

# KITCHEN

## BITES · SLIDERS

V/ EDAMAME ADDICT 30  
Spicy soy or salty edamame pods.

V/ PIMIENTOS DE PADRÓN 20  
Mini Spanish bell pepper, fried  
and sprinkled with rock salt and Togarashi.

S/ GAMBAS CEVICHE 59  
Citrus marmalade gambas ceviche  
with peruvian corn and mango.

S/ SALMON TARTARE 63  
Fresh and lightly-smoked salmon duo  
with ginger, radish and lime.

D/ BEEF CARPACCIO ROLLS 77  
Thinly sliced beef carpaccio with parmesan  
and toasted olive tapenade.

S/D/ SPICY TUNA 63  
Spicy raw tuna on crispy rice cubes.

ROSSINI JR. 195  
Prime beef mini cubes topped with  
seared foie gras and truffle flakes.

D/ SPICY ROCK CHICKEN 50  
Yogurt-marinated crispy spicy  
chicken strips.

D/ INDIE BURGERS 81  
Prime beef mini burgers topped with  
a wasabi-ginger sauce and ginger pickles.

CRISPY DUCK 85  
Confit duck, raw vegetables, oriental  
pancakes and Hoisin sauce.

N/D/ OLIVES 25  
Selection of stuffed olives.

S/D/ LOBSTER ROLLS 81  
Mini lobster rolls with a side of zucchini  
and beetroot chips.

S/ SAMBAL SEABASS 54  
Sambal Oelek marinated fresh  
seabass sashimi.

N/D/ BAKED SAMOSAS 40  
Minced beef and pine nuts lightly-spiced  
samosas served with a citrus yogurt dip.

S/D/ LIME CRAB 77  
Lime-marinated fresh crab on golden-  
toasted crackers.

## SALADS · GRAINS

CHICKEN & SOBA 63  
Grilled chicken, raw vegetables and soba noodles,  
served with wholegrain mustard dressing.

S/ CRAB'OUSTINE 109  
Fresh crab and langoustine with wild herbs.

D/N/ GOAT CHEESE SALAD 63  
Warm goat cheese and mixed greens.

N/ LEMON STEAK 90  
Grilled and lemon-marinated prime beef  
fillet on mixed greens.

D/V/ MEDITERRANEAN QUINOA 50  
Topped with feta cheese crumbles.

V/ SUPER CORN 59  
A mix of sweet and Peruvian corn  
with lime dressing.

V/ GREEN SALAD 49  
Mixed greens with lemon mustard dressing.

## GRILLS AND MAINS

S/ SALMON 122  
With a drizzle of balsamic sauce.

CHICKEN BREAST 125  
Grilled and topped with a light lemon  
herb sauce.

TAGLIATA 136  
Grilled prime beef fillet simply sprinkled  
with rock salt and figs balsamic drizzle.  
Add Foie Gras sauce. 22.

D/ VEAL FILLET 150  
Topped with sautéed wild mushrooms.

V/D/ RAVIOLI 98  
Grilled Mascarpone and pumpkin ravioli  
with a side of a creamy foie gras sauce.

SEA BREAM 88  
Roasted Sea Bream with Mediterranean  
crushed potatoes and lime.

A/V/D/ RISOTTO 97  
Asparagus risotto.

S/D/ CITRUS LOBSTER 472  
Grilled and topped with a lemon-orange  
sauce (approx. 1 kg).

D/N/ GNOCCHI 98  
Pesto sauce and burrata.

## SIGNATURE MIX

D/S/ AMALGAM 259  
A selection of baked samosas,  
spicy rock chicken, spicy tuna  
and lime crab.

S/ DEL MAR 409  
A selection of grilled lobster (500 gr),  
scallops, salmon and shrimp.

D/N/ SWEET TREATS 110  
Pineapple Carpaccio, Choco Co,  
Coconut Passion and Waffle  
Love-Bites.

## SIDES

V/ PONT-NEUF FRIES  
Large fries served plain 27  
or with a black truffle sauce. 50

N/V/ SNOW PEAS 40  
Sautéed snow peas and crushed almonds.

A/V/D/ RISOTTO 55  
Asparagus risotto.

V/D/ WILD MUSHROOMS 40  
Sautéed white button, portobello and oyster  
mushrooms.

## SWEETS

D/N/ CHOCO CO 45  
Nutella and Mascarpone with coconut  
flakes and vanilla ice cream.

PINEAPPLE CARPACCIO 45  
Topped with lemon sorbet.

D/ COCONUT PASSION 45  
A revisited panna cotta with coconut,  
passion fruit and berries.

D/ WAFFLE LOVE-BITES 50  
Bite-sized waffles topped with wild berries  
and a sweet and sour cream.

# Twisted Classics.

THE STANDARDS & A LITTLE SOMETHING

## AVIATION

Bombay East, Violet liqueur, Maraschino Liqueur, Sugar Syrup, Fresh Lime Juice, Orchid Syrup

## MOSCOW MULE

Greygoose, Fresh Ginger, All Spice Liqueur, Fresh Lime Juice, Homemade Ginger Syrup, Angostura

## ALABAMA SLAMMER

Hayman's Sloe Gin, Amaretto Disaronno, Southern Comfort, Fresh Blood Orange

## SAZER'ARAK

Hennessy V.S.O.P. Brown Sugar, Arak Liqueur, Seeds Water, Creole Bitter

## BLOOD COSMOPOLITAN

Greygoose Citron, Fresh Pomegranate, Cointreau, Fresh Lime Juice, Orange Marmelade

## EVERGREEN GIN BASIL

East Bombay, Fresh Basil, Lemon Grass, Fresh Lime Juice, Sugar Syrup

## AZTEC MAI TAI

Bacardi White, Bacardi Oak Heart, Triple Sec, Fresh Lime Juice, Apricot Liqueur, Almond Syrup, Fresh Orange, Orange Bitter, Guava Purée

## SINGAPORE SPRAY

Bombay Sapphire, Cherry Heering, Cointreau, Grenadine, Pineapple Juice, Fresh Lime Juice, Angostura Bitter Topped with Fresh Pineapple Foam Top

## BLOODY MARY-SAN

Tomato Juice, Greygoose, Homemade Spices and Herbs Mix

## MARTINEZ THE LEGEND

Red Vermouth, Bombay, Maraschino Liqueur, Orange Bitter, Angostura Bitter

## DARK AND STORMY

Bacardi Rum 8, Fresh Ginger, Falernum Liqueur, Fresh Lime Juice, Homemade Ginger Syrup, Angostura Bitters

## BOULEVARDIER

Woodford Reserve, Aperol Infused with Orange, Red Vermouth, Pink Bitter

## INDIE MARGARITA

Tequila white, Tequila Gold, Homemade Afandello, Sour Mix, Yuzu, Passion Fruit Syrup

## PERUVIAN PISCO SOUR

Quatro Gallos Pisco Liqueur, Fresh Lime Juice, Maple Syrup, Egg White, Angostura

## INDIE'S MARTINI

Star of Bombay Gin, Dry Vermouth, Martini Bianco, Grapefruit Zest

## LA SANGRIA D'INDIE

Fresh Strawberries, Elderflower Syrup, Parfait Amour, Archer's, Apple Juice, Lemon Juice, Red Wine, Plum Bitter Topped with Prosecco

## TORTUGA MOJITO

Bacardi White, Falernum Liqueur, Brown Sugar, Sugar Syrup, Fresh Lime Juice, Fresh Mint Leaves

## indie creations

### MIDNIGHT IN PARIS

Woodford Reserve, Cola Syrup, Rhubarb Bitter, Plum Bitter, Aperol infused strawberry

### BLOC PARTY

Don Julio Blanco, Patron Reposado, Fresh Mango Purée, Fresh Passion Fruit, Fresh Lime Juice, Passion Fruit Syrup, Peychaud Bitter, Plum Bitter

### BURNING MAN

Fresh raspberries, Cherry noir Greygoose, Fresh Basil Leaves, Fresh Lime Juice, Raspberry Liqueur, Simple Syrup, Topped Soda

### CANNONBALL

Greygoose Citron Vodka, Fresh Pomegranate, Fresh Lemon Juice, Yuzu, Sugar syrup, Lavender Syrup

### LITTLE MS SUNSHINE

Bombay Sapphire, Fresh Cucumber, Fresh Pink Grapefruit, Fresh Basil Leaves, Fresh Lemon, Yuzu, Simple Syrup, Juniper Bitter

### FLAMING LIPS

Star of Bombay Gin, Fresh Cucumber, Homemade Ginger Syrup, Fresh Lime Juice, Passion Fruit Syrup

### LIBERTINE

Bacardi Rum 8, Fresh Blood Orange Juice, Aloe Vera, Fresh Lime Juice, All Spice Liqueur

### POMPEII

Bacardi Rum 8, Porto Wine, Arak, Triple Sec, Almond Syrup, Fresh Passion Fruit And Pineapple Juice

## SAKE COCKTAIL

### 01. SUMOTINI

SAKE GINJO JUNMAI, BOMBAY GIN, DRY VERMOUTH

### 02. SEVEN SAMURAI

SAKE, FRESH BLACKBERRIES, CHERRY NOIR GREYGOOSE, YUZU, ORCHID SYRUP, CHAMBORD LIQUEUR

### 03. ICHIGO

SHOCHU, FRESH STRAWBERRIES, ORANGE CURACAO, PLUM BITTER, FRESH LEMON JUICE, ORANGE MARMALADE, ORANGE BITTER

### 04. TOMAGOZAKE

SAKE HAKUTSURA JUNMAI, LEMON ZEST, HOMEMADE SYRUP (GINGER, CINNAMON OR VANILLA)

### 05. YUKA

SHOCHU, PLUM WINE, DRY VERMOUTH, PLUM BITTER, LEMON ZEST