

calvaret

MENU

Welcome to Cabaret.

Our clandestine supper club is ready for a night of exquisite food and enchanting entertainment.

With an impressive cocktail bar, a curated wine and spirit selection and a sophisticated but unpretentious cuisine devised by our chef partner Sebastián Mazzola, Cabaret offers a unique gastronomic experience inspired by 1970's Barcelona and iconic cities behind the birth of the Cabaret concept, New York and Paris.

TO START

CHEF'S SHELLFISH SELECTION

(for 2)

OYSTERS, CAVIAR, LOBSTER, PRAWNS, MUSSELS
80

GILLARDEAU OYSTERS (2)

AU NATUREL

10

CAVIAR & AJOBLANCO

18

RED PRAWNS FROM PALAMÓS (COSTA BRAVA) (4)

ON SMOKED SALT

28

MUSSELS FROM DELTA DE L'EBRE (8)

SPICY SAFFRON ESCABECHE

10

BAERI IMPERIAL CASPIAN CAVIAR (30 g)

BRIOCHE TOASTS, SOUR CREAM

70

JAMÓN IBÉRICO

PAN CON TOMATE

18

CHICKPEA PANISSE (4)

TRUFFLE MAYONNAISE

9

LOBSTER BRIOCHE

HOLLANDAISE SAUCE, TARTAR SAUCE

7.5

MARINATED SALMON

ROASTED BEETROOT, SMOKED YOGURT, DILL

18

STEAK TARTARE

TARRAGON, ROASTED CHERRY TOMATOES
JERUSALEM ARTICHOKE, CHANTERELLES

19

CABARET SALAD

GREEN LEAVES, KALE, FIGS, POMEGRANATE
PICKLED CARROTS, SEEDS

12

TO FOLLOW

AUTUMN VEGETABLES RISOTTO

STRACCIATELLA, HERBS, TOMATOES CONFIT

20

HOKKAIDO PUMPKIN RAVIOLI WITH MINT

ROMAN PECORINO SAUCE, WATERCRESS AND PINENUT PESTO

22

DUCK CONFIT WITH SPICES AND LAPSAN SOUCHONG TEA

PARSNIP PURÉE, CELERY, APPLE, PECAN

26

RED MULLET

LEEKs IN VINAIGRETTE

SAUTEED CABBAGE, MUSSELS ESCABECHE

32

ROASTED GUINEA FOWL FROM LANDES (FRANCE)

(for 2)

ROASTED ORGANIC CARROTS, CITRIC VINAIGRETTE

JERUSALEM ARTICHOQUE

48

RED PRAWNS RICE

(for 2)

RED PRAWNS FROM PALAMÓS (COSTA BRAVA), ALIOLI

60

GRILLED DRY-AGED RIBEYE (500 g)

(for 2)

HANDCUT FRIES, BEARNAISE SAUCE

70

HOUSE BREAD WITH SMOKED BUTTER 4.5

PAN CON TOMATE 4.5

All prices are in Euros and include VAT.
For dietary requirements and food allergies,
please ask one of our team members for assistance.

TASTING MENU

100

CHICKPEA PANISSE
TRUFFLE MAYONNAISE

CHEF'S SHELLFISH SELECTION
OYSTER, CAVIAR, LOBSTER, PRAWNS, MUSSELS

MARINATED SALMON
ROASTED BEETROOT, SMOKED YOGURT, DILL

HOKKAIDO PUMPKIN RAVIOLI WITH MINT
ROMAN PECORINO SAUCE
WATERCRESS AND PINENUT PESTO

RED MULLET
LEEEKS IN VINAIGRETTE
SAUTEED CABBAGE, MUSSELS ESCABECHE
or

DUCK CONFIT WITH SPICES AND LAPSAN SOUCHONG TEA
PARSNIP PURÉE, CELERY, APPLE, PECAN
or

GRILLED DRY-AGED RIBEYE (500 g)
(for 2)
HANDCUT FRIES, BEARNAISE SAUCE

CHEF'S SURPRISE DESSERT BITES

SOMMELIER'S WINE PAIRING SELECTION
55

DESSERTS

BRIE CHEESECAKE
HAZELNUT, FIGS, VANILLA, TUILE
9

DARK CHOCOLATE GANACHE
TONKA BEAN, YUZU MARSHMALLOW
CACAO SAUCE
9

"PEACH"
PEACH-VANILLA MOUSSE, TOFFEE
9

POACHED PEARS
PISTACHIO ICE-CREAM, CHOCOLATE CREAM
9

CABARET CHESSBOARD
(for 2)
CHEF'S SURPRISE DESSERT BITES
14

HOUSE BREAD WITH SMOKED BUTTER 4.5
PAN CON TOMATE 4.5

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