

The background of the entire image is a light green, hand-drawn illustration of numerous palm trees of varying heights and densities, creating a tropical atmosphere.

Surf CLUB

A Little Indulgence.

Wanderers are the essence of free-spirited exploration and adventure. A wanderer is a person who embodies the spirit of roaming or travelling in search of new experiences, wanderers are international, exposed, cultured, always willing to try new things.

STARTERS

Steamed Edamame

Sprinkled with Maldon salt

Pitas and Dips | D G N

A selection of Mediterranean-inspired dips served with warm pita bread

Basil - Houmous | Creamy spicy feta | Sundried tomatoes

Baked Feta | D

Served with honeycomb and roasted cherry tomatoes

Crispy Squid

Crispy Patagonian calamari served with tartar sauce

Spanakopita | D, G

*Sauteéd spinach, dill, mint, Greek feta, manchego,
and provolone wrapped in a crispy filo pastry*

Gambas Piñ Piñ | S

Sizzling shrimps cooked in a rich chilli pepper olive oil

Firecracker Prawns | G, S

Tender-coated prawns with Romesco sauce

Honey Glazed Short Ribs

12-hour slow-braised short ribs with honey

Patatas Bravas | D, G

*Crispy potatoes served with our authentic home-made
bravas sauce and a sprinkle of paprika*

(A) Alcohol, (D) Dairy, (G) Gluten, (N) Nuts, (S) Shellfish

Prices are inclusive of 12 % service charge and VAT

RAW BAR

Yellowfin Tuna Tartare | G

Fresh Yellowfin tuna, served with crispy sourdough

Salmon Tataki | G

Slices of fresh Norwegian salmon served with a ponzu sauce

Seabass Ceviche

Tender Seabass marinated in lime juice, with fresh jalapeno and coriander

Sushi | D, G, S

Ahi Tuna

Nigiri 2pcs | Sashimi 3 pcs

Seabass

Nigiri 2pcs | Sashimi 3 pcs

Prawn

Nigiri 2pcs



Surf 'n' Turf | G, S

Prawn Tempura, Wagyu beef

Spicy Tuna | D

Yellowfin tuna, cucumber, jalapeño, chilli mayonnaise

Prawn Tempura

Avocado, chilli mayonnaise

Seabass Tiradito

Fresh seabass with coriander, jalapeño, passionfruit, finished with aji amarillo sauce and seaweed wakame

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PIZZA

Margherita | D, G

Classic tomato, mozzarella di bufala and basil

Diavola | D, G

Thinly sliced spicy salami, pickled garlic and jalapeños

Burrata

Napoletain sauce, fresh basil and wild arugula, olive oil

Truffle | D, G

Shaved fresh truffle, provolone, mozzarella di bufala and burrata pugliese

Bresaola | D, G, N

Air-dried beef, mozzarella di bufala, arugula, basil pesto

SALADS

Caesar | D, G

Romaine lettuce and crunchy croutons tossed in our home-made Caesar dressing

Add Chicken • 110 / Add Prawns • 150

Greek | D

Diced cherry tomatoes, cucumber, red onion and Kalamata olives topped with Greek feta

Shrimp and Avocado | S

Grilled shrimps and avocado served on a medley of mixed leaves with orange dressing

Watermelon and Feta | D, N

Fresh watermelon, Greek feta and fresh spinach

Octopus Salad

Tender octopus, baby potatoes, fresh dill, and a zesty lemon dressing

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FROM THE SEA

Spanish Octopus Leg | D

Grilled Palamós octopus with chimichurri sauce

Catch of the Day

Ask your waiter for the catch of the day, filleted and cooked to your liking, served with grilled vegetables and Provençal sauce

Grilled Mediterranean Prawns | S

Mediterranean prawns served with a lemon-herb dressing

MAINS

Saffron Risotto

Saffron-infused rice, mixed with Mascarpone and topped with parmesan

Add Mediterranean Prawns | S +250

Spaghetti alle Vongole | A, D, G, S

Spaghetti with local clams in white wine sauce

Truffle Rigatoni | D, G

Rigatoni al dente, with fresh truffle, Grana Padano cheese and fresh basil

Miso-Glazed Salmon | G

Roasted Norwegian salmon, served with a selection of grilled vegetables

Beef Souvlaki

Tender beef skewers served with citrus cucumber tzatziki

Australian Black Angus Filet

150-day Grain-fed

Australian Lamb Chops

250gr

Australian Black Angus Ribeye

300gr

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TO SHARE

Whole Chicken

Tender whole chicken, brined with sweet spices, slow-roasted, and topped with fresh shaved truffle

Paella | S

Traditional seafood Paella, with mussels, prawns, clams, Patagonian calamari and fish of the day

Whole Sea Bass

Grilled whole seabass served with lemon, herbs, seasonal garnish, and vegetables

Lobster Linguine | | D, G, S

Whole lobster served over linguine pasta with our house-special tomato sauce and fresh basil

SANDWICHES

Crispy Chicken Sliders | D, G

Tender breaded chicken breast, topped with sriracha aioli and aged cheddar, baby gem lettuce and ripe tomatoes. Served with a side of French fries

Wagyu Beef Sliders

Wagyu beef patty with truffle aioli and aged cheddar, baby gem lettuce, tomatoes, sautéed mushrooms and caramelized onions. Served with a side of French fries

Lobster Roll | D, G, S

Whole lobster, romaine lettuce, home-made brioche roll with melted butter. Served with a side of French fries

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SIDES

Truffle Mashed Potato

Truffle French Fries

French Fries

DESSERTS

Ice Cream

Scoop

Vanilla | Chocolate | Coconut | Pistachio | Bubble Gum

Sorbets

Scoop

Lemon | Mango | Raspberry | Passionfruit

Profiteroles | D, G, N

Choux pastry filled with velvety crème diplomate, coated in a praline chocolate sauce, served with vanilla ice-cream

Baklava Cheesecake | D, G, N

Baklava cheesecake topped with crispy honey pecan served with vanilla ice-cream

Seasonal Fruit Platter | D, G, N

A selection of seasonal fresh fruits

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