



# 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 14.95

**TOAST AVOCADO** ●  
WITH CHERRY TOMATO, SPRING ONION GINGER  
DRESSING AND GREEN GODDESS MAYONNAISE 13  
**OPTIONAL:**  
POACHED EGG +2.25 • SMOKED SALMON +4.50

**BURRATA SANDWICH**  
CRÈME OF BURRATA SERVED ON A SCHIACCIATTA  
BREAD WITH CHERRY TOMATOES, PESTO, ACETO  
BALSAMICO, FIGS AND BASIL 13  
**OPTIONAL:** IBERICO PATA NEGRA (50 GRAM) +9

**NEW YORK PASTRAMI MELT SANDWICH**  
PASTRAMI ,TOMATO, LETTUCE, LOS CAMEROS  
CHEESE AND MUSTARD MAYONNAISE 16.25

**CARPACCIO SANDWICH**  
FROM IRISH BEEF WITH TRUFFLE MAYONNAISE,  
BACON SALT, PARMESAN, PICKLED MUSTARD  
SEEDS AND HERB SALAD 15.25

**LOBSTER ROLL** ♥  
BRIOCHE ROLL WITH LOBSTER, GREEN GODDESS  
MAYONNAISE, LOBSTER BISQUE AND FRIES 37

**JAPANESE CAESAR SALAD**  
WITH BABY GEM, CUCUMBER, SHOYU EGG, BACON,  
PARMESAN CHEESE, A DRESSING OF ANCHOVIES  
AND YUZU 14.75  
**OPTIONAL:** CHICKEN KATSU +5.75 • EBI TEMPURA +8.25

## Oysters

**OYSTERS OYSRI NR. 3**  
WITH MIGNONETTE, SHALLOT AND LEMON  
PER TWO 9 • PER SIX 27

**PORNSTAR MARTINI OYSTERS**  
WITH A GRANITA OF PASSION FRUIT, VANILLA,  
VODKA, CHAMPAGNE AND LIME  
PER TWO 10.5 • PER SIX 29.5

## Start to share

**ARTISAN BREAD** ●  
ITALIAN SPICED FLATBREAD SERVED WITH  
AIOLI AND MEDITERRANEAN DIP 9.95

**ARTISAN BREAD LUXE**  
ITALIAN SPICED FLATBREAD SERVED WITH AIOLI,  
MEDITERRANEAN DIP, IBERICO PATA NEGRA AND  
ANCHOVY STUFFED OLIVES 18.5

**CARPACCIO OF IRISH BEEF**  
WITH TRUFFLE MAYONNAISE, BACON SALT,  
PARMESAN CHEESE AND ARUGULA SALAD 17

**GYOZA'S** (4 PIECES)  
CHICKEN 13.5 • VEGETARIAN ● 10.5  
SERVED WITH PONZU, YUZU KOSHO SAUCE,  
CRISPY SOJA AND SESAM

**IBERICO PATA NEGRA** (100GR) 28

**GRILLED PULPO**  
ROMANESCO SAUCE, EXTRA VIERGE OLIVE OIL 23.5

**EMPAÑADAS** (2 PIECES)  
BEEF 9.5 • VEGAN ● 10.5  
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 22.5

## Salads

**BURRATA SALAD** ●  
WITH BASIL PISTACHIO PESTO, CHERRY TOMATO,  
FIGS AND PICKLED SJALOTS 18.75

**JAPANESE CAESAR SALAD**  
WITH BABY GEM, CUCUMBER, SHOYU EGG, BACON,  
PARMESAN CHEESE AND A DRESSING OF ANCHOVIES  
AND YUZU 14.75  
**OPTIONAL:** CHICKEN KATSU +5.75 • EBI TEMPURA +8.25

**MEDITERRANEAN SALAD** ●  
MIXED SALAD OF MEDITERRANEAN FLAVOURS 15

## Sashimi

**TUNA TATAKI**  
WITH TOGARASHI PEPPER, CUCUMBER  
AND SEAWEED SALAD 20.5

**TUNA TARTARE**  
AVOCADO, CUCUMBER, JALAPEÑOS  
AND CRISPY WASABI NORI 19.5

**SASHIMI TO SHARE (9 PIECES)**  
SASHIMI OF SALMON, TUNA AND HAMACHI  
WITH KIZAMI WASABI AND SHISO 29

**MISO SEARED SALMON**  
WITH MIXED ASIAN RICE 19.5

**SALMON TARTARE**  
WITH TOGARASHI PEPPER AND CORIANDER SAUCE 18.5

## 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 13.5

**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 11.5

**CRISPY ROLL** (8 PIECES)  
WITH SHRIMP FUTOMAKI, SPICY KIMCHI,  
AVOCADO AND SPRING ONION 26.5

**SHARING SUSHI** (10 PIECES)  
CHEF'S SELECTION 35

## 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 21

**REDEFINE MEAT BURGER** ●  
ON A BUN WITH CHEDDAR, TOMATO, PICKLE  
AND GRACE'S SAUCE 21

**SEA BASS FROM THE ROBATA GRILL**  
SERVED WITH A THAI SALAD OF MANGO, RADISH,  
CARROT, CRISPY ONIONS, MINT AND THAI BASIL 31.5

**TURBOT** (SERVED PER TWO)  
A WHOLE TURBOT SERVED ON THE FISH BONE WITH  
CELERY ROOT, SEASONABLE VEGETABLES, CRISPY  
POTATO AND BEURRE BLANC 47.5

**HALIBUT**  
FREGOLA, FENNEL, ASPARAGUS AND A  
SAUCE OF SALTED LEMONS AND DILL 37

**LINGUINE LOBSTER**  
WITH LOBSTER, PARSLEY, GREEN  
ASPARAGUS AND TOMATO 39.5

**THAI RED CURRY** ●  
WITH RICE, EDAMAME, RED PEPPER, BIMBI, ROASTED  
MUSHROOMS, LIME AND CAULIFLOWER ATJAR 22.5

## Sides

**FRIES** ●  
• WITH MAYONNAISE 5.75  
• WITH PARMESAN AND TRUFFLE MAYONNAISE 6.75  
• WITH ASIAN FLAVOURS: CRISPY NORI,  
SPICY MISO AND YUZU MAYONNAISE 6.75

**SEASONAL VEGETABLES** ●  
WITH A DRESSING OF YUZU MISO  
GINGER AND CRISPY SESAME 9.5

**GRILLED CORN** ●  
SPICY GRILLED CORN WITH MANCHEGO  
CHEESE AND LIME 13.5

**TRUFFLED BIMBI** ●  
GRILLED BIMBI WITH TRUFFLE AND  
JERUSALEM ARTICHOKE 14

## Sweets

**GRACE'S GRILLED PINEAPPLE** ●  
WITH 5 SPICES CARAMEL AND COCONUT SORBET 15

**MATCHA DAME BLANCHE**  
WITH CHOCOLATE AND VANILLA 13

**TIRAMISU**  
WITH ESPRESSO, COFFEE LIQUEUR AND  
KENIA COFFEE ICE CREAM 13

**COUPE STRAWBERRY ROMANOFF**  
STRAWBERRIES WITH VANILLA AND VODKA CREAM,  
STRAWBERRY SORBET AND MERINGUE 14.5

**GRACE'S FESTIVE DESSERT** (SERVED PER TWO)  
A FEST FOR YOUR EYES, A COMBINATION OF  
OUR DESSERTS & MORE 32.5

● VEGAN ● VEGETARIAN ♥ GRACES' FAVORITES

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