

## RAW & SHELLS

**OYSTERS**  
CLASSIC MIGNONETTE,  
CUCUMBER-LIME  
— 3 for 24.00

**CAVIAR**  
OSCIETRA  
30grs — 110.00  
50grs — 180.00  
BLINIS, CAPERS, CHIVE, SHALLOTS

**SEA FOOD TOWER**  
CRAB, PRAWNS, MUSSELS,  
OYSTERS, OCTOPUS  
Ideal to share — 125.00

**WHITE FISH CEVICHE**  
24.00  
AJI AMARILLO, GINGER,  
SWEET POTATO,  
CORIANDER, CHILI

**PRAWN CARPACCIO**  
28.00  
GUACAMOLE,  
CHILI-VANILLA OIL,  
YUCA CHIPS

## STARTERS & SHARING

**JAMÓN DE BELLOTA** — 32.00  
TOASTED BREAD, GRATED TOMATO

**OCTOPUS CARPACCIO** — 24.00  
SOBRASADA, SMOKED MAYO, POTATO, FENNEL

**STEAK TARTAR** — 26.00  
CLASSIC DRESSING, CURED EGG YOLK, FRIES

**SEARED TUNA** — 24.00  
NICOISE GARNISH, TONNATA SAUCE, SESAME

**DUO OF CROQUETTES** — 16.00  
COD & JAMÓN

**TNT PRAWNS** — 24.00  
TIGER PRAWNS IN TEMPURA BATTER, TNT SAUCE

**SCALLOPS** — 25.00  
MELON, CECINA, MUSTARD SEEDS,  
NORI POWDER

**COURGETTE (VG)** — 18.00  
MARINATED TOFU,  
POMEGRANATE

## SALADS

**BEETROOT**  
22.00  
RED CABBAGE,  
RASPBERRY VINIAGRETTE,  
YOGURT, PISTACHIO

**OUR CAESAR SALAD**  
21.00  
SMOKED CHICKEN,  
MAHON CHEESE, CAESAR MAYO,  
BACON

**BURRATA**  
24.00  
LOCAL TOMATOES, PINENUTS,  
BLOODY MARY GEL

**PRAWN COCKTAIL ROLL**  
24.00  
LIME - KIMCHEE MAYO,  
TOBIKO, AVOCADO,  
FRIES

**SURF & TURF SLIDERS**  
23.00  
MINI BEEF BURGERS,  
CHEEDAR CHEESE,  
TOMATO, TNT PRAWNS,  
FRIES

**WAGYU BURGER**  
28.00  
MANCHEGO CHEESE,  
PICKLES,  
TRUFFLED FRIES

## STEAK & GRILL

**FILLET** — 40.00  
200g - GARDEN VEGETABLES

**SIRLOIN TAGLIATA** — 34.00  
200g - ROCKET, CONFIT TOMATOES

**RIBEYE** — 38.00  
300g - DELICATELY MARBLED THROUGHOUT FOR  
SUPERB FLAVOUR

**REEF & BEEF** — 77.00  
300g - RIB EYE STEAK, 1/2 LOBSTER, FRIES, SALAD,  
GARLIC BUTTER

**THE BEAST** — 115.00 per person  
1.2kg TOMAHAWK STEAK, KING CRAB LEG, FRIES,  
SALAD, ALL THE SAUCES  
(Minimum of 2 guests - Ideal to share)

**TOMAHAWK** — 120.00  
1.2KG TOMAHAWK STEAK, FRIES, ALL THE SAUCES  
(Ideal to share)

**SAUCES** — 4.00 MISO | BERNAISE | BLACK PEPPER | CHIMICHURRI | BLUE CHEESE | RED WINE

**SIDES**  
— 8.00

MISO GREEN BEANS — BROCCOLINI WITH ALMOND & PARMESAN — QUINOA — FRIES — TRUFFLE FRIES

**½ LOBSTER / WHOLE LOBSTER** — M.P.  
CANADIAN LOBSTER SERVED WITH FRIES,  
GARLIC BUTTER

**SEABASS FILLET** — 59.00  
CORN TORTILLA, PICO DE GALLO

**CATCH OF THE DAY** — 32.00  
FENNEL, ORANGE, ALMOND, DILL

**WHOLE BONELESS PICANTON** — 26.00  
BURNT LEMON, HERBS, NEW POTATOES

**SPAGHETTI GUITARRA** — 31.00  
CRAB, LOBSTER, LIGHT BISQUE, LEMON, CHILI

**OVEN ROASTED CELERIAC (VG)** — 24.00  
MISO, APPLE

**STROZZAPRETI PASTA** — 24.00  
BASIL, PESTO, GREEN BEANS, POTATO

## BEFORE YOU GO

**S'MORES** — 13.00  
CHOCOLATE MI CUIT, MARSHMALLOW, VANILLA

**OUR OPERA** — 13.00  
CHOCOLATE, ALMONDS, COFFEE

**CHEESECAKE** — 13.00  
COCONUT, PINEAPPLE

**SELECTION OF CHEESES** — 24.00  
QUINCE, WALNUT BREAD

**LEMON MOUSSE** — 13.00  
MANDARIN, FENNEL, CREAM, SORBET

**MARINATED STRAWBERRIES (VG)** — 13.00  
BASIL, RASPBERRY, OLIVE OIL CAVIAR

## WINES

(VINTAGE YEAR MAY VARY)

### WHITE WINE

<b>VEGA BADENES</b> V.T. Castilla, Spain   Verdejo	—6.50	12.75	24.50
<b>99 ROSAS</b> D.O. La Mancha, Spain   Chardonnay, Viognier	—8.00	14.00	28.00
<b>TRES PILARES</b> D.O. Rueda, Spain   Sauvignon Blanc	—8.50	16.50	33.00
<b>MENADE</b> D.O. Rueda, Spain   Verdejo	—8.75	18.00	37.00
<b>C DE V VALTEA</b> D.O. Rias Baixas, Spain   Albarino	—11.00	21.50	44.00
<b>FORAVILLA</b> V.T. Mallorca, Spain   Chardonnay, Riesling, Giro Ros	—12.00	23.50	48.50
<b>OM ´SERA</b> V.T. Mallorca, Spain   Prensall Blanc			53.00
<b>DO FERREIRO</b> D.O. Rias Baixas, Spain   Albarino			63.50
<b>AZPILICUETA</b> D.O. Rioja, Spain   Viura			68.00
<b>VILLA SPERINA Gavi di Gavi</b> D.O.C.G. Piedmont, Italy   Cortese			71.00
<b>HEAD HIGH</b> Sonoma, US   Chardonnay			84.00
<b>DOMAINE BLANC</b> A.O.C. Sancerre, France   Sauvignon Blanc			98.00
<b>ROLAND LAVEATUREUX</b> A.O.C. Chablis, France   Chardonnay			112.00
<b>TONI GELABERT</b> V.T. Mallorca   Chardonnay			118.00
<b>CLOUDY BAY</b> Marlborough, New Zealand   Sauvignon Blanc			122.00
<b>LADOUETTE PUILLY FUME</b> A.O.C. Loire Valley, France   Sauvignon Blanc			131.00
<b>YSIOS</b> D.O. Ca Rioja, Spain   Viura			148.00
<b>GAIA VISTAMARE</b> I.G.T. Tuscany   Vermentino, Fiano, Viognier			165.00
<b>MILMANDA</b> D.O. Conca De Barbera, Spain   Chardonnay			199.00
<b>GUIGAL</b> A.O.C. Cotes Du Rhone, France   Marsanne, Roussanne			257.00
<b>CHASSAGNE MONTRACHET</b> A.O.C. Burgundy, France   Chardonnay			279.00

### RED WINE

<b>VEGA BADENES</b> V.T. Castilla, Spain   Tempranillo, Merlot, Syrah	—6.50	12.75	24.50
<b>HACIENDA DEL OLMO Crianza</b> D.O. Ca Rioja, Spain   Tempranillo	—7.00	13.00	26.00
<b>SOPLO</b> D.O. Valencia, Spain   Garnacha	—7.50	14.50	29.00
<b>3030 SANTA MARIA</b> V.T. Mallorca, Spain   Mantonegro, Cabernet Sauvignon, Merlot	—7.50	15.50	31.00
<b>LLENC PLANA</b> D.O. Montsant, Spain   Cariñena, Garnacha	—8.50	17.50	38.00
<b>OM NEGRE</b> V.T. Mallorca, Spain   Mantonegro, Syrah	—9.50	23.00	46.00
<b>FEBRER</b> V.T. Mallorca, Spain   Cabernet Sauvignon, Merlot, Monastrell	—12.00	25.25	51.00
<b>GALGO</b> V.T. Mallorca, Spain   Callet			61.00
<b>PENFOLD KOONUNGA</b> Barossa Valley, Australia   Shiraz, Cabernet Sauvignon			66.00
<b>DOMINGO MOLINA</b> Mendoza, Argentina   Malbec			73.00
<b>AZPILICUETA PG</b> D.O. Ca Rioja, Spain   Tempranillo			76.00
<b>CORIMBO</b> D.O. Ribera Del Duero, Spain   Tinta Del Pais			81.00
<b>YSIOS</b> D.O. Ca Rioja, Spain   Tempranillo			99.00
<b>CHATEAU PEYMOUTON</b> A.O.C. St. Emillion, France   Merlot, Cabernet			106.00
<b>MUGA RESERVA</b> D.O. Ca Rioja, Spain   Tempranillo, Garnacha			115.00
<b>LOUIS LATOUR</b> A.O.C. Cote de Nuits - Villages, France   Pinot Noir			125.00
<b>ANIMA NEGRA AN</b> V.T. Mallorca, Spain   Callet, Mantonegro, Fogoneu			147.00
<b>BLASON D'ISSAN</b> A.O.C. Margeaux, France   Cabernet, Merlot			160.00
<b>CHATEAUNEUF-DU-PAPE LA BERNARDINE</b> A.O.C. Rhone, France   Grenache, Syrah			173.00
<b>DOMINUS OTHELLO</b> Napa Valley, US   Cabernet Sauvignon, Petit Verdot, Cabernet Franc			195.00
<b>DOMINIO DE PINGUS</b> D.O. Ribera Del Duero, Spain   Tinta Fina			214.00

<b>MACAN</b> D.O. Rioja, Spain   Tempranillo			275.00
<b>CHATEAU TALBOT 4eme CRU CLASSE</b> A.O.C. Saint Julien, France   Cabernet Sauvignon, Merlot, Petit Verdot			299.00
<b>VEGA SICILLIA VALBUENA N°5</b> D.O. Ribera Del Duero, Spain   Tempranillo			395.00
<b>CHATEAU LA FLEUR-PETRUS</b> A.O.C. Pomerol, France   Merlot, Cabernet Franc, Petit Verdot			599.00

### ROSÉ WINE

<b>VEGA BADENAS ROSE</b> D.O. Yecla, Spain   Monastrell	—6.50	12.75	24.50
<b>ATAC ROSAT</b> V.T. Mallorca, Spain   Mantonegro, Syrah	—8.50	18.50	37.00
<b>MUGA ROSADO</b> D.O. Ca Rioja, Spain   Garnacha, Tempranillo, Viura			43.00
<b>ANIMA NEGRA</b> V.T. Mallorca, Spain   Callet			68.00
<b>SYMPHONIE</b> A.O.C. Cotes de Provence, France   Grenache, Cinsault, Rolle			73.00
<b>WHISPERING ANGEL</b> A.O.C. Cotes de Provence, France   Grenache, Cinsault, Syrah			89.00
<b>CHATEAU DE SELLE OTT</b> A.O.C. Cotes De Provence, France   Grenache, Cinsault, Mourvedre			155.00

# The MERCHANTS

STEAK - N - LOBSTER

Food Allergens & Intolerances: If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.  
Not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens.  
All prices are inclusive of VAT at 10%.  
(A discretionary optional service charge of 10% will be added to your bill.)

ST-EAK - N - LOBSTER  
**MERCHANTS**  
*The*



**MERCHANTS CORAVIN SELECTION BY THE GLASS**

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

**WHITE**

**AZPILICUETA**

D.O. Rioja, Spain | Viura

— 16.00

**DOMAINE BLANC**

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

— 22.00

**GAIA VISTAMARE**

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

— 35.00

**CHASSAGNE MONTRACHET**

A.O.C. Burgundy, France | Chardonnay

— 49.00

**RED**

**PENFOLD KOONUNGA**

Barossa Valley, Australia | Shiraz, Cabernet Sauvignon

— 15.00

**AZPILICUETA PG**

D.O. Ca Rioja, Spain | Tempranillo

— 17.00

**CHATEAU PEYMOUTON**

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

— 22.00

**ANIMA NEGRA AN**

V.T. Mallorca, Spain | Callet, Mantonegro, Fogoneu

— 29.00

**DOMINUS OTHELLO**

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

— 45.00

**ROSE**

**ANIMA NEGRA**

V.T. Mallorca, Spain | Callet

— 16.00

**WHISPERING ANGEL**

A.O.C. Cotes De Provence, France | Grenache, Cinsault, Syrah

— 21.00

**SPARKLING**

**ILLUSIO**

D.O. Cava, Spain | Macabeo, Xarel.lo, Parellada

— 7.00 35.00

**AT ROCA ROSAT**

D.O. Penedes, Spain | Macabeu, Garnacha Negra

— 9.50 58.00

**SPARKLING TEA 0%**

Copenhagen, Denmark | Silver Needle, Oolong, Hibiscus

48.00

**MOET CHANDON IMPERIAL**

A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay

115.00

**MOET CHANDON ROSE**

A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay

120.00

**MOET ICE IMPERIAL**

A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay

155.00

**PERRIER JOUET GRAN BRUT**

A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay

— 22.00 146.00

**VEUVE CLIQUOT RICH**

A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay

171.00

**RUINART BRUT ROSE**

A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay

214.00

**RUINART BLANC DE BLANCS**

A.O.C. Champagne, France | Chardonnay

225.00

**PERRIER JOUET BELLE EPOQUE**

A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay

407.00

**LOUIS ROEDERER CRISTAL**

A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay

545.00

**POL ROGER SIR WINSTON CHURCHIL**

A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay

575.00

**DOM PERIGNON**

A.O.C. Champagne, France | Pinot Noir, Pinot Meunier, Chardonnay

599.00

**SWEET WINE**

**ENRIQUE MENDOZA**

D.O. Alicante, Spain | Muscat

— 7.50 34.00

**CHATEAUX LIOUT SAUTERNS**

Bordeaux, France | Semillon, Sauvignon Blanc

— 15.00 47.00

**MENADE**

D.O. Rueda, Spain | Sauvignon Blanc

65.00

**TERRA DOLCA**

V.T. Mallorca, Spain | Moscatel, Chardonnay

90.00

**MERCHANTS SIGNATURE**

**SPICY SOPHIE**

Olmecca Reposado Tequila, Agave Syrup, Lime, Chili, Coriander

15.00

**BRAZILIAN TRADE DEAL**

Capucana Cachaca, Passoa, Passion Fruit, Ginger, Lime

15.00

**THE MERCHANTS SPRITZ**

Upperhand Gin, Strawberry Liquor and Puree, Cava, Basil, Black Pepper, Lemon

15.00

**RASPBERRY FIZZ**

Belvedere Vodka, Lychee Liquor, Cava, Raspberry, Lime

14.00

**THE BLOSSOM**

Choya Extra Shiso, Akashi Tai Sake, Yuzu Liquor, Cherry Bitters, Lemon Juice, Simple Syrup, Pink Pepper, Grapefruit Soda

16.00

**ARTESANA**

Copalli Cocoa Rum, Metla Almond Cream, Passion Fruit Puree, Vanilla Syrup, Lemon Juice, Foamer

14.00

**MAD DONNA**

Grey Goose Vodka, Cointreau, Blue Curacao, Cocunut Puree, Vanilla, Lemongrass, Lemon

15.00

**CLASSIC COCKTAIL**

**KICK OFF NEGRONI**

Beefeater Gin, Antica Formula, Campari infused with Coffee Beans

14.00

**CHAPEROL SPRITZ**

Aperol, Champagne, Soda, Orange

19.00

**PINEAPPLE MARGARITA**

Olmecca Tequila, Cointreau, Pineapple, Lime

14.00

**OLD FASHIONADE**

Four Roses Bourbon, Sugar, Angostura

14.00

**PORNSTAR MARTINI**

Palma Vodka, Passion Fruit, Vanilla, Cava

14.00

**CHIC COSMO**

Ciroc Summer Citrus, Cointreau, Cranberry, Lime

15.00

**MOCKTAIL**

(Non Alcoholic 0,0%)

**BERRYLICIOUS**

Mixed Berry, Fresh Mint, Lime, Sugar Syrup, Soda Water

12.00

**VANGUARD SPRITZ**

Lyre's Italian Spritz, Passion Fruit, Fever Tree Lemonade

12.00

**FREE G&T**

Lyre's Gin, Fever Tree Tonic

12.00