

RIVIERA

TAPAS & BAR

BEVERAGES

SPRITZERS \$18

VENETIAN SPRITZ

Aperol, Prosecco, soda water

NEGRONI SBAGLIATO

Campari, Antica Formula, Prosecco

HUGO SPRITZ

Prosecco, Beveland elderflower liqueur, mint, soda water

LI ZHI SPRITZ

Aperol, lychee liquor, lime juice, homemade basil syrup, prosecco

ROSÉ COCKTAILS \$18

FROSÉ

Rosé wine, Aperol, fresh watermelon juice, homemade basil syrup

FLIGHT THILAMAAFUSHI

Blackberry infused citrus vodka, triple sec, fresh kiwi, fresh lemon juice, simple syrup

PINK ELEPHANT

Tanqueray Gin, Luxardo Maraschino, crème de mûre, fresh grapefruit juice, fresh lime juice, simple syrup

SOLLEONE COCKTAIL

Tanqueray Gin, grapefruit cordial, Campari

GIN & TONICS \$18

MIDSUMMER SPRITZ

Hendrick's Midsummer Solstice Gin, Beveland elderflower liqueur, fresh lemon juice, soda water

LONDON GREEN & TONIC

Tanqueray Gin, fresh lime juice, mint, cucumber, tonic water, simple syrup

BLOOMSBURY GARDEN

Rosemary infused gin, fig marmalade, Beveland elderflower liqueur, fresh lemon juice, Fentimans elderflower tonic

PINEAPPLE EXPRESS

Tanqueray Gin, grilled pineapple, pineapple juice, Prosecco

SIGNATURE COCKTAILS \$18

TENER SUERTE

Bacardi White Rum, blackberries, fresh lemon juice, ginger syrup, homemade orgeat syrup, honey syrup, Peychaud's Bitters

ARANDANO MARGARITA

Jose Cuervo Gold Tequila, fresh lime juice, triple sec, fresh blueberry

LAS MENINAS

Bombay Sapphire Gin, Beveland elderflower liqueur, sparkling grapefruit water, cranberry juice

DOURO VIAJE

Port wine, Jameson Whisky, Angostura Bitters, amaretto cherry

SHERRY ENFRIADOR

Tio pepe sherry, Mezcal, grapefruit juice, lime juice, cranberry juice

INSPIRED BY GREENHOUSE



HIGO MAGUEYRITA

Mezcal infused with figs, Cointreau, lemon juice, Greenhouse basil syrup



FLOR DE MADIERA

Jim Beam, summer spice syrup, lemon juice, egg white, Greenhouse fresh mint



LA SALSA VERDE

Absolut Vodka, Midori Liquor, Greenhouse cucumber, lime juice, sugar syrup, soda water

CLASSIC COCKTAILS \$17

LAST WORD

Tanqueray Gin, Green Chartreuse, Luxardo Maraschino, fresh lime juice, amarena cherry

LEMON DROP MARTINI

Absolut Vodka, triple sec, fresh lemon juice, sugar syrup

CLASSIC MARGARITA

Olmea Blanco Tequila, triple sec, fresh lime juice

OLD FASHIONED

Bulleit Bourbon, sugar cube, Angostura Bitters, soda water

MAI TAI

Appleton Estate Gold Rum, Cointreau, fresh lime juice, homemade orgeat syrup

MOJITO

Bacardi White Rum, fresh lime juice, mint, caster sugar, soda water



Contains ingredients from The Greenhouse

All prices are in US dollars and subject to 10% service charge and applicable taxes. Responsibility matters. Must be of legal drinking age or older to purchase and/or consume alcohol. Menu items and prices are subject to change without prior notice.

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BEER

ESTRELLA GALICIA \$11

DAMM LEMON \$11

COMPLIT MEDITERRANEAN IPA \$13

DAURA DAMM GLUTEN FREE BEER \$11

MALQUERIDA \$12

INEDIT \$15

PERONI NASTRO AZZURO \$11

HEINEKEN \$11

CORONA \$12

SANGRIA \$15

WHITE

Sauvignon blanc, orange juice, lemon juice, sugar syrup, strawberry

RED

Shiraz, orange juice, lemon juice, sugar syrup, peach

BUBBLES

MONTCADI CAVA \$15 \$60

Catalunya, Spain

TINI PROSECCO EXTRA DRY \$15 \$60

Spumante, Veneto, Italy

SCHWANSEE ROSÉ BRUT \$18 \$70

Franken, Germany

BOTTER ROSÉ SPARKLING EXTRA DRY \$18 \$70

Veneto, Italy

LINDEMAN'S PREMIER SELECTION, 2019 \$18 \$70

Chardonnay, South Eastern Australia

WHITE WINE

BODEGA CRIN ROJA \$15 \$65

Macabeo, Castilla, Spain

ABADAL BLANC, 2016 \$16 \$70

Blend, Pla de Bages DO, Spain

VIVOLO DI SASSO, 2020 \$14 \$65

Pinot Grigio, Veneto, Italy

PETER MEYER, 2019 \$14 \$65

Riesling, Mosel, Germany

BABICH FORBIDDEN, 2020 \$16 \$70

Sauvignon Blanc, Marlborough, New Zealand

ADARAS ALDEA, 2019 \$16 \$65

Garnacha Tintorera, Syrah, Spain

ROSÉ WINE

BABICH FORBIDDEN, 2018 \$16 \$70

Pinot Noir, Marlborough, New Zealand

BANFI COSTÈ ROSÉ \$18 \$95

Sangiovese, Vermentino, Tuscany, Italy

RED WINE

ALBA DE LUCES CRIANZA, \$16 \$70

Tempranillo, Rioja, Spain

LA MONTESA RIOJA BAJA DOC 2015 \$19 \$100

Tempranillo Rioja

DOÑA PAULA, 2018 \$14 \$65

Malbec, Mendoza, Argentina

BANFI PLACIDO CHIANTI DOCG, 2018 \$14 \$65

Sangiovese, Tuscany, Italy

WOLF BLASS EAGLEHAWK, 2020 \$16 \$70

Cabernet Sauvignon, South Australia

MOMMESSIN, 2018 \$16 \$75

Pinot Noir, Bourgogne, France

LAVIA BODEGAS LAVIA, 2017 \$18 \$85

Monastrell, Spain

RIVIERA

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PARA PICAR | TO NIBBLE

ACEITUNAS LÍQUIDAS MARINADAS \$10 (D) (N) (V)

Marinated olives

PAN CON TOMATE \$10 (G) (V)

Bread, tomato, olive oil

PAPAS FRITAS \$10 (D) (V)

Fries, white truffle essence, parmesan

ENTRANTES FRÍOS | COLD APPETIZERS

ENSALADA DE HIDROPONICA \$20 (D) (V)



Hydroponic leaves, broccolini, orange segment, strawberry, idiazabal cheese

ESCALIVADA CATALANA \$20 (F) (G)

Smoked eggplant, peppers, tomato, pickled white anchovies, ciabatta bread

HORIATIKI \$25 (D) (V)



Hydroponic leaves, bell pepper, cherry tomatoes, feta, oregano, sherry dressing

CEVICHE DE PARGO \$25 (C) (F)

Local imperial red snapper, carrot, mango, jalapeño, sweet potato chips

OSTRAS FRESCAS \$40 (S)

Freshly shucked half dozen oysters, green apple vinaigrette, dill oil

TARTAR DE TERNERA \$35 (E)

Beef tartare, egg yolk, crispy banana chips

ENTRANTES CALIENTES | HOT APPETIZERS

PATATAS BRAVAS \$20 (E) (D)

Crispy confit potatoes, bravas sauce, garlic aioli

ALBONDIGA DE CORDERO \$25 (G)

Lamb meatballs, pisto, sour dough

CALDO DE MARISCOS \$25 (C) (F) (S)

White fish soup, tomato, crustacean broth

GAMBAS AL PIL PIL \$30 (A) (C) (D) (G) (S)

Indian Ocean prawns, tomatoes, garlic, white wine, chili flakes, sour dough bread

CROQUETAS DE JAMÓN SERRANO \$20 (D) (E) (G) (P)

Ham, potato croquettes, smoked paprika aioli

PAELLA

ARROZ CON GAMBA \$50 (C) (S)

Tiger prawns, spring onion, saffron

PAELLA CON CALAMARES \$50 (F) (S)

Squid ink, peppers, peas, grilled artichoke

ARROZ CON MARISCOS \$55 (C) (F) (S)

Clams, white fish, shrimps

ARROZ CON LANGOSTA \$60 (C) (S)

Reef lobster, lima bean



Contains ingredients from The Greenhouse

A - alcohol, C - chili, D - dairy, E - egg, F - fish, G - gluten, N - nuts or seeds, P - pork, S - seafood, SB - soy beans, V - vegetarian

Please let us know if you have any allergies, special dietary needs or restrictions.

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DESDE LA PARRILLA | FROM THE GRILL

PESCA DEL DIA \$40 (D) (F)

Reef fish fillet, garlic butter sauce

BACALAO \$50 (D) (F)

Black cod fillet, Jerusalem artichoke, salsa verde

POLLITO \$35 (C) (D) (N)

Free-range baby chicken, romesco sauce, grilled seasonal vegetable

CORDERO \$50 (D) (G)

Australian lamb loin, tzatziki tart, rosemary jus

LOMO DE RES ANGUS \$60 (D)

Angus striploin, creamy truffle mash, charred hydroponic greens, jus

MEJILLA DE TERNERA \$50 (A) (D) (P)

Braised veal cheeks, red wine, potato purée, bacon bits

POSTRES | DESSERTS

TARTA AL DIABLO \$20 (D) (E)

Slow baked chocolate cake, blood orange sorbet, citrus gel

TORRIJA \$20 (D) (E) (G)

Berry crème, idiazabal cheese ice cream

GREEK BIANCO CHOCOLATE CRÈMEUX \$20 (D)

Passion coulis, passion sorbet

FRUTAS FRESCAS \$20 (V)

Fresh fruits



Indulge in a little frozen delight and experience the taste of Mediterranean summer all year round with our gelato and sorbet programme, Le Scoop by Le Méridien.

GELATO
European Classics: Chocolate, Vanilla, Strawberry

SORBET
Destination-Inspired: Guava and Maldivian Chili
Lemon
1 scoop \$5

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