

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 marinated 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, Falemum 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, Falemum 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 Bianco, 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