



All Day

FROM 12:00 TILL 22:00

Lunch

FROM 12:00 TILL 16:00

MACKAREL SANDWICH

MACKAREL SALAD WITH CAPERS, CORNICHONS, RADISH,
GREEN APPLE AND BONITO FLAKES 14.75

TOAST AVOCADO ●

WITH CHERRY TOMATO, SPRING ONION GINGER
DRESSING AND GREEN GODDESS MAYONNAISE 12.75
OPTIONAL: POACHED EGG +2 • SMOKED SALMON +4.25

BURRATA SANDWICH

CRÈME OF BURRATA SERVED ON A SCHIACCIATTA
BREAD
WITH CHERRY TOMATOES, PESTO, ACETO BALSAMICO,
FIGS AND BASIL 12.75
OPTIONAL: IBERICO PATA NEGRA (50 GRAM) +8

NEW YORK PASTRAMI MELT SANDWICH

PASTRAMI, TOMATO, LETTUCE, LOS CAMEROS CHEESE
AND MUSTARD MAYONNAISE 15.5

CARPACCIO SANDWICH

FROM IRISH BEEF WITH TRUFFLE MAYONNAISE, BACON
SALT, PARMESAN, PICKLED MUSTARD SEEDS AND
HERB SALAD 14.75

LOBSTER ROLL ♥

BRIOCHE ROLL WITH LOBSTER, GREEN GODDESS MAYO-
NNAISE, LOBSTER BISQUE AND FRIES 35

JAPANESE CAESAR SALAD

WITH BABY GEM, CUCUMBER, SHOYU EGG, BACON,
PARMESAN CHEESE, A DRESSING OF ANCHOVIES AND
YUZU 13.5
OPTIONAL: CHICKEN KATSU +5 • EBI TEMPURA +7.5

Oysters

OYSTERS OYSRI NR. 3

WITH MIGNONETTE, SHALLOT AND LEMON
PER TWO 8.5 • PER SIX 24.5

PORNSTAR MARTINI OYSTERS

WITH A GRANITA OF PASSION FRUIT, VANILLA,
VODKA, CHAMPAGNE AND LIME
PER TWO 9.5 • PER SIX 25.5

Start to share

ARTISAN BREAD ●

ITALIAN SPICED FLATBREAD SERVED WITH AIOLI
AND MEDITERRANEAN DIP 9.5

ARTISAN BREAD LUXE

ITALIAN SPICED FLATBREAD SERVED WITH AIOLI,
MEDITERRANEAN DIP, IBERICO PATA NEGRA AND
ANCHOVY STUFFED OLIVES 17.5

CARPACCIO OF IRISH BEEF

WITH TRUFFLE MAYONNAISE, BACON SALT,
PARMESAN CHEESE AND ARUGULA SALAD 16

GYOZA'S (4 PIECES)

CHICKEN 12.75 • VEGETARIAN ● 9.5
SERVED WITH PONZU, YUZU KOSHO SAUCE,
CRISPY SOJA AND SESAM

IBERICO PATA NEGRA (100GR) 28

GRILLED PULPO

ROMANESCO SAUCE, EXTRA VIERGE OLIVE OIL 22.5

EMPAÑADAS (2 PIECES)

BEEF 9.5 • VEGAN ● 9.5
WITH COLOMBIAN AJÍ DIP

CAVIAR SERVICE PERLE IMPERIAL (30GR)

SERVED WITH BLINIS, SOUR CREAM, SHALLOT,
CHIVES AND EGG 110

DUTCH YELLOWTAIL HAMACHI CEVICHE ♥

LECHE DE TIGRE, RED ONION, RADISH, AVOCADO,
KUMQUAT, CORIANDER, PINEAPPLE AND
CRISPY CORN 21

Salads

BURRATA SALAD ●

WITH BASIL PISTACHIO PESTO, CHERRY TOMATO,
FIGS AND PICKLED SJALOTS 17.5

JAPANESE CAESAR SALAD

WITH BABY GEM, CUCUMBER, SHOYU EGG, BACON,
PARMESAN CHEESE AND A DRESSING OF ANCHOVIES
AND YUZU 13.5
OPTIONAL: CHICKEN KATSU +5 • EBI TEMPURA +7.5

MEDITERRANEAN SALAD ●

MIXED SALAD OF MEDITERRANEAN FLAVOURS 13.5

Sashimi

TUNA TATAKI

WITH TOGARASHI PEPPER, CUCUMBER
AND SEAWEED SALAD 19.5

TUNA TARTARE

AVOCADO, CUCUMBER, JALAPEÑOS
AND CRISPY WASABI NORI 17.5

SASHIMI TO SHARE (9 PIECES)

SASHIMI OF SALMON, TUNA AND HAMACHI
WITH KIZAMI WASABI AND SHISO 26.5

MISO SEARED SALMON

WITH MIXED ASIAN RICE 18.5

SALMON TARTARE

WITH TOGARASHI PEPPER AND CORIANDER SAUCE 16

Sushi

SEARED SALMON (4 PIECES)

WITH SALMON, AVOCADO, CUCUMBER, CRAB,
SPICY MAYONNAISE AND KATAIFI 12.5

RED DRAGON (4 PIECES)

WITH MANGO, AVOCADO, KIMCHI SAUCE,
TUNA AND PONZU TERIYAKI 12.5

UNAGI (4 PIECES) ♥

WITH UNAGI, CRISPY ASPARAGUS,
FRIED ONIONS AND UNAGI SAUCE 12.5

CRISPY BEEF (4 PIECES)

WITH VIETNAMESE BEEF TARTARE AND
TRUFFLE MAYONNAISE 12.5

VEGGIE ROLL (4 PIECES) ●

WITH AVOCADO, CUCUMBER, TOMATO,
LIME MAYONNAISE AND TEMPURA OF SHIITAKE 10.5

CRISPY ROLL (8 PIECES)

WITH SHRIMP FUTOMAKI, SPICY KIMCHI,
AVOCADO AND SPRING ONION 24

SHARING SUSHI (10 PIECES)

CHEF'S SELECTION 32.5

Main sharing

MEAT FROM THE ROBATA GRILL ♥

SERVED WITH CHIMICHURRI AND BEARNAISE SAUCE

CHOOSE YOUR MEAT:

GRAIN FED FILET MIGNON (200 GR) 39
GRAIN FED RIB EYE (250 GR) 38
GRAIN FED BAVETTE (200 GR) 28.5
GRAIN FED TOMAHAWK STEAK (+1200 GRAM) 120
REDEFINE MEAT FLANK STEAK (150 GRAM) ● 26

BLACK ANGUS BURGER

ON A BRIOCHE WITH CHEDDAR, SPICY RED ONION
RINGS, PICKLE, LITTLE GEM, TOMATO AND GRACE'S
SAUCE 19

REDEFINE MEAT BURGER ●

ON A BUN WITH CHEDDAR, TOMATO, PICKLE
AND GRACE'S SAUCE 19

SEA BASS FROM THE ROBATA GRILL

SERVED WITH A THAI SALAD OF MANGO, RADISH,
CARROT, CRISPY ONIONS, MINT AND THAI BASIL 29.5

TURBOT (SERVED PER TWO)

A WHOLE TURBOT SERVED ON THE FISH BONE WITH
CELERY ROOT, SEASONABLE VEGETABLES, CRISPY
POTATO AND BEURRE BLANC 46

HALIBUT

FREGOLA, FENNEL, ASPARAGUS AND A
SAUCE OF SALTED LEMONS AND DILL 36

LINGUINE LOBSTER

WITH LOBSTER, PARSLEY, GREEN ASPARAGUS AND
TOMATO 38

THAI RED CURRY ●

WITH RICE, EDAMAME, RED PEPPER, BIMBI, ROASTED
MUSHROOMS, LIME AND CAULIFLOWER ATJAR 21.5

Sides

FRIES ●

• WITH MAYONNAISE 5.5
• WITH PARMESAN AND TRUFFLE MAYONNAISE 6.5
• WITH ASIAN FLAVOURS: CRISPY NORI,
SPICY MISO AND YUZU MAYONNAISE 6.5

SEASONAL VEGETABLES ●

WITH A DRESSING OF YUZU MISO GINGER
AND CRISPY SESAME 8.5

GRILLED CORN ●

SPICY GRILLED CORN WITH MANCHEGO
CHEESE AND LIME 12

TRUFFLED BIMBI ●

GRILLED BIMBI WITH TRUFFLE AND JERUSALEM
ARTICHOKE 13.5

Sweets

GRACE'S GRILLED PINEAPPLE ●

WITH 5 SPICES CARAMEL AND COCONUT SORBET 14.5

MATCHA DAME BLANCHE

WITH CHOCOLATE AND VANILLA 12.5

TIRAMISU

WITH ESPRESSO, COFFEE LIQUEUR AND
KENIA COFFEE ICE CREAM 12.5

COUPE STRAWBERRY ROMANOFF

STRAWBERRIES WITH VANILLA AND VODKA CREAM,
STRAWBERRY SORBET AND MERINGUE 13.5

GRACE'S FESTIVE DESSERT (SERVED PER TWO)

A FEST FOR YOUR EYES, A COMBINATION OF
OUR DESSERTS & MORE 29.5

● VEGAN ● VEGETARIAN ♥ GRACES' FAVORITES

OUR DISHES MAY CONTAIN ALLER-
GENS. PLEASE ASK OUR STAFF FOR
MORE INFORMATION