

Ō BAR

À La Carte Lunch | 1:00 PM to 11:00 PM

ON THE TABLE

Olive Bonsai

Mixed Mediterranean Olives, Bread, Butter, Tapenade

PINCHOS & TAPAS

Octopus Carpaccio (S, GF, LF)

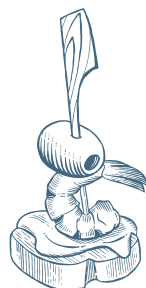
Tomato-Citrus Salsa, Capers, Orange Segments

Sea Bass Carpaccio (S, GF, LF)

Chimichurri, Pomegranate, Red Chili, Ginger

Corn Ribs À La Chimichurri (VG, GF)

Crispy Corn Ribs, Smoked Paprika and Chimichurri



Pulpo Pintcho (S, GF)

Octopus, Olives, Sun Dried Tomatoes, Green Chilli, Extra Virgin Olive Oil, Balsamic Reduction

Passion Hamour (S, GF)

Hamour Passion Fruit Ceviche, Red Chili, Red Onion, Sweet Potato, Citrus Vinaigrette

Melon Rouge Ceviche (VG, GF)

Watermelon, Mango Salsa, Red Onion, Chili, Lime, Cilantro, Mint, Vinaigrette

Tataki De Thon (S, GF)

Yellowfin Tuna Tataki, Green Papaya, Radish, Sesame Seeds, Yuzu

Albóndigas Al Fuego (D, GF)

Mediterranean Style Meatballs in a Slow-Cooked Fire-Roasted Tomato Sauce, Basil Pesto

Beef Katsu (D)

Beef Short Ribs, Parmesan, Soy Emulsion, Miso Glaze, Pickled Chili and Microgreens

Anchovies Fritas (S, GF)

Crispy Anchovies with a Golden Semolina Fritter

Shrimp Croquette (S)

Golden Croquette, Shrimp, Sesame Oil, Fish Sauce and Lemon Zest

DESSERT

Churros & Dulce De Leche (D)

Mini Churros, Cinnamon Sugar, Dulce De Leche Cream

Velvet Cocoa (D, GF)

Dark Chocolate Mousse, Olive Oil, Sea Salt

Tropical Sunset (VG, GF)

Passion Fruit, Guava, Coconut Mousse