


STARTERS

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| 01. HUMMUS TRIO  | 8,50€ |
| Traditional hummus, chickpea & beetroot hummus, and tzatzi-ki-style yoghurt sauce with diced cucumber, tomato and a fresh touch of mint, served with traditional pita bread. | |
| 02. IBERIAN CURED MEATS PLATTER (2 person minimum) | 19,80€ |
| Serrano ham, chorizo, salchichón, burrata cheese, sundried tomato and toast. Served with black olives, gherkins, capers and rocket. | |
| 03. MUSSELS MARINARA | 12,50€ |
| Mussels cooked in tomatoes and peppers flambéed with cognac. | |
| 04. GARLIC PRAWNS | 14,70€ |
| Prawns sautéed with garlic and chilli in olive oil. | |
| 05. HOME-MADE CROQUETTES | 9,50€ |
| Shredded roast chicken and traditional béchamel with a hint of nutmeg, served with a light piquillo pepper mayonnaise. | |
| 06. PRAWN TEMPURA | 15,70€ |
| Crispy vegetable and prawn tempura served with our home-made chilli and soy sauce. | |
| 07. FRIED CAMEMBERT CHEESE  | 9,50€ |
| Fried Camembert cheese cubes, served with a berry and red wine reduction marmalade. | |
| 08. FRIED CALAMARI | 12,60€ |
| Fried Andalusian-style calamari coated in flour, served with a iberian jam mayonnaise. | |
| 09. BRUSCHETTA  | 6,90€ |
| Original recipe with extra virgin olive oil, herbes de Provence and tomato on crispy bread. | |
| 10. SPRING ROLL  | 8,90€ |
| Filled with home-made beef ragù, fried in tempura and served with our sweet chilli sauce. | |

SALADS

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| 11. BONDI SALAD | 12,10€ |
| Mixed greens, rocket, tomato, avocado, king prawns, smoked salmon and dill, served with a honey, Dijon mustard and dill dressing. | |
| 12. CAESAR SALAD | 10,00€ |
| Mixed greens, cherry tomato, red onion, shaved parmesan cheese and carved grilled chicken, served with a traditional Caesar dressing. | |
| 13. GOAT'S MILK CHEESE SALAD  | 10,00€ |
| Grilled goat's milk cheese with honey served on a bed of mixed greens, cherry tomatoes, red onion and strawberries. | |
| 14. CAPRESE SALAD  | 10,00€ |
| Sliced tomato, mozzarella, avocado and fresh basil, served with a pesto sauce (basil, parmesan cheese and pine nuts). | |
| 15. QUINOA SALAD  | 10,50€ |
| Tomato, red onion, cucumber, red pepper, green pepper, black olives and feta cheese, topped with quinoa, a touch of mint and pesto sauce (basil, parmesan cheese and pine nuts). | |

WOKS

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| 16. CHICKEN WOK | 13,80€ |
| Thai-style chicken sautéed with sliced vegetables and teriyaki sauce. | |
| 17. PRAWN WOK | 16,40€ |
| Thai-style prawns sautéed with sliced vegetables and oyster sauce. | |
| 18. BEEF WOK | 14,80€ |
| Thai-style beef sautéed with sliced vegetables, teriyaki sauce and soy sauce. | |
| 19. VEGETABLE WOK (Gluten Free)  | 12,80€ |
| Thai-style fried rice sautéed with vegetables and tonkatsu sauce. | |

NOTE: Wok dishes contain peppers, courgette, carrot, onion, bean sprouts and sweet Chinese cabbage.

PASTA

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| 20. SPAGHETTI BOLOGNESE
Home-made beef ragù. | 10,10€ |
| 21. SPAGHETTI CARBONARA
Cream and bacon sauce. | 11,20€ |
| 22. SPAGHETTI FRUTTI DI MARE
Cherry tomato, basil, in-season seafood and tomato sauce. | 13,50€ |
| 23. CLASSIC LASAGNE
Lasagne with beef ragù and home-made béchamel. | 9,10€ |
| 24. SEASONAL RAVIOLI 
Please ask the server | 12,50€ |

NOTE: Vegetarian options are available.

PIZZAS

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| 25. MARGHERITA 
Tomato and mozzarella. | 10,60€ |
| 26. BONDI BEACH 
Tomato, diced buffalo mozzarella and fresh basil. | 14,90€ |
| 27. CAPRICCIOSA
Tomato, mozzarella, baked ham and mushrooms. | 12,10€ |
| 28. GRILLED CHICKEN
Tomato, mozzarella, grilled chicken, onion and peppers. | 12,40€ |
| 29. TROPICAL
Tomato, mozzarella, pineapple and baked ham. | 12,40€ |
| 30. PEPPERONI
Tomato, mozzarella and pepperoni. | 12,60€ |
| 31. MEDITERRANEAN
Tomato and mozzarella topped with Serrano ham and fresh rocket. | 12,10€ |
| 32. FOUR SEASONS
Tomato, mozzarella, mushrooms, peppers, artichokes, baked ham and black olives. | 12,10€ |
| 33. VEGGIE BEACH 
Tomato, mozzarella, mushrooms, peppers and cherry tomatoes. | 11,80€ |

NOTE: The pizza dough is made fresh daily.

PAELLAS

* Two-person minimum. Price per person.

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| 34. MIXED PAELLA
Meat and fresh fish. | 15,80€ |
| 35. FISH & SEAFOOD PAELLA
Fresh fish and seafood. | 18,50€ |
| 36. LOBSTER PAELLA
Fresh fish, seafood and lobster. | 26,20€ |
| 37. BLIND MAN'S PAELLA
Meat with fresh fish and seafood (peeled). | 17,10€ |
| 38. VEGETABLES PAELLA 
Seasonal vegetables. | 14,80€ |

ALLERGENS

Please do not hesitate to ask our staff for any of our food ingredients



GRILL













39. SURF AND TURF	23,50€
Sirloin steak served with grilled prawns.	
40. DELUXE SURF AND TURF	28,00€
Sirloin steak served with grilled lobster.	
41. FILET MIGNON (250 gr)	24,60€
42. RIBEYE STEAK (500 gr)	22,50€
43. SIRLOIN STEAK (300 gr)	19,30€
44. GRILLED LAMB CHOPS	17,70€
45. GRILLED CHICKEN BREAST	11,60€
46. CHICKEN SKEWER WITH VEGETABLES	14,80€
Chicken skewer with peppers, onion and courgette.	
47. VEGAN HAMBURGER 	11,90€
Served with tomato and crispy onion, served with a side of mixed greens.	
48. HOME-MADE ANGUS BURGER (200 gr)	15,00€
Served with cheddar cheese, tomato and crispy onion, with a side of mixed greens.	
49. HOME-MADE LAMB BURGER (200 gr)	13,40€
Served with tomato, mixed greens and onion rings.	

NOTE: Meat dishes are served with chips.
Complete your dish with our exquisite
sauces and sides.

EXTRA SAUCE

50. GREEN PEPPER (Special for Meat)	2,75€
51. MUSHROOM (Special for Meat)	2,75€
52. ROQUEFORT (Special for Meat)	2,75€
53. ALIOLI	1,75€
54. FLAVOURED BUTTER (Special for Meat)	1,75€
55. SWEET CHILLI SAUCE	1,75€
56. CAESAR SAUCE	1,75€
57. PESTO SAUCE	1,75€
58. FINE HERB MAYONNAISE	1,75€
59. BONDI SAUCE (Mustard & Honey) (Special for Meat)	1,75€
60. SWEET PIQUILLO PEPPER MAYONNAISE SAUCE	1,75€
61. FRESH MINT SAUCE (Special for Meat)	1,75€

SIDES

62. MIXED GREEN SALAD 	3,80€
Mixed greens, red onion, tomato and white asparagus.	
63. BASMATI RICE WITH JULIENNED VEGETABLES 	3,80€
Peppers, mushrooms, carrots and red onion.	
64. HOME-MADE CHIPS 	3,80€
65. SAUTÉED VEGETABLES (Special for Meat) 	3,30€
Peppers, mushrooms, carrots and red onion.	
66. GRILLED VEGETABLE (Special for Meat) 	5,50€
Red pepper, green pepper, onion, courgette and baked potato.	
67. GRILLED TOMATO (Special for Meat) 	1,25€
68. BAKED POTATO (Special for Meat) 	1,25€
69. GRILLED CORN (Special for Meat) 	1,25€
70. FRIED SWEET POTATOE (Special for Meat) 	2,75€
71. COLESLAW (Special for Meat) 	3,00€
72. BREAD 	1,75€
73. OLIVES 	1,25€

PREPARED MEAT DISHES

- 74. FILET MIGNON WITH TRUFFLE SAUCE** 26,70€
Filet mignon with Port wine and truffle sauce, served with sautéed seasonal vegetables and topped with seared foie gras.
- 75. RACK OF LAMB WITH ROSEMARY AND MUSTARD** 20,30€
Mustard crusted rack of lamb with sautéed seasonal vegetables and rosemary sauce.
- 76. OVEN-BAKED BEEF RIBS** 22,40€
Beef ribs cooked in a vacuum pack at a controlled temperature (95°C/100°C) and then browned in the oven. Served with slow-cooked potatoes and sautéed vegetables.
- 77. CURRY CHICKEN** 12,90€
Chicken marinated in a fine Madras curry sauce with yoghurt, served sautéed vegetables and basmati rice, and a traditional blooming onion.
- 78. PORK RIBS WITH BBQ SAUCE** 15,00€
Pork ribs marinated in our delicious BBQ sauce, cooked at low temperature during five hours, served with chips and vegetables.
- 79. CHICKEN THIGH MILANESE** 11,30€
Lightly breaded free-range chicken, served with potatoes and salad.



ANGUS

Our meat providers assure via this stamp CERTIFIED ANGUS, the quality and the traceability of the meat. This breed is originally from Scotland, the first knowledge of this breed is noted from 1800 and the very first registered veal was dated on 1842, called grey-breasted jack "Old Jack", data from Scottish Institute of Genealogy says that test on today's cattle they still have ADN from Old Jack.



HALAL

Our meat providers assure via this stamp HALAL, that the procedures of the meat follow the standards of Halal meat.



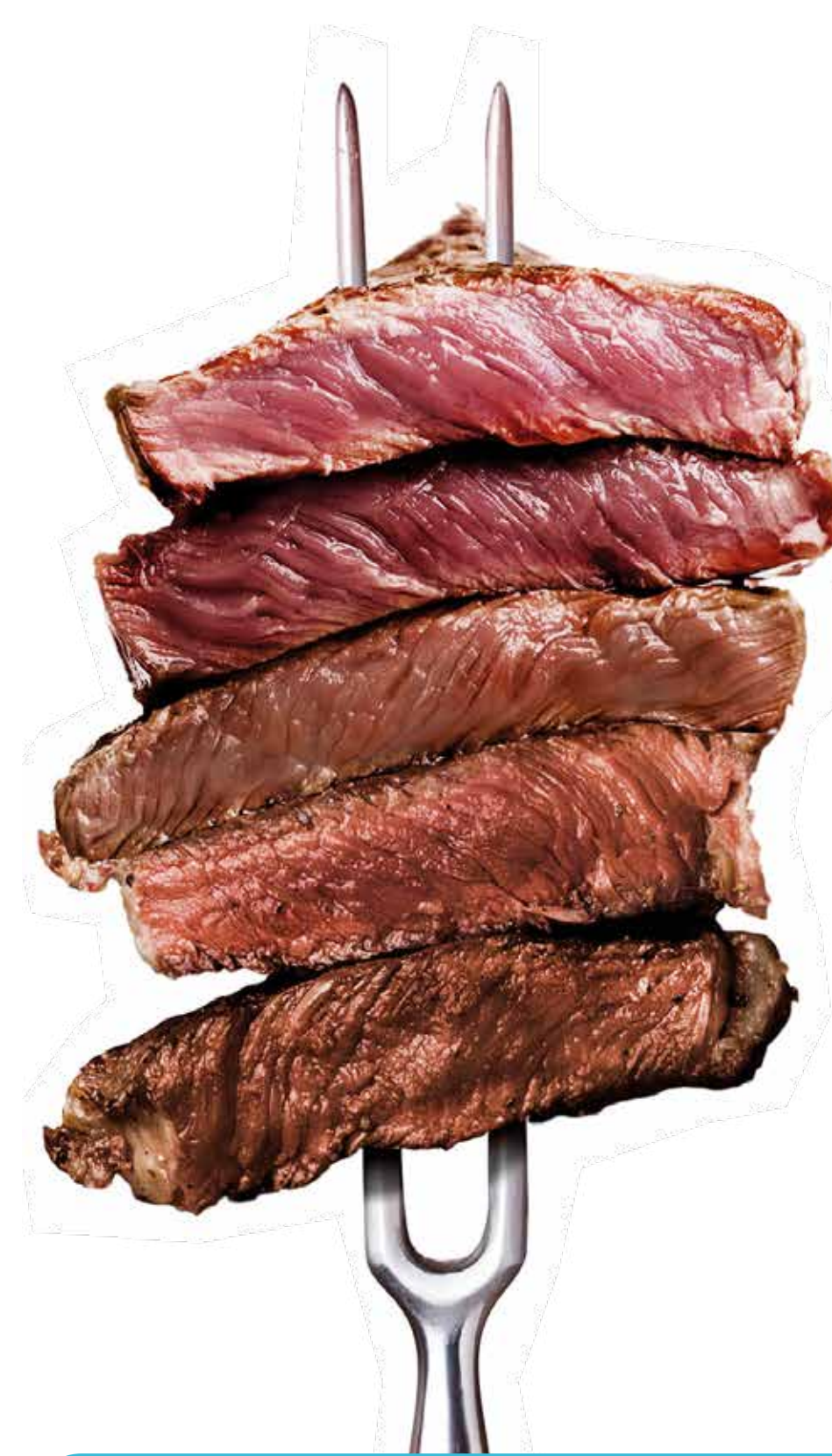
BLACK ANGUS

The meat of Black Angus of the United States due to its feeding with natural grasses and its termination based on grain (Corn and other Cereals), has an insuperable tenderness and flavor with a succulent fatty veining.



BLACK ROCK GRILL

All our Certified Hereford Irish beef are served on a volcanic stone served at 752°F.



RARE
Very red, Cool Centre

MEDIUM RARE
Red, Warm Centre

MEDIUM
Pink Centre

MEDIUM WELL
Slightly Pink Centre

WELL DONE
Fired-Grilled Throughout

How do you like it?

ENJOY THE POINT OF YOUR MEAT JUST HOW YOU LIKE IT!!!

FISH

- 80. TURBOT WITH LEMON BUTTER SAUCE** 18,50€
Served with grilled prawns, steamed mussels, green asparagus and slow-cooked potatoes.
- 81. SALMON WITH CHAMPAGNE SAUCE** 19,80€
Slow-baked at low temperature and topped with a light champagne, leek and saffron sauce, served with boiled potato and seasonal vegetables.
- 82. BLUEFIN TUNA STEAK** 19,30€
Seared tuna steak, served with our delicious potato salad, red onion, coriander and orange sauce.
- 83. GRILLED PRAWNS** 23,50€
Served on a bed of rocket with a delicious garlic and parsley sauce.
- 84. GRILLED FISH AND SEAFOOD** 26,70€
In-season fresh fish and seafood.
Please ask the server
- 85. GRILLED LOBSTER** Market price
Please ask the server
- 86. FRESH FISH FROM THE LOCAL MARKET** Market price
Please ask the server