## **SWEETS**

Churros, Whipped Mascarpone, Raspberries & Cocoa (E)

Coffee, Caramel & Chocolate (E)

Pistachio Cassonade, Chocolate Sorbet (N) (E)

Lemon Cream, Stuffed Lemons (E)

Piña Colada Cachanga - For 2 (N)

## **BY DESIGN ICE CREAM**

VANILLA & WHITE CHOCOLATE | Madagascan Vanilla Pod, White Chocolate

DARK CHOCOLATE & ORANGE | Dark Chocolate, Candied Orange

WILD STRAWBERRY | Strawberries

PISTACHIO BAKLAVA | Pistachio, Turkish Puff Pastry

## +18 BY DESIGN ICE CREAM

ESPRESSO MARTINI | Vodka, Coffee Liqueur, Espresso

MANDARIN MARTINI | Vodka, Mandarin, Passion Fruit

RAKI & ROLL | Raki, Cantaloupe Melon

OAXACA SIN | Mezcal, Chocolate, Hazelnut, Sherry

THE CUBAN CLUB | Aged Rum, Banana, Salted Caramel



# **BRAVA**

## **APPETIZERS**

Roasted Eggplant, Miso Yoghurt Dressing, Sesame, Cherries (N)

Grilled Octopus Anticucho, Potato Cream (N)\*

Fried Calamari, Fish & Lime Emulsion, Red Onion Salsa (F)(E)

Pan Fried Scallops, Parmesan, Tomato Salsa (E)(S)

Grilled King Crab, Fresh Tomato, Salmon Caviar (S)\*

Papas Rellenas, Braised Beef Stuffed Potatoes, Chili Mayo, Criolla Salsa (E)

## **CRUDOS**

Nikkei Ceviche, Tuna, Cucumber, Rice Crisps, Nori, Nigella Seeds (E)(N)(F)

Wild Sea Bass Tiradito, Natural Style (F)

Fish, Prawn, Avocado Ceviche, Chalaca (S)(F)

Ceviche De Puerto, Fish, Octopus, Fried Calamari (S)(F)

Green Olive & Prawn Chalaca (S)(F)

## **SALADS**

Baby Gem Lettuce, Avocado, Quinoa, Pomegranate, Goat Cheese Dressing (V)

Raw Vegetables, Smoked Eggplant, Sumac (VG)(N)

#### SEA

Rissoni "Parihuela" Roasted Scallops, Blue Tail Prawn,

Squid Ink Aioli, Hazelnut (S)(E)(N)

Blue Tail Prawns, Garlic, Grilled Avocado, Pickled Chalaca (S)\*

Roasted Lobster, Zucchini & Carrot Collard Greens (S)

Roasted Local Sea Bream, Butter Soy, Chives - For 2 (F)\*

Pan Fried Grouper, Mushroom, Hot & Sour Sauce, Grilled Leeks, Toasted Seed (F)(N)

## **FIELD**

Roasted Beef Fillet, Smoked Onion, Demi Sec Tomato, Lomo Saltado Sauce

Free Range Chicken, Cauliflower, Porcini Cream, Trumpet Powder (N)

Slow Roasted Lamb Shoulder, Tomatoes & Garlic - For 2

Grilled Dried Aged Striploin, Fire Roasted Onions, Butter Potatoes

#### **EARTH**

Market Fresh Risotto (V)

Corn & Cheese Creamy Barley, Kale Chips (V)

#### **SIDE DISHES**

Roasted Seasonal Vegetables (V)

Crushed Baby Potatoes, Black Garlic Emulsion (E)

Chili & Garlic Stir Fried Broccoli, Sesame (N)

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING

(V) VEGETARIAN I (VG) VEGAN I (GF) GLUTEN FREE I (DF) DAIRY FREE I (N) CONTAINS NUTS I (P) PEANUTS I (E) CONTAINS EGG I