



## MEXICAN X U.S. DELIGHTS

### OCTOPUS GALLEGA

Grilled Octopus, Braised Bell Peppers,  
Saffron Aioli

OR

### WATERMELON SALAD (V)

Citrus Beetroot, Crème Fraiche, Pickled Red  
Onions, Feta Cheese, Lemon Olive Oil

OR

### PORK CARNITAS TACO

Fresh Home-Made Tortilla, Red Adobo, Haricot  
Beans, Pineapple Jam, Green Tomatillo

### BBQ CHICKEN COBB

Grilled Chicken, Avocado, Corn, Egg, Bacon,  
Cheddar Cheese, Lettuce, Ranch Dressing

OR

### WILD MUSHROOM SOUP

Black Truffle, Porcini Cookie

OR

### CRISPY OYSTERS

Beer Fritters, Sun-Dried Tomato Salsa,  
Creamy Spinach & Pecorino Cheese

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## MAIN DISHES

### SEAFOOD PAELLA - 188

Baked In Sizzling Pan, Bomba Rice,  
Seafood Broth & Paprika

### KING KONG BURGER - 188

8 oz Prime Beef Patty, Apple-Wood Smoked  
Bacon, Gouda Cheese & Truffle Dip

### BAKED RED SNAPPER - 178

Fillet, Chorizo, Baby Potatoes, Tomatoes,  
Coriander, Garlic Aioli

### BLACK INK SPAGHETTI - 178

Squid, Garlic Tomato Papa, Basil  
& A Touch of Chili

### STEAK LOVER - 238

Grilled 8 oz Sirloin Steak, Yorkshire Pudding,  
Rocket, Classic Gravy

### HAND-CRAFTED PAPPARDELLE - 178

Pancetta, Wild Mushrooms, Black Pepper,  
Melting Italian Egg, Grated Pecorino Cheese

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## MARILYN MONROE

A BIG SCOOP OF ICE-CREAM, PANNA COTTA, RASPBERRY, MINI PUFF, WHIPPED CREAM

OR

### COFFEE / TEA / SOFT DRINKS

(ADD \$28 TO ENJOY BOTH DESSERT & DRINK)

### “ENJOY THE ADDITIONAL ITEMS WITH YOUR LUNCH”

\$18 FOR A REFRESHING LEMONADE

\$38 FOR A BOTTLE OF SOL BEER

\$48 FOR A GLASS OF CAVA SPARKING. ARTERO BLANCO OR TEMPRANILLO