Josper Grill Inspired Tapas

**Vegetarian Tapas**

- Goat Cheese Stuffed, Spanish Green Pepper Fritters 595
- Josper Grill Asparagus & Artichokes with Green Garlic Sauce 595
- Sour Dough Mozzarella Sandwich, Basil Cream with Olive Tapenade 595
- Josper Grill Ceps, Mushroom Parfait, with Garlic Aioli 595
- Patata Bravas, Smoked Pepper Mojo and Parsley Aioli 595
- Josper Grill Spicy Potato & Zucchini with Hazelnuts, Raisin Escabeche Sauce 595

**Non-Vegetarian Tapas**

- Pan Roasted Prawns, String Chorizo with Chilli, Garlic & Fresh Thyme 695
- Josper Grilled Tiger Prawns with Parma Ham 695
- Grilled Octopus, Sweet Paprika, Russet Potato with Citrus Aioli 695
- Red Mullet with Smoke Aubergine Caviar & Sea Salt 695
- Char Grilled Lamb Chops with Honey Garlic Aioli 695
- Duo of Chicken Parfait and House Blend Spice Rubbed Chicken Wings Finished in Josper Grill 695
- Spanish Omelette, Confit Potato, Caramelized Onions 695

Spanish Mixed Tapas Platter

*Lamb chop, chicken parfait, chilli garlic prawns, patata bravas, pan con tamate, mushroom croquette*

1695

All prices are in Indian rupees, exclusive of applicable government taxes

We levy 5% Service Charge.
**Anti Pasti**

**Baccolo Bianco**
*Carpaccio of salted white cod with virgin olive oil, salmorejo and saffron aioli*

895

**Chicken Paillard**
*Pan seared chicken breast, caper berries, cherry tomato, grill vegetables, rocket with mustard dressing*

895

**Cured Meat Platter**
*Selection of handpicked premium cold cuts served with prunes, apricot confit, melon pickle, mustard and rye bread*

1695

**Quinoa Salad**
*Mixed lettuce, char grilled vegetables and pomegranate*

795

**Insalata Caprese**
*Fresh tomato, bocconcini cheese, balsamic dressing with micro basil*

795

**Zucchini Involtini**
*Zucchini sliced stuffed with ricotta, goat cheese and saffron leeks puree, olive dust*

795

**Soups**

**Canary Island Seafood Broth**
*Mixed seafood broth flavored with saffron and pernod*

545

**Sopa de Pollo**
*Spanish soup with chicken broth, vegetables and chicken floss*

545

**Minestrone alla Ligure**
*North Italian style rich vegetables and genovese pesto soup*

445

**Moroccan Fava Bean Soup**
*Thick soup flavored with roasted cumin*

445

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Pizza

Pizza Gamberetto
Shrimp, alfredo sauce, rocket leaf & parmesan 1295

Norcina
Tomato sauce, buffalo mozzarella, smoked chicken, pesto, olive and sundried tomato 1195

Prosciutto di Parma
Tomato sauce, parma ham, caramelized fig, buffalo mozzarella, and parmesan shaving 1295

Pepperoni
Tomato sauce, buffalo mozzarella and pepperoni salami 1295

Pizza Quattro Stagioni
Tomato sauce, mozzarella cheese, assorted mushroom, olives, red onion & peppers 995

Bianco
Alfredo sauce, truffle oil, buffalo mozzarella, parmesan shavings and black truffles 1195

Pepita Pesto Pizza
Tomato sauce, pumpkin seed, with sweet peppers, fresh chilli, buffalo mozzarella, and parmesan cheese 995

Risottos

Grilled Prawns with Green Pea Risotto
Citrus lime and mascarpone cheese with parmesan crisp 1195

Risotto Barbabietole
Beetroot risotto, poached pear, gorgonzola with 24-carat gold leaf 1095

Risotto ai Fungi Selvatici
Wild mushroom risotto with truffle essence 1095

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Pastas

Frutti di mare Rigatoni
*Shrimp, squid rings, fish, capers, olive, dried red chilli flakes with rocket leaf, fresh tomato chunks and saffron reduction*
1295

Papardelle con Ragu di Cordero
*Lamb ragu, pecorino toscano and pine nuts*
1295

Duck Leg Ragu Cappelletti
*Red wine poached apple, pecorino and duck jus*
1295

Fettuccine con Fungi
*Forest mushrooms, rosemary and parmesan*
1095

Spaghetti al Pesto
*Green pesto with seasonal vegetables, olives dust and paprika crumb*
1095

Penne alla Norma
*Eggplant, tomato sauce and basil topped with crumble ricotta cheese*
1095

Gruyere e Zucca Ravioli
*Pumpkin ravioli with walnuts and a sage beurre noisette*
1195

Paella

Paella Valencia
*Classic paella from Valencia region of string chorizo, shrimp, fish, squid rings and chicken*
1595

Royal Paella with Seafood
*Classic paella from Valencia region golden saffron rice with vegetables, shrimp, fish, squid rings and lobster*
1795

Arroz Mediterraneo
*Golden saffron colored rice cooked with seasonal vegetables and olives*
1295

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**Main course**

**Josper Grilled Lobster**
*Grilled lobster with seared scallop, garlic mash and shrimp croquette & fluid gel*

**Barramundi Fish**
*Grilled fish with confit potato, green pea puree and char grilled vegetables*

**Chilean Sea Bass**
*Pan seared sea bass with wilted spinach and squid, shrimp, octopus nage*

**Atlantic Sea Black Cod**
*Inspired classic from Asturias, northern coast of Spain, serrano ham with green apple and fennel infused braised cabbage with bacon*

**Roasted Duck**
*Slow cooked arctic Duck breast with potato Puree, broccoli@ Sour Cherry jus*

**Braised Pork Belly**
*Pumpkin puree, salt baked onion and preserved plum sauce*

**Degustation of Lamb**
*Sous vide lamb osso Buco, grill lamb loin, grill New Zealand lamb chop, caramelized new season vegetable, shallots, garlic gel and saffron braised russet potato, provencal crumbs*

**Slow Cooked Lamb Shank**
*Risotto Milanese, gremolata with gold leaf and vegetables*

**Corn Fed Chicken**
*Chicken grilled on the bone, balsamic apple mustard smear, potato puree, pan roasted vegetables and red wine jus*

**Braised Chicken Picada**
*Spanish style braised chicken served with crispy mash, wilted spinach and almond parsley sauce*

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Butter Poached Asparagus
*Sundried tomato pesto, seared scamorza*

Crespella
*Oven roasted Spanish crep stuffed with spinach and sundried tomato, olive dust and Green vegetable extract*

Polenta and Goat Cheese Stacks
*Crispy polenta topped with olive tapenade, goat cheese, roasted tomato concasse and mushroom spinach ragout*

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Desserts

Tiramisu  595
*Our signature coffee based custard dessert*

Santiago Almond Tart  595
*Traditional almond cake with strawberry salsa*

Dark Chocolate Mille Feuille  595
*Chocolate cream layered pastry*

Torrijos French Cinnamon Toast  595
*Spanish style French toast with cinnamon and honey*

Wild Berries Clafoutis  595
*Warm mix berry dessert with mascarpone cream*

Churros with Melted Chocolate  595
*Spain’s all-day-long dessert*

Crema Catalana  595
*Dark amarena cherries*

Flan Caramel  595
*Orange caramel soaked raisins and wild apricot and prunes*

Selection of Homemade Gelatos  495
Vanilla bean
Caramel
Strawberry
Seasonal fruit

Selection of Homemade Sorbets  495
Raspberry
Lemon and basil

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