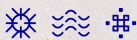




in partnership with



TEQUILA

**KOMOS**

### **TULUM NEGRONI 23**

*Our unique spin on the classic with our White Chocolate Negroni.*

*Komos Anejo Reserva, chocolate liqueur, triple sec,  
chocolate bitters and a touch of Italicus.*

### **BLUSHING PALOMA 15**

*Elevate your Paloma experience with our unique twist.*

*Komos Rosé, Aperol, lime juice, grapefruit juice, and a delicate infusion of  
rose honey, topped with rosé Cava.*

### **SMOKY ISLAND 16**

*Our inventive take on the Margarita.*

*Komos Anejo Cristallino, fig liqueur, and a splash of grilled pineapple  
and toasted pepper water.*

### **FARRA (SERVES 4) 48**

*A slang word for 'party' in Mexico, reminiscent of a Mexican Sangria.*

*Komos Anejo Cristallino, zesty lime juice, tangy grapefruit juice, a splash of  
frais, triple sec and a touch of red wine.*

*Allergies & dietaries will be catered for, please declare in advance.  
There is a 12.5% service charge added to your bill, all of which goes to  
our teams. All above prices are inclusive of VAT.*





**BIBO** DANI GARCÍA  
*Sal Rosa*

in partnership with



**SLICED RED TUNA IN ADOBO 18**

*Coriander and corn*

**SCALLOP CARPACCIO 24**

*With mediterranean dressing*

**TEMPURA KING PRAWN 15**

*With spicy mayo*

**GUACAMOLE MADE AT THE TABLE 18**

*With burrata*

**STEAK TARTAR MADE AT THE TABLE 22**

*Hand minced beef sirloin, pickles and olive oil*

**ROASTED PINEAPPLE 10**

*With passion fruit yogurt*

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