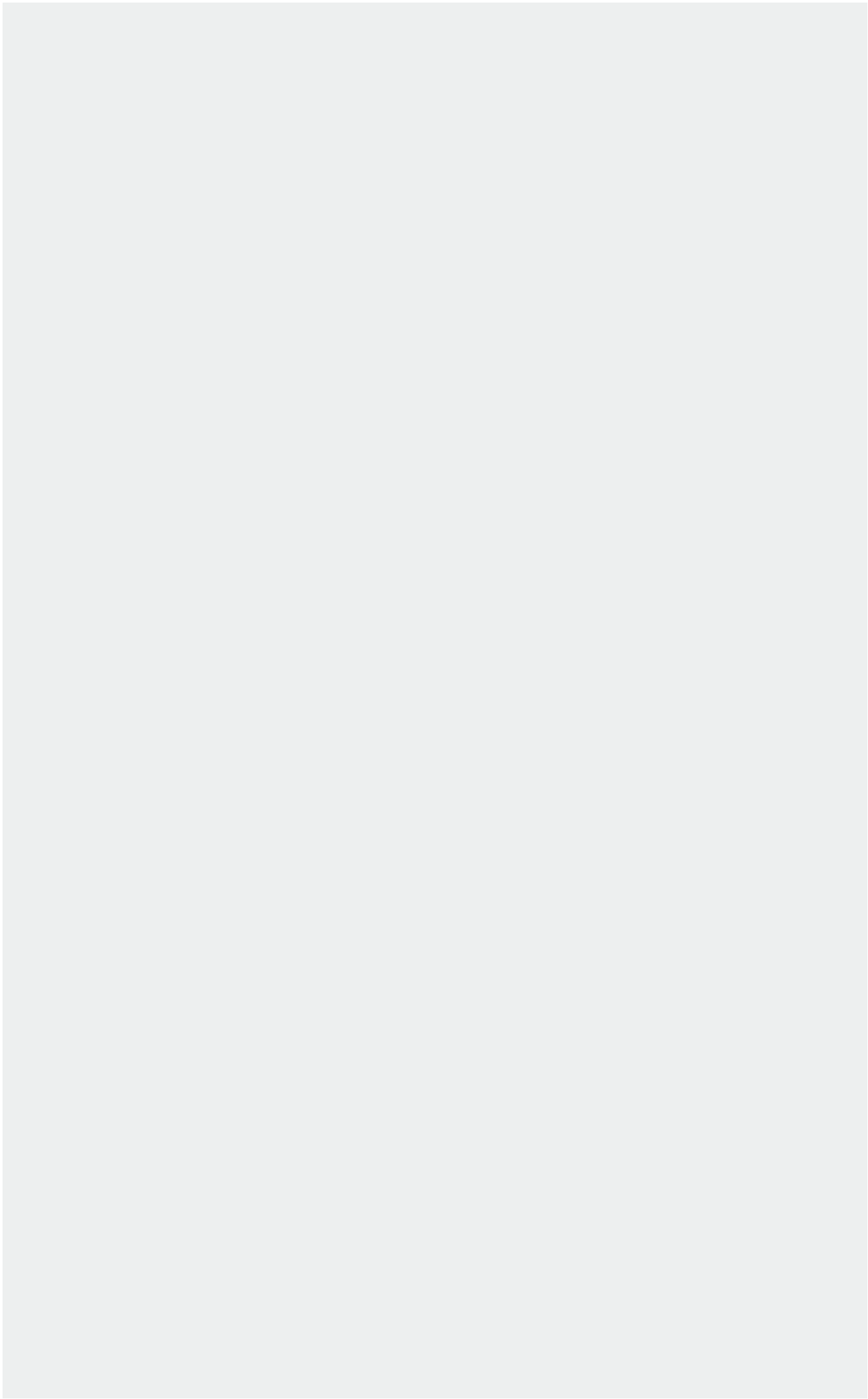




MENU



CAVIAR & BULL'S PREMIUM CAVIAR SELECTION

GOLD LABEL

"Baerii" the Siberian river sturgeon

€ 90.00 / 50 grams

OSIETRA

"Gueldenstaedtii" the Russian Caspian sea sturgeon

€ 140.00 / 50 grams

THE PLATINUM HYBRID

Cross-breed of the Siberian and Russian sturgeons

€ 115.00 / 50 grams

WHITE PEARL

Albino "Ruthenus" sturgeon

€ 100.00 / 30 grams

RARE BELUGA

"Huso Huso" sturgeon

€ 320.00 / 50 grams

CAVIAR TASTERS

Available with a 5g spoon

GOLD LABEL

€ 10.00

OSIETRA

€ 15.00

THE PLATINUM HYBRID

€ 12.00

WHITE PEARL

€ 17.00

RARE BELUGA

€ 32.00

Our prices are inclusive of VAT.

If you have any food allergies or food intolerance, please notify your host in advance.

All of our menu items are subject to availability.

VINTAGE DEGUSTATION MENU

SEARED BULL CARPACCIO OAK-SMOKED

Bearnaise velouté, mango chutney, Balsamic impregnated shallots and Amaretto caviar

Hecula Monastrell € 7.00 by glass

BUFALA MOZZARELLA

Jellified tomato skin, roasted pine nuts, basil oil, tomato seeds and balsamic pearls

Umberto Fiori Gavi di Gavi € 7.00 by glass

BLACK CALAMARI "ROLLED IN OUR SUCCESS"

Himalayan salt, herbs and garlic

Louis Moreau Chablis € 10.00 by glass

LAMB TORTELLACCI

Funghi porcini velouté, crispy parmesan, roasted pine nuts and infused basil oil

Markus Divinus Gellewza-Syrah € 12.00 by glass

MOLECULAR SPHERE CUBANITO

Served on half lime

SEA BASS ICEBERG FLAMBÉE

Buried in rock salt, baked at 200 degrees and crafted at your table side

Meridiana Astarte Vermentino € 7.00 by glass

AAA BLACK ANGUS RIB EYE

Tagliata served with the chef's speciality sauce

Alamos Malbec € 7.00 by glass

MANGO PASSION FRUIT SEMIFREDDO

Coconut textures, tropical fruits and passion fruit sorbet

Donnafugata Kabir Moscato € 7.00 by glass

For the perfect start of the degustation, see our caviar selection on the previous page.

This menu must be taken by all the guests at the table.

Price: € 65.00 per person

Wine pairing: € 35.00

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SIGNATURE DEGUSTATION MENU

THE CHOSEN ONES - "GILLARDEU FRESH OYSTERS"

Cassar de Malte € 9.00 by glass

APPLE WOOD HOUSE SMOKED SALMON

Parmesan textures, aromatic herbs, sweet truffle emulsion and roasted pistachios

Fenici Rose € 7.00 by glass

BLACKANGUS STEAK TARTARE

Capers and gherkins, shallots, African pepper, sesame gomasio and mustard ice-cream served with curacao bread

Glarima Chardonnay-Gewurztraminer € 6.00 by glass

ALBA TRUFFLE FLAVOURED RECONSTRUCTED MUSHROOMS

Microgreens, black truffle and honey emulsion, spicy mayo and caramelised shallots

Antonin Chardonnay € 7.00 by glass

SERGI'S CLASSIC WAGYU TACOS

Pan seared beef, red pepper, pickled mango and jalapeno mayo

Speri Valpolicella € 7.00 by glass

LOBSTER & SALMON ARTISAN FILLED TORTELLONI

Cherry tomatoes, herbs, white wine and shellfish creamy velouté

Louis Moreau Chablis € 10.00 by glass

MOLECULAR SPHERE APEROL SPRITZ

FOIE GRAS POÊLÉ

Walnut and red currant spread over toast, Hungarian Tokaji Aszú pearls and apple pomme frites

Donnafugata Kabir € 7.00 by glass

DARK CHOCOLATE FONDANT

With chocolate and hazelnut soil and toffee ice-cream

Tawny Port € 5.00 by glass

For the perfect start of the degustation, see our caviar selection on the first page.

This menu must be taken by all the guests at the table.

Price: € 70.00 per person

Wine pairing: € 45.00

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NIRVANA DEGUSTATION MENU

“IN OUR OPINION THIS IS THE PERFECT DINNER EXPERIENCE”

TASTER OF THE “OSIETRA CAVIAR”

Served with a 5g spoon

Bollinger Special Cuvee € 18.00 by glass

THE CHOSEN ONES - “GILLARDEU FRESH OYSTERS”

Cassar de Malte € 9.00 by glass

SMOKED DUO:

APPLE WOOD HOUSE SMOKED SALMON

Parmesan textures, aromatic herbs, sweet truffie emulsion and roasted pistachios

&

SEARED BULL CARPACCIO OAK-SMOKED

Bearnaise veloute, mango chutney, Balsamic impregnated shallots and Amaretto caviar

Mirabeau Etoile Rose € 11.00 by glass

BLACK CALAMARI “ROLLED IN OUR SUCCESS”

Himalayan salt, herbs and garlic

Louis Moreau Chablis € 10.00 by glass

“THE LOBSTER POPCORN”

Chilli chutney, spicy mayo, micro cress, black sesame seeds and the rest is history

Louis Moreau Chablis € 10.00 by glass

FOIE GRAS POËLÉ

*Walnut and red currant spread over toast, Hungarian Tokaji Aszú pearls
and apple pomme frites*

Donnafugata Kabir € 7.00 by glass

MOLECULAR SPHERES FOSSIL AMBER

Cider honey tequila

BLACK ANGUS SHORT BEEF RIBS

*Slow cooked 1440 minutes with beer and red wine jus, liquorice notes, celeriac parfait,
oyster mushrooms and broths*

Bodegas Muga Reserva Rioja € 13.00 by glass

LEMON FONDANT

With cinnamon soil, wild berries and vanilla ice-cream

Chateau Guiraud Sauternes € 15.00 by glass

For the perfect start of the degustation, see our caviar selection on the first page.

This menu must be taken by all the guests at the table.

Price: € 95.00 per person

Wine pairing: € 60.00

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MOLECULAR SPHERES

CUBANITO

APEROL SPRITZ

FOSSIL AMBER
Cider honey tequila

Trio € 9.00

STARTERS

THE CHOSEN ONES-GILLARDEAU FRESH OYSTERS
€5.50 each

SEARED BULL CARPACCIO OAK-SMOKED
Bearnaise vellouté, mango chutney Balsamic impregnated shallots and Amaretto caviar
€16.75

PRAWNS SAMURAI TEMPURA
Chili vinaigrette, ponzu baby spheres and sweet wild herbs
€16.75

BABY SQUID
Samfaina, black ink alioli and parsley emulsion
€16.50

BONELESS QUAIL
Lemon confit, green chili and Thermidor sauce
€17.00

FOIE GRAS POËLÉ
*Walnut and red currant spread over toast, Hungarian Tokaji Aszú pearls
and apple pomme frites*
€17.75

ALBA TRUFFLE FLAVOURED RECONSTRUCTED MUSHROOMS
Microgreens, black truffle and honey emulsion, spicy mayo and caramelised shallots
€16.25

MEDITERRANEAN OCTOPUS
Potato foam aromatised with wild herbs and Hungarian smoked paprika
€17.00

SERGI'S CLASSIC WAGYU TACOS
Pan seared beef; red pepper, pickled mango and Jalapeno mayo
€16.75

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STARTERS

BLACKANGUS STEAK TARTARE

Capers and gherkins, shallots, African pepper, sesame gomasio and mustard ice-cream served with curacao bread

€ 18.50

LANGOUSTINE TAILS NESTED IN "FILO"

Ginger & chilli coriander, white chocolate veloute & kataifi lid

€ 16.50

BUFALA MOZZARELLA

Jellified tomato skin, roasted pine nuts, basil oil, tomato seeds and balsamic pearls

€ 16.25

APPLE WOOD HOUSE SMOKED SALMON

Parmesan textures, aromatic herbs, sweet truffe emulsion and roasted pistachios

€ 16.75

MEAGRE CEVICHE

Textures of beetroot, citrus "leche de tigre" green apple, red chili and feta cheese foam

€ 17.50

'BLACK CALAMARI "ROLLED IN OUR SUCCESS"

Himalayan salt, herbs and garlic

€ 15.75

LANGOUSTINE AND BLUEBERRY RISOTTO

Onions, garlic, tomato, white wine and parmesan velouté

€ 18.00

"THE LOBSTER POPCORN"

Chilli chutney, spicy mayo, micro cress, black sesame seeds and the rest is history

€ 35.75

PASTA

FETTUCCINE PRAWNS

Classic prawn bisque tossed with onion and tomato, a hint of garlic, brandy and Crème Fraîche

Starter € 17.00 / Main € 23.00

TAGLIATELLE TAN-NANNA MANANNI

Spiced finely chopped black angus beefragú folded in Nanna's secret sauce

Starter € 16.00 / Main € 22.00

LOBSTER & SALMON ARTISAN FILLED TORTELLONI

Cherry tomatoes, herbs, white wine and shellfish creamy velouté

Starter € 17.00 / Main € 23.00

LAMB TORTELLACCI

Funghi porcini velouté, crispy parmesan, roasted pine nuts and infused basil oil

Starter € 17.00 / Main € 23.00

MEAT

MAINS SERVED WITH SEASONAL VEGETABLES AND POTATOES

CAVIAR & BULL

The ultimate gastronomic vice.

AAA black angus fillet steak, Lobster Popcorn, Foie Gras, Russian Sturgeon Caviar; gold leaf demi glace jus with a shot of Grey Goose vodka
€ 90.00

AAA BLACK ANGUS RIB EYE

€ 29.50

AAA BLACK ANGUS FILLET

€ 31.50

SAUCES FOR GRILLED MEAT

Truffle and mushroom

Pepper and cognac

Gorgonzola Whiskey and walnut

Beef jus with noisette butter and tarragon

€ 3.50

BARBARY DUCK BREAST DOUBLE TEMPO

Beetroot and aged balsamic purée, pickled shallots, textures of orange, port and citrus reduction
€ 28.00

LAMB RACK SOUS VIDE

Potato foam, lemon confit, rich Mojo Canario herbs, Amaretto pearls, red currant and rosemary glaze

€ 29.50

BLACK ANGUS SHORT BEEF RIBS

Slow cooked 1440 minutes with beer and red wine jus, liquorice notes, celeriac parfait, oyster mushrooms and broths

€ 30.00

DECONSTRUCTED WILD BOAR WELLINGTON

Wild boar tenderloin, mushrooms, sesame pastry, green asparagus, pumpkin and tarragon purée, cocoa aromatized game jus with berry notes

€ 29.50

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FISH

MAINS SERVED WITH SEASONAL VEGETABLES AND POTATOES

FILLET OF SEA BASS

Filled with lemon marmalade, crusted with potato crumble, dill velvet velouté
€ 28.50

MEAGRE FISH (GURBELL) ICEBERG FLAMBÉE

Buried in rock salt, baked at 200 degrees and crafted at your table side
€ 29.00 per portion (2 PEOPLE MINIMUM ORDER)

SEA BASS ICEBERG FLAMBÉE

Buried in rock salt, baked at 200 degrees and crafted at your table side
€ 29.00

LOCAL CATCH OF THE DAY

(Ask your host for availability)

White wine, garlic and tomato velouté, fennel and lemongrass purée
€ 33.00

LOCAL RED PRAWNS

Garlic infusion, parsley, white wine and lemon jus
€ 32.00

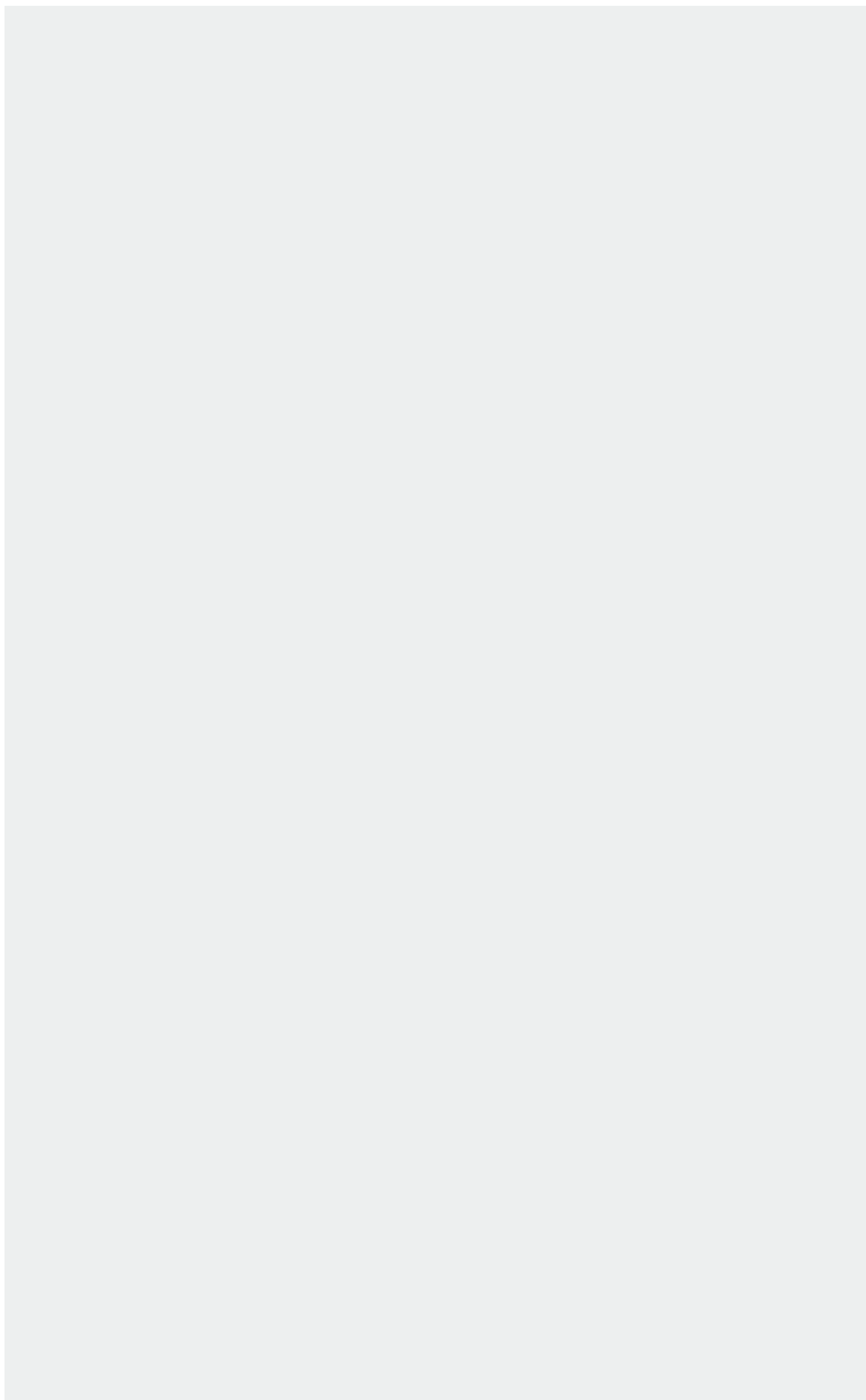
LIVE LOBSTER

Choose the style of cooking:

Garlic, lemon and white wine / Lobster popcorn / Plain garlic butter
(Full lobster, 600 gr approx.) € 72.00

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