
COCKTAILS

HUGO SPRITZ 12.50
Prosecco, elderflower, fresh mint

ALBERTS WILD 12.50
Gin, hibiscus infusion, maraschino
cherry, rhubarb bitters, raspberry puree,
lemonade

ITALIAN MAI TAI 12.50
White rum, Aperol, Amaretto, lemon
juice, orgeat, orange and pineapple juice,
Angostura bitters, granadina

LILIKO VERDE 12.50
Vodka, Midori, lychee syrup, apple and
lemon juice, fresh cucumber, egg white,
cardamom, Angostura bitters

MANGONITA 12.50
Tequila, passoa liqueur, mango, vanilla,
lemon juice

PACIFIC SOUTH 12.50
Bourbon, rum, Falernum, orange juice,
strawberry puree, fresh mint

MUU MUU 12.50
Rum, Malibu, coconut puree, pineapple
juice, cinnamon liqueur, lemon juice,
raspberry puree

TASMANIAN ICE MULE 12.50
Rum, Falernum, apricot brandy, strawberry
puree, cranberry juice, lemon juice, ginger
beer



Alberts Wild

PISCO ALOE-HA 12.50
Pisco, Crème de Cassis, Triple Sec, rose
syrup, lemon juice, aloe juice, egg white

SEXY ATTITUDE 12.50
Mezcal, tequila, pimento dram, spicy
homemade syrup, apple juice, lemon juice

VAT INCLUDED

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

STARTERS

**CRISPY CHILLI
SALT SQUID (S)** 12.00
Homemade sweet chilli sauce, chilli,
spring onion, lime

**YAKITORI CHICKEN
SKEWERS (S)(N)** 14.00
With satay sauce, lime and
coriander

**CRISPY CHICKEN
WINGS (S)** 10.50
Piri Piri hot sauce

**TEMPURA KING
PRAWNS** 15.50
Shiso aioli and lime

**TOMATO AND BASIL
BRUSCHETTA (V)** 10.50
Cherry tomatoes, local extra virgin olive
oil, crushed black pepper

**CLASSIC BEEF
TARTARE** 16.50
Cured egg, capers, shallots, parsley,
mustard aioli. Served with wonton crisps

**SWEET CORN
RIBS (V)(GF)** 9.50
Alberts 'magic dust'

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



Yakitori Chicken Skewers



Classic Beef Tartare




Crispy Chilli Salt Squid

VAT INCLUDED



TEMPURA KING
PRAWN 15.50
Shiso aioli and
lime



**WARM FIVE-SPICE
GRILLED CHICKEN
SALAD (S) 14.75**

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

SALADS

**WARM FIVE-SPICE GRILLED
CHICKEN SALAD (S) 14.75**

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

**FIG AND GOAT'S
CHEESE SALAD (N)(GF) 15.75**

Caramelised walnuts, Granny Smith
apple, figs, mixed leaves

**SALMON SASHIMI
SALAD (GF) 16.75**

Fennel, candied beetroot, mixed leaves,
orange, pomegranate, lemon vinaigrette

**CLASSIC BURRATA
SALAD (V) 14.00**

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



Salmon Sashimi Salad

MAIN COURSE

**BEER BATTERED
COD AND CHIPS** 22.00
Served with mushy peas, homemade
fries and tartar sauce

SHEPHERD'S PIE (GF) 22.00
Slow braised lamb and beef with cheddar
mash, rosemary, wild mushrooms, red
wine sauce

**HERB CRUSTED
CHICKEN MILANESE** 22.50
Brioche crumb with free-range hens' egg,
truffle cream and Parmigiano Reggiano.
Served with rocket salad

**SCOTTISH SALMON
TERIYAKI** 25.50
Teriyaki, lemon, lime, bok choy

**PAN-SEARED SEA
BREAM FILLET** 25.00
Crispy broccolini, wild mushrooms,
ginger soy

**CHICKEN TIKKA
MASALA** 23.50
Aromatic spiced chicken, jasmine rice

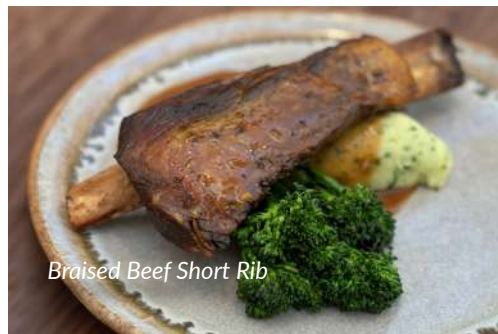
**OPEN ROAST BEEF
SANDWICH** 19.00
Horseradish cream, rocket, roasted bell
peppers, gherkins. Served with fries

PASTA ALL'ARRABBIATA
(V)(S) 18.00
Roasted aubergine, Italian basil, chilli oil

**BRAISED BEEF
SHORT RIB (GF)** 24.75
Herbed buttered mashed potato, grilled
broccolini, red wine jus



Herb Crusted Chicken Milanese



Braised Beef Short Rib



Scottish Salmon Teriyaki

GRILL

PIRI PIRI CHICKEN (GF)(S) 22.50
Grilled half chicken, lemon and herbs. Includes one side

WAGYU FLAT-IRON STEAK 220 GR (GF) 39.00
Includes one side and one sauce

BEEF TENDERLOIN FILLET 220 GR (GF) 31.50
Includes one side and one sauce

WAGYU BEEF BURGER 19.50
Chipotle alioli, Monterey Jack cheese, lettuce. Served with fries

NEW ZEALAND LAMB CHOPS 29.00
Rosemary and thyme marinated. Served with rocket and cherry tomato salad

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



Wagyu Beef Steak

SIDES

FRIES (GF) 6.00
SWEET POTATO FRIES (GF) 6.00
JASMINE RICE (GF) 6.00
JACKET POTATO WITH SOUR CREAM AND CHIVES (GF) 6.00

GRILLED BROCCOLINI 6.00
Sesame sauce with aromatic herbs
GREEN SALAD (GF) 6.00
BUTTERED MASH (GF) 6.00

PIZZA

MARGHERITA (V) 12.25
Tomato sauce, basil leaves,
buffalo mozzarella

PIZZA IBERICA 16.00
Cherry tomatoes, rocket, shaved
parmesan, Iberian ham

TRUFFLE CAPRESE (V) 18.25
Bechamel cream base, black truffle
paste, burrata cheese, rocket

PIL PIL (S) 19.00
Spicy prawns, pickled onions, cherry
tomatoes, rocket



Gluten free pizza bases available



Pizza Iberica

*Gourmet pizza made
with love!*

DESSERTS

STICKY TOFFEE PUDDING 8.00
Caramel sauce, vanilla ice cream

CHOCOLATE TORTE (GF) 8.00
Flourless cake, served with sour cream
and blackberries

**PASSION FRUIT
PANNA COTTA** 8.00
Passionfruit jelly

CHURROS 8.00
Served with pineapple purée, dulce de
leche and warm chocolate sauce



**ICE CREAMS &
SORBETS** 8.00
Please ask your server

KIDS MENU

Kids under 12 years only. Adults supplement 5.00

**CHARGRILLED
BEEF BURGER** 9.75
Fries or salad

**BREADED CHICKEN
OR FISH** 9.75
Fries or salad

**SAUSAGE, MASH
AND GRAVY** 9.75

PIZZA MARGHERITA 9.75
Cheese and tomato

SPAGHETTI BOLOGNESE 9.75

DRINKS

BEER

SAN MIGUEL	
· Medium	3.75
· Large	5.00
· Gluten free (bottle)	5.00
0,0% ALCOHOL	3.25
CORONITA	5.00
MAGNERS	5.00

SPARKLING WINES

🍷 Moët & Chandon Brut	16.00/100.00
🍷 Moët & Chandon Imperial	145.00
Laurent Perrier Rose	190.00
🍷 Codorniu Prima Vides	7.00 / 35.00
Cava	

WHITE WINE

🍷 Yllera	4.90/20.00
Sauvignon Blanc, Castilla y León	
🍷 Torres Viña Sol	5.20/22.00
Parellada Penedés	
The Flower & the Bee	25.00
Treixadura, Ribeiro	
🍷 Señorío de Sobral	6.50/26.00
Albariño, Rías Baixas	
José Pariente	28.00
Verdejo, Rueda	
Gavi de Gavi	32.00
Roveretto, Italy	
Mar de Frades	40.00
Albariño, Rías Baixas	
Thierry Motte	
Petit Chablis	44.00
France	
Miramar Torres	68.00
Chardonnay, USA	
Cloudy Bay	72.00
Sauvignon Blanc, New Zealand	

ROSE WINE

🍷 Ramon Bilbao	4.90/20.00
Tempranillo, La Rioja	
🍷 Pinot Grigio Blush	5.50/24.00
Italy	
🍷 AIX	9.00/38.00
Côtes de Provence	

RED WINE

🍷 Yllera 9 meses	4.90/20.00
Tempranillo, Castilla y León	
🍷 Arte de Vivir	6.00/24.00
Tempranillo, Ribera del Duero	
🍷 Viña Pomal Crianza	7.00/28.00
Tempranillo, La Rioja	
Casa Castillo	28.00
Monastrell, Murcia	
Ninin	35.00
Tinta del País, Ribera del Duero	
Chateau Marjosse	38.00
Cabernet Merlot, Bordeaux	
Barón de Ley Finca Monasterio	46.00
Reserva, Tempranillo, La Rioja	
Gran Callejón del Crimen	48.00
Malbec, Argentina	
Chianti Clasico	58.00
Tuscany, Italy	
Relais de la Dominique	
Grand Cru	64.00
Merlot, France	

VAT INCLUDED