
COCKTAILS

HUGO SPRITZ 13.00
Prosecco, elderflower, fresh mint

ALBERTS WILD 13.00
Gin, hibiscus infusion, maraschino
cherry, rhubarb bitters, raspberry puree,
lemonade

ITALIAN MAI TAI 13.00
White rum, Aperol, Amaretto, lemon
juice, orgeat, orange and pineapple juice,
Angostura bitters, granadina

LILIKO VERDE 13.00
Vodka, Midori, lychee syrup, apple and
lemon juice, fresh cucumber, egg white,
cardamom, Angostura bitters

MANGONITA 13.00
Tequila, passoa liqueur, mango, vanilla,
lemon juice

PACIFIC SOUTH 13.00
Bourbon, rum, Falernum, orange juice,
strawberry puree, fresh mint

MUU MUU 13.00
Rum, Malibu, coconut puree, pineapple
juice, cinnamon liqueur, lemon juice,
raspberry puree

TASMANIAN ICE MULE 13.00
Rum, Falernum, apricot brandy, strawberry
puree, cranberry juice, lemon juice, ginger
beer



Alberts Wild

PISCO ALOE-HA 13.00
Pisco, Crème de Cassis, Triple Sec, rose
syrup, lemon juice, aloe juice, egg white

SEXY ATTITUDE 13.00
Mezcal, tequila, pimento dram, spicy ho-
memade syrup, apple juice, lemon juice

VAT INCLUDED

*All we need is love!
...and Cocktails*

STARTERS

SOUP OF THE DAY 11.50
Please ask your server
Served with artisanal bread

CRISPY CHILLI SALT SQUID (S) 12.50
Homemade sweet chilli sauce, chilli, spring onion, lime

YAKITORI CHICKEN SKEWERS (S)(N) 14.75
With satay sauce, lime and coriander

CRISPY CHICKEN WINGS (S) 11.00
Korean BBQ glaze

PRAWN PIL PIL (S) 16.50
Served with artisanal bread

TEMPURA KING PRAWNS 16.50
Shiso aioli and lime

TOMATO AND BASIL BRUSCHETTA (V) 11.00
Cherry and heirloom tomatoes, Italian burrata and pesto

CLASSIC BEEF TARTARE 17.50
Cured egg, capers, shallots, parsley, mustard aioli. Served with wonton crisps



Yakitori Chicken Skewers



Classic Beef Tartare



Crispy Chilli Salt Squid

(V)- Vegetarian, (VG)- Vegan,
(S)- Spicy, (GF)- Gluten free,
(N)- Nuts

VAT INCLUDED



TEMPURA KING
PRAWN 16.50

Shiso aioli
and lime



**FIVE-SPICE
GRILLED CHICKEN
SALAD (S) 16.50**

Chinese cabbage, red cabbage
coriander, chille, crispy wonton,
creamy honey and mustard
dressing

SALADS

**FIVE-SPICE GRILLED
CHICKEN SALAD (S) 16.50**

Chinese cabbage, red cabbage,
coriander, fresh chilli, crispy wonton,
creamy honey and mustard dressing

**GOAT'S CHEESE
SALAD (N)(GF) 16.50**

Caramelised walnuts, crumbled goat's
cheese, pear, blackberries, mixed leaves
and vanilla-infused balsamic vinaigrette

**SMOKED SALMON
SALAD (GF) 17.50**

Mixed leaves, dill, cucumber, cherry
tomato, feta cheese. Served with a lime
sour cream and avocado dressing

**CLASSIC BURRATA
SALAD (V) 15.00**

Italian burrata, cherry and heirloom
tomatoes, Italian basil, extra virgin olive
oil. Served with crostini



Classic Burrata Salad

All dishes may contain traces of nuts



Smoked Salmon Salad

MAIN COURSE

**BEER BATTERED
COD AND CHIPS** 23.00

Served with mushy peas,
fries and tartar sauce

SHEPHERD'S PIE (GF) 23.00

Slow braised lamb and beef with
cheddar mash, rosemary, wild
mushrooms, red wine sauce

**HERB CRUSTED
CHICKEN MILANESE** 23.75

Brioche crumb with free-range
hens' egg, truffle cream and
Parmigiano Reggiano.
Served with rocket salad

**SCOTTISH SALMON
TERIYAKI** 26.75

Teriyaki, lemon and lime.
Served with bok choy and rice

SEA BREAM FILLET (N) 28.50

Pan seared Sea Bream
with warm Romesco sauce, roasted
almonds and tender stem broccoli

CHICKEN TIKKA MASALA (S) 24.50

Aromatic spiced chicken, jasmine rice

**PASTA ALL'ARRABBIATA
(V)(S)** 19.00

Roasted aubergine, Italian basil, chilli oil

**BRAISED BEEF
SHORT RIB (GF)** 29.50

Herbed buttered mashed potato, grilled
broccolini, red wine jus



Herb Crusted Chicken Milanese



Sea Bream Fillet



Scottish Salmon Teriyaki

GRILL

PIRI PIRI CHICKEN (GF)(S) 24.00
Grilled half chicken, lemon and herbs. Includes one side

WAGYU PICAÑA STEAK 220 GR (GF) 39.00
Includes one side and one sauce

BEEF TENDERLOIN FILLET 220 GR (GF) 33.00
Includes one side and one sauce

WAGYU BEEF BURGER 21.00
Chipotle alioli, Monterey Jack cheese, lettuce. Served with fries

NEW ZEALAND LAMB CHOPS 34.00
Rosemary and thyme marinated. Served with chimichurri sauce and jacket potato

SAUCES (GF)
Chimichurri, green peppercorn, bearnaise, red wine jus



Piri Piri Chicken



Wagyu Picaña Steak

SIDES

FRIES (GF) 6.50

SWEET POTATO FRIES (GF) 6.50

JASMINE RICE (GF) 6.50

JACKET POTATO WITH SOUR CREAM AND CHIVES (GF) 6.50

GRILLED BROCCOLINI 6.50

Sesame sauce with aromatic herbs

GREEN SALAD (GF) 6.50

BUTTERED MASH (GF) 6.50

PIZZA

MARGHERITA (V) 13.00

Tomato sauce, basil leaves, buffalo mozzarella

PIZZA IBERICA 16.75

Cherry tomatoes, rocket, shaved parmesan, Iberian ham

GOAT'S CHEESE (V) 15.50

Rocket and sun dried tomato

PIL PIL (S) 19.95

Spicy prawns, pickled onions, cherry tomatoes, rocket



Pil Pil Pizza



Pizza Iberica

Gluten free pizza bases available

Gourmet pizza made with love!

DESSERTS

STICKY TOFFEE PUDDING 8.50

Caramel sauce, vanilla ice cream

CHOCOLATE TORTE (GF) 8.50

Flourless cake, served with sour cream and blackberries

WARM APPLE CRUMBLE 8.50

Vanilla ice cream

CHURROS 8.50

Served with pineapple purée, dulce de leche and warm chocolate sauce

ICE CREAMS & SORBETS 8.00

Please ask your server



Chocolate Torte

KIDS MENU

Kids under 12 years only. Adults supplement 5.00

CHARGRILLED BEEF BURGER 10.00

Fries or salad

BREADED CHICKEN OR FISH 10.00

Fries or salad

SAUSAGE, MASH AND GRAVY 10.00

PIZZA MARGHERITA 10.00
Cheese and tomato

SPAGHETTI BOLOGNESE 10.00

DRINKS

BEER

SAN MIGUEL	
· Medium	3.95
· Large	5.25
· Gluten free (bottle)	5.25
0,0% ALCOHOL	3.50
CORONITA	5.25
MAGNERS	5.25

SPARKLING WINES

🍷 Moët & Chandon Brut	17.00/105.00
Moët & Chandon Imperial	152.00
Laurent Perrier Rose	200.00
🍷 Codorniu Prima Vides	7.50 / 36.75
Cava	

WHITE WINE

🍷 Yllera	5.00/21.00
Sauvignon Blanc, Castilla y León	
🍷 Torres Viña Sol	5.50/23.00
Parellada Penedés	
The Flower & the Bee	26.50
Treixadura, Ribeiro	
🍷 Señorío de Sobral	6.75/27.50
Albariño, Rías Baixas	
José Pariente	29.50
Verdejo, Rueda	
Gavi de Gavi	33.50
Roveretto, Italy	
Mar de Frades	42.00
Albariño, Rías Baixas	
Thierry Motte	
Petit Chablis	46.00
France	
Marimar Torres	71.00
Chardonnay, USA	
Cloudy Bay	72.00
Sauvignon Blanc, New Zealand	

ROSE WINE

🍷 Ramon Bilbao	5.00/21.00
Tempranillo, La Rioja	
🍷 Pinot Grigio Blush	5.75/25.50
Italy	
🍷 AIX	9.00/39.50
Côtes de Provence	

RED WINE

🍷 Yllera 9 meses	5.00/21.00
Tempranillo, Castilla y León	
🍷 Arte de Vivir	6.25/25.50
Tempranillo, Ribera del Duero	
🍷 Viña Pomal Crianza	7.50/29.50
Tempranillo, La Rioja	
Casa Castillo	29.50
Monastrell, Murcia	
Ninin	36.75
Tinta del País, Ribera del Duero	
Chateau Marjosse	39.50
Cabernet Merlot, Bordeaux	
Barón de Ley Finca Monasterio	48.00
Reserva, Tempranillo, La Rioja	
Gran Callejón del Crimen	49.00
Malbec, Argentina	
Chianti Clasico	58.00
Tuscany, Italy	
Relais de la Dominique	
Grand Cru	64.00
Merlot, France	

VAT INCLUDED