



## SHARING STARTERS

### CRISPY CHILLI SALT SQUID (S)

Lightly battered, tender squid tossed in a fragrant chilli salt blend, served with housemade sweet chilli sauce, fresh spring onions, and a wedge of lime and

### CRISPY CHICKEN WINGS (S)

For a sweet and savoury bite, juicy chicken wings coated in a Korean BBQ glaze and

### 5-SPICE GRILLED CHICKEN SALAD (S)

Grilled chicken seasoned with five spices, served with Chinese cabbage, red cabbage, coriander, fresh chilli, crispy wonton, and creamy honey-mustard dressing



## MAIN COURSE

### WAGYU BEEF BURGER

A gourmet burger featuring Wagyu beef, chipotle aioli, Monterey Jack cheese, caramelised onions and crisp lettuce, served with golden fries. Gluten-free bun available (+1€ supplement)

or

### CHICKEN TIKKA MASALA

A classic Indian favourite. Aromatic spiced chicken served with jasmine rice

or

### ARTICHOKE RAVIOLI (V)

Delicate ravioli filled with artichoke, served with classic sauce 'vierge' made of tomato, basil, lemon, and olives

or

### SALMON TERIYAKI

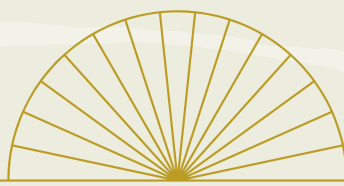
A flavourful Asian-inspired dish. Pan-seared salmon glazed with teriyaki sauce, served with bok choy and rice



## DESSERTS

+€8pp

€35 per person  
+ 10% service charge



# ALBERTS

BAR & GRILL

## SHARING STARTERS

### SALMON TARTARE

Fresh salmon tartare with wasabi tobiko, ponzu dressing, chives, and avocado, served with crispy wonton chips and

### YAKITORI CHICKEN SKEWERS (S)(N)

A flavourful Asian-inspired starter of grilled chicken skewers served with satay sauce, fresh spring onions, and a wedge of lime and

### CLASSIC BURRATA SALAD (V)

Creamy Italian burrata with cherry and Heirloom tomatoes, fresh basil, and extra virgin olive oil, served with grissini



## MAIN COURSE

*Selected sharing sides included*

### SEA BASS FILLET

Crispy-skinned sea bass fillet with caramelized orange-roasted fennel, baby carrots, and crushed new potatoes with sun-dried tomato, kalamata olives and fresh basil. Red wine beurre rouge

or

### DOUBLE IBERIAN PORK CHOP

Double pork chop, pan-roasted to perfection, served with celeriac and apple puree, rich red wine jus, and a refreshing salad of pear and fresh herbs, drizzled with extra virgin olive oil

or

### BRAISED BEEF SHORT RIB

Slow-cooked beef short rib served with herb buttered mashed potatoes, grilled broccolini, and red wine jus

or

### BEEF TENDERLOIN FILLET

Tender and juicy beef fillet, grilled to your preference, accompanied by your choice of one side and one sauce



## DESSERTS

+€8pp

€45 per person

+ 10% service charge