

RAW & SHELLS

ROCK OYSTERS

LEMON, TABASCO & SHALLOT VINEGAR

— 3 for 21.⁰⁰

— 6 for 35.⁰⁰

CAVIAR

AKI IMPERIAL - SIBERIA

50grs — 220.⁰⁰ (Ideal to share for 2)

70grs — 310.⁰⁰ (Ideal to share for 4)

BLINIS, CAPERS, PARSLEY & SHALLOTS

SEA FOOD PLATTER

CRAB CLAWS & LEGS, SCALLOPS, PRAWNS, MUSSELS,

RAZOR CLAM, OYSTERS

Ideal to share — 80.⁰⁰

Add Half Lobster — 30.⁰⁰

Add a king crab leg — 69.⁰⁰

SEA SCALLOPS

22.⁰⁰

SOY, SESAME AND GINGER SAUCE

STARTERS & SHARING

GRILLED LAMB CUTLETS — 22.⁵⁰

SESAME OIL, SRIRACHA, SOY, PISTACHIO, BLOOD ORANGE GEL, POMEGRANATE

STEAK TARTARE — 24.⁰⁰

BONE MARROW, GRILLED SOURDOUGH

TNT PRAWNS — 23.⁰⁰

TIGER PRAWNS IN TEMPURA BATTER WITH TNT SAUCE

LOBSTER & PRAWNS CROQUETAS — 18.⁰⁰

AVOCADO PUREE, TNT MAYO

SEARED TUNA — 19.⁰⁰

SESAME CRUSTED TUNA, GARLIC, SOY, HONEY, PONZU, LEMON, AVOCADO MOUSSE

CURED SALMON — 18.⁰⁰

BEETROOT SALMON, PICKLED CUCUMBER, WASABI CRÈME FRAICHE

CHILLED TOMATO SOUP — 15.⁰⁰

VEGAN SALMOREJO, CUCUMBER, CROUTONS, OLIVE OIL

SALADS

CAESAR

18.⁵⁰

CAESAR DRESSING, CRISPY ONIONS, BACON & PARMESAN

BURRATA

21.⁵⁰

HEIRLOOM TOMATOES, CANDIED BEETS, YOGHURT CREAM, ROCKET, TRUFFLE OIL

PEAR & GOAT CHEESE

19.⁰⁰

WATERCRESS, ROCKET, GARLIC, BALSAMIC, HONEY, ALMONDS, ONION MARMALADE

BURGER & ROLL

LOBSTER ROLL

28.⁰⁰

BUTTERED BRIOCHE, LIME MAYO, LEEK, LEMON

JUICY LUCY BURGER

23.⁰⁰

STUFFED CHEDDAR CHEESE PATTY, BACON, TOMATO & PICKLES

SURF & TURF SLIDERS

24.⁰⁰

MINI BURGERS, CHEDDAR CHEESE, TOMATO, TNT PRAWN

STEAK & GRILL

— CLASSIC CUTS —

SIRLOIN — 32.⁰⁰

300g - Tender yet succulent with a strip of juicy crackling

RIBEYE — 38.⁰⁰

340g - Delicately marbled throughout for superb flavour

FILLET — 41.⁵⁰

300g - Lean and tender with a delicate flavour

— PRIME CUTS —

USDA RIBEYE — 99.⁰⁰

340g - Graded American steak, rich marbling and tender

USDA STRIPLOIN — 75.⁰⁰

300g - Graded American steak, famous for its rich flavour and juiciness

ANGUS SHORT RIB — 36.⁰⁰

400g - Smoky barbecue delight

T-BONE — 110.⁰⁰

900g - Ideal to share, all the sauces & fries

JAPANESE WAGYU — 180.⁰⁰

250g - A5 RIBEYE with exceptional tenderness, marbling and rich flavour

SAUCES — 3.⁵⁰ — PEPPERCORN | CHIMICHURRI | BERNAISE | DIANE | BLUE CHEESE

½ LOBSTER / WHOLE LOBSTER — 35.⁰⁰ / 60.⁰⁰

CANADIAN LOBSTER SERVED WITH FRIES, GARLIC BUTTER AND LEMON

THE BEAST — 115.⁰⁰ per person

1.2kg TOMAHAWK STEAK, 2 KING CRAB LEGS, FRIES, SALAD, ALL THE SAUCES (Minimum of 2 guests - Ideal to Share)

REEF & BEEF — 69.⁰⁰

340g RIB EYE STEAK, ½ LOBSTER, FRIES, SALAD, GARLIC BUTTER

GRILLED SALMON — 31.⁰⁰

MISO, HONEY, LEMON, WATERCRESS, SPINACH, SALMON ROE

PAN FRIED DUCK BREAST — 30.⁰⁰

BUTTERNUT SQUASH PUREE, PLUM AND CRANBERRY SAUCE, BABY CARROTS

VEGAN CAULIFLOWER STEAK — 23.⁵⁰

BEETROOT HUMMUS, BABY CARROTS, HERBS OIL, ALMONDS

SIDES

— 7.⁰⁰ each

TRUFFLED MAC & CHEESE — ROOT VEGETABLES — CHAMP MASH POTATOES
GARDEN SALAD — FRIES WITH TRUFFLE AND PARMESAN — GRILLED CABBAGE WITH ANCHOVY MAYO

BEFORE YOU GO

SELECTION OF ICE CREAMS & SORBETS

— 9.⁵⁰ FLAVOURS OF THE WEEK

PINEAPPLE CARPACCIO — 11.⁵⁰

MINT, BLUEBERRIES, RED CHILLI, COCO & GINGER SORBET

S'MORES — 13.⁵⁰

BAKED MARSHMALLOWS, CHOCOLATE, COOKIES, NUTELLA, NUTS

SELECTION OF CHEESES — 18.⁵⁰

QUINCE, GRAPES, CRACKERS

COCONUT BANANA BREAD — 13.⁰⁰

BANANA BREAD, COCONUT FOAM AND PASSION FRUIT SYRUP

PASSION FRUIT TART — 12.⁰⁰

MERINGUE, GOOSEBERRIES, HAZELNUTS

WINES

(VINTAGE YEAR MAY VARY)

WHITE WINE

DOMINIO ESPINAL BLANCO

D.O. Yecla, Spain | Macabeo

— 6.⁵⁰ 24.⁵⁰

PIEDRA PAPEL TIJERA

V.T. Mallorca | Chardonnay, Prensal, Sauvignon Blanc

— 7.⁵⁰ 26.⁰⁰

99 ROSAS

D.O. La Mancha, Spain | Chardonnay, Viognier

— 8.⁰⁰ 28.⁰⁰

MANTEL BLANCO SAUVIGNON BLANC

D.O. Rueda, Spain | Sauvignon Blanc

— 8.⁵⁰ 33.⁰⁰

MENADE

D.O. Rueda, Spain | Verdejo

— 8.⁷⁵ 36.⁰⁰

SAN FELICE

I.G.T. Tuscany, Italy | Vermentino

— 9.⁰⁰ 38.⁰⁰

BARBUNTIN

D.O. Rias Baixas, Spain | Albariño

— 9.⁵⁰ 41.⁰⁰

GREGAL

D.O. Penedes, Spain | Muscat, Gewürztraminer, Malvasia

47.⁰⁰

SAN GRAU BLANC

V.T. Mallorca | Gargallosa

52.⁰⁰

DO FERREIRO

D.O. Rias Baixas, Spain | Albarino

62.⁵⁰

VILLA SPARINA Gavi di Gavi

D.O.C.G. Piedmont, Italy | Cortese

67.⁵⁰

PETIT CLOS

Marlborough, New Zealand | Sauvignon Blanc

75.⁰⁰

HEAD HIGH

Sonoma, US | Chardonnay

82.⁰⁰

LONGLOIS CHATEAU PUILLY FUME

A.O.C. Loire Valley, France | Sauvignon Blanc

87.⁰⁰

DOMAINE BLANC

A.O.C. Sancerre, France | Sauvignon Blanc

98.⁰⁰

LOUIS LATOUR

A.O.C. Chablis, France | Chardonnay

120.⁰⁰

GAIA VISTAMARE

G.T. Tuscany, Italy | Vermentino, Fiano, Viognier

165.⁰⁰

CHASSAGNE MONTRACHET

A.O.C. Burgundy, France | Chardonnay

195.⁰⁰

SCHLOSSENBERG ST. CATHERINE GRAND CRU

A.O.C. Alsace, France | Riesling

235.⁰⁰

RED WINE

VEGA BADENES

V.T. Castilla, Spain | Tempranillo, Merlot, Syrah

— 6.⁵⁰ 24.⁵⁰

HACIENDA DEL OLMO CRIANZA

D.O.C. apenas Rioja | Tempranillo

— 7.⁰⁰ 26.⁰⁰

3030 SANTA MARIA

T.V. Mallorca | Mantonegro, Cabernet, Merlot

— 7.⁵⁰ 29.⁰⁰

CASA CASTILLO

D.O. Jumilla, Spain | Monastrell

— 8.⁵⁰ 35.⁰⁰

SOLANERA

D.O. Yecla, Spain | Monastrell, Cabernet, Tintorera

— 9.⁵⁰ 38.⁰⁰

RED ICE

T.V. Mallorca | Callet, Cabernet, Syrah, Mantonegro

— 12.⁰⁰ 44.⁰⁰

PRIETO PARIENTE LA PROVINCIA

D.O. Rueda | Grenache, Tempranillo

47.⁰⁰

ALCHEMIA

Mendoza, Argentina | Malbec

55.⁰⁰

PENFOLD KOONUNGA

Barossa Valley, Australia | Shiraz, Cabernet Sauvignon

66.⁰⁰

IL GRIGIO

D.O.C.G. Chianti, Italy | Sangiovese

68.⁰⁰

CHATEAU BELLEVUE FIGEAC

A.O.C. St. Emillion Grand Cru, France | Merlot, Cabernet

85.⁰⁰

CHATEAUNEUF-DU-PAPE LA GENESTIERE

A.O.C. Rhone, France | Grenache, Syrah,

95.⁰⁰

MUGA RESERVA

D.O. Ca. Rioja, Spain | Tempranillo, Garnacha

115.⁰⁰

LOUIS LATOUR

A.O.C. Cote de Nuits-Villages, France | Pinot Noir

125.⁰⁰

CUENTAVIÑAS

D.O. Ribera del Duero, Spain | Tempranillo

133.⁰⁰

BAROLO PAOLO MAZONE, SERRALUNGA D'ALBA

D.O.C.G. Piedmont, Italy | Nebbiolo

145.⁰⁰

LONGVIEW

Macclesfield, Australia | Shiraz

150.⁰⁰

CAMPO GIOVANNI

D.O.C.G. Brunello di Montalcino, Italy | Sangiovese

140.⁰⁰

AIRES DE GARBET

D.O. Ampurda, Spain | Garnacha

175.⁰⁰

DOMINUS OTHELLO

Napa Valley, US | Cabernet Sauvignon, Petit Verdot, Cabernet Franc

195.⁰⁰

M. CHAPOUTIER MONIER DE LA SIZERANNE

A.O.C. Hermitage, France | Syrah

240.⁰⁰

VEGA SICILIA VALBUENA N°5

Ribera del Duero, Spain | Tempranillo

395.⁰⁰

CHATEAU PALMER ALTER EGO

A.O.C. Margaux, France | Cabernet, Merlot

335.⁰⁰

ROSÉ WINE

DOMINIO ESPINAL ROSE

D.O. Yecla, Spain | Monastrell

— 6.⁵⁰ 24.⁵⁰

LE BIJOU DE SOPHIE

A.O.C. Languedoc, France | Grenache, Syrah, Cinsault

— 8.⁰⁰ 30.⁰⁰

ARTAZURI

D.O. Navarra, Spain | Garnacha

— 9.⁰⁰ 37.⁰⁰

SON GRAU

STEAK - N - GRILL
MERCHANTS
The



MERCHANTS CORAVIN SELECTION BY THE GLASS

We serve selected wines via Coravin, meaning that you can enjoy an exceptional fine wines from our cellar, without having to buy a full bottle... (VINTAGE YEAR MAY VARY)

WHITE

VILLA SPARINA Gavi di Gavi D.O.C.G. Piedmont, Italy Cortese	— 17.00
PETIT CLOS Marlborough, New Zealand Sauvignon Blanc	— 19.00
DOMAINE BLANC A.O.C. Sancerre, France Sauvignon Blanc	— 21.00
GAIA VISTAMARE I.G.T. Tuscany, Italy Vermentino, Fiano, Viognier	— 35.00
CHASSAGNE MONTRACHET A.O.C. Burgundy, France Chardonnay	— 52.00

RED

ALCHEMIA Mendoza, Argentina Malbec	— 16.00
IL GRIGIO CHIANTI D.O.C.G. Tuscany, Italy Sangiovese	— 18.00
CHATEAU BELLEVUE FIGEAC A.O.C. St. Emillion Grand Cru, France Merlot, Cabernet	— 22.00
CHATEAUNEUF-DU-PAPE LA CELESTIERE A.O.C. Rhone, France Grenache, Syrah	— 25.00
CUENTAVIÑAS D.O. Ribera del Duero, Spain Tempranillo	— 35.00
CAMPOGIOVANNI D.O.C.G. Brunello di Montalcino, Italy Sangiovese	— 43.00

ROSE

WHISPERING ANGEL A.O.C. Cotes De Provence, France Grenache, Cinsault, Syrah	— 24.00
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SPARKLING

MIQUEL JANE CLASSIC PENEDES PARELLADA D.O. Penedes, Spain Macabeo, Xarel.lo, Parellada	— 8.00	43.00
AT ROCA ROSAT BRUT D.O. Penedes, Spain Macabeo, Garnacha Negra	— 9.50	54.00
CANARD - DUCHENE CUVEE LEONIE A.O.C. Champagne, France Pinot Noir, Pinot Meunier, Chardonnay	— 20.00	125.00
CANARD - DUCHENE ROSE A.O.C. Champagne, France Pinot Noir, Pinot Meunier, Chardonnay		135.00
CANARD - DUCHENE P181 EXTRA BRUT A.O.C. Champagne, France Pinot Noir, Pinot Meunier, Chardonnay		140.00
VIRGINIE T BLANC DE BLANCS A.O.C Champagne, France Chardonnay		180.00
POL ROGER SIR WINSTON CHURCHILL 2012 A.O.C. Champagne, France Pinot Noir, Chardonnay		560.00
POL ROGER BRUT MAGNUM A.O.C. Champagne, France Pinot Noir, Chardonnay		350.00
MOET ICE A.O.C Champagne, France Pinot Noir, Pinot Meunier, Chardonnay		185.00
RUINART ROSE BRUT NV A.O.C Champagne, France Chardonnay, Pinot Noir		210.00
DOM PERIGNON BRUT A.O.C Champagne, France Pinot Meunier, Chardonnay		560.00
LOUIS ROEDERER CRISTAL A.O.C Champagne, France Pinot Meunier, Chardonnay		545.00

SWEET WINE

ENRIQUE MENDOZA MOSCATEL DE LA MARINA 750ml D.O. Alicante, Spain Muscat	— 7.50	34.00
CHATEAUX LIOT SAUTERNES 375 ml Bordeaux, France Semillon, Sauvignon Blanc, Muscadelle	— 14.00	44.00
PILLITTERI ICE WINE 187ml Ontario, Canada Cabernet Franc (Not available by the glass)		65.00

MERCHANTS SIGNATURE

THE MERCHANTS SPRITZ Upper Hand Gin, Strawberry Liqueur, Cava, Strawberry Puree, fresh basil, black pepper, lemon juice,	14.50
BUBBLE GUM CANDY Mabooze Vodka, Peach liqueur, Melon liqueur, Candy Floss syrup, Lemon juice, Simple syrup, Champagne Top	15.00
NEPTUNE'S AVIATION Henricks Neptunia Gin, Watermelon Liqueur, Crème de Violette, Maraschino, Lime juice, Simple syrup, Egg white*	15.00
BRAZILIAN TRADE DEAL Sagatiba Cachaca, Passoa liqueur, fresh ginger, lime, passion fruit puree sugar syrup	14.50
EL TRENO Four Roses Bourbon Infused with Clementine, Mandarin Napoleon Liqueur, Orange bitters, Lemon juice, Vanilla syrup, Coconut foam	16.00
CITY OF GOLD Dangerous Don Mezcal, Italicus, Ancho Reyes, Crème de Mure, Lemongrass syrup, Fernet Branca perfume, Egg white*, edible gold	25.00
RASPBERRY FIZZ Mabooze Vodka, Lychee liqueur, Cava, raspberry puree,	14.50
MARSHMALLOW MARGARITA Vivir Reposado Tequila, Marshmallow Agave cream, Cointreau, Lime juice, Simple syrup, edible glitter	14.50

CLASSIC COCKTAIL

APEROL SPRITZ Aperol house cava soda water	14.00
NEGRONI Bombay Sapphire gin, Antica Formula, Campari	15.00
ESPRESSO MARTINI Mabooze Vodka, Kahlua, espresso, vanilla syrup	14.50
MOJITO	14.00
MOSCOW MULE Mabooze Vodka, Bergamot puree, Angostura bitter, ginger beer	14.00

MOCTAIL
(Non Alcoholic 0,0%)

BERRYLICIOUS Mixed berry, fresh mint, lime, sugar syrup, soda water	All at 11.00
VANGUARD SPRITZ Lyre's Italian Spritz, Passion fruit, Fever Tree Lemonade	
FREE G&T Lyre's Gin, Fever Tree Tonic	