



JARĀ

Martin Perasategui



BAY OF BISCAY

FRANCE



ASTURIAS

CANTABRIA

BASQUE COUNTRY

NAVARRE

LA RIOJA

GALICIA

CASTILE Y LEÓN

CATALONIA

BALEARIC SEA

ARAGON

MADRID

VALENCIA

EXTREMADURA

CASTILLA-LA MANCHA

MURCIA

ANDALUCIA

MEDITERRANEAN SEA

SPAIN

NORTH ATLANTIC OCEAN

PORTUGAL



A JOURNEY OF FLAVORS AND MEMORIES

BITES

Martín Berasategui’s croquettes (G)(D)	
<i>Mixed mushrooms</i> (V)	35
<i>Cheese & spinach</i> (V)	35
<i>Spanish squid</i>	35
<i>Cecina</i>	35
Tiger mussels CANTABRIAN SEA (S)(G)(D)	35
<i>Stuffed & fried mussels</i>	

Martín Berasategui’s ‘Gilda’* (D)	60
<i>Martín Berasategui’s version of Gilda, olives, piparra, marinated red tuna</i>	

COLD STARTERS

Martín Berasategui salad (S)	80
<i>Martín’s Russian salad & fried shrimps</i>	
Cantabrian anchovy duo* CANTABRIAN SEA (G) (D)	90
<i>Cantabrian anchovies in olive oil on crystal bread and brioche bread</i>	
Tomato tartare* (G)(D)(N)	90
<i>Fresh & dried tomato, stracciatella</i>	

HOT STARTERS

Grilled Scallops (D)(S)	115
<i>With truffled spring onion and cured cecina cream</i>	
Piquillo Peppers Stuffed with Cod (D)(G)	125
<i>Piquillo peppers filled with cod pil -pil bechamel and its sauce</i>	
Txangurro donostiarra (G)(S)	135
<i>San Sebastian-style spider crab stew</i>	
Grilled octopus (D)(S)	175
<i>Charcoal grilled octopus, Galician-style potatoes</i>	

MAIN COURSES

Braised Wagyu Cheek (D)	195
<i>Slow cooked with mushroom foam</i>	
Australian Angus Tenderloin 200G (D)	260
<i>Charcoal grilled Basque-style</i>	
Fish supreme of the day CANTABRIAN SEA (200G) (D)(S)	285
<i>Charcoal grilled Basque-style</i>	

OYSTERS*

Oyster with lemon (S)	45
Lightly charcoal grilled oyster (S)	45
Oyster with Tximista sauce (S)	50
Oyster with Martín Berasategui’s gazpacho (S)(G)	50
Natural oyster with caviar (S)	120

JARA CAVIAR SERVICE

Oscietra caviar selection from Ars Italica	
30g	370
50g	500
Smoked Oscietra caviar selection from ‘Jara’	
30g	470
50g	790

COLD STARTERS

Martín Berasategui’s ‘Gilda’* (D)	60
<i>Martín Berasategui’s version of Gilda, olives, piparra, marinated red tuna</i>	
Cantabrian anchovy duo* CANTABRIAN SEA (G)(D)	90
<i>Cantabrian anchovies in olive oil on crystal bread and brioche bread</i>	
Marriage* CANTABRIAN SEA (G)(D)	120
<i>Anchovy duo, marinated and salted on toasted brioche bread, straciatella</i>	
Red shrimp tartare* MEDITERRANEAN SEA (S)(G)	195
<i>Shrimp tartare with citrus & coral, toasted bread</i>	
<i>Red shrimp tartare with caviar</i>	350
Brioche caviar (G)(D)	
<i>Toasted brioche bread with Oscietra caviar and straciatella</i>	250
<i>Toasted brioche bread with smoked Oscietra caviar and straciatella</i>	350



HOT STARTERS

Martín Berasategui’s croquettes (G)(D)	
<i>Mixed mushrooms</i> (V)	35
<i>Cheese & spinach</i> (V)	35
<i>Spanish squid</i>	35
<i>Cecina</i>	35

Tiger mussels CANTABRIAN SEA (S)(G)(D)	35
<i>Stuffed & fried mussels</i>	

Grilled scallops (D)	115
<i>With truffled spring onion and cured cecina cream</i>	

Grilled octopus (D)	175
<i>Charcoal grilled octopus, Galician-style potatoes</i>	

FROM THE EARTH (V)

Vegetable tempura with romesco sauce (N)(G)	80
<i>Fried seasonal vegetables</i>	

Martín Berasategui gazpacho (G)	85
<i>With vegetables & olive spheres</i>	

Tomato tartare* (G)(D)	90
<i>Fresh & dried tomato, stracciatella</i>	

MARTÍN BERASATEGUI CLASSICS

Martín Berasategui salad (S)	80
<i>Martín’s Russian salad & fried shrimps</i>	
<i>With caviar</i>	140

Piquillo Peppers Stuffed with Cod (D)(G)	125
<i>Piquillo pepper filled with a cod pil - pil bechamel and its sauce</i>	

Txangurro donostiarra (G)	135
<i>San Sebastian-style spider crab stew</i>	

Steak tartare* (G)	160
<i>Australian wagyu steak tartare served traditionally</i>	

MB Senyoret rice (S)	275
<i>‘A la llauna’ rice with squid and prawn</i>	

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your chance of foodborne illness.

**Subject to market availability.

V – Vegetarian D – Contains Dairy N – Contains Nuts G – Contains Gluten S – Contains Shellfish A - Contains Alcohol

Please inform your server of any allergies when ordering. For detailed allergen information, simply ask and we will be delighted to assist. Gluten-free items available on request. All prices are in UAE Dirhams and include a 7% municipality fee, 10% service charge and 5% VAT.

SHELLFISH AND CRUSTACEANS**	
<i>Per 100g</i>	

Langoustine MEDITERRANEAN SEA (S)(D)	125
<i>Charcoal grilled with Hollandaise sauce</i>	
<i>With caviar</i>	195

White shrimp from Huelva ATLANTIC OCEAN (S)	135
SERVED EITHER: <i>Charcoal grill</i>	
<i>Al ajillo</i>	150

Clams CANTABRIAN SEA (S)	145
SERVED EITHER: <i>Charcoal grilled</i>	
<i>With Basque marinara sauce</i> (G)	160

Carabinero CANTABRIAN SEA (S)(D)	
<i>Charcoal grilled with Hollandaise sauce</i>	255
<i>With caviar</i>	300

THE SEA AND THE GRILL**

Cooked over our charcoal grill
Price by kg

Whole monkfish CANTABRIAN SEA	625
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Whole sole CANTABRIAN SEA	780
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Whole sea bass CANTABRIAN SEA	850
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Whole besugo bream ATLANTIC OCEAN	865
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Whole turbot CANTABRIAN SEA	980
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Fish supreme of the day CANTABRIAN SEA (200G) (S)(D)	285
<i>Charcoal grilled Basque-style</i>	





MEAT

Australian Angus MB 2-4 ribeye on the bone 705 / KG
Charcoal grilled Basque-style

Australian Westholme Wagyu MBS 6+ T-bone steak 825 / KG
Charcoal grilled Basque-style

Dry aged Spanish premium ribeye on the bone 950 / KG
Charcoal grilled Basque-style

Organic chicken supreme 250G (D) 175
Slow-cooked finished over charcoal

Braised Wagyu Cheeks (D) 195
Slow cooked with Mushroom Foam

Australian Angus tenderloin 200G (D) 260
Charcoal grilled Basque-style

Australian Angus sirloin 400G 285
Charcoal grilled Basque-style

Spanish baby lamb shoulder (D) 500G 375
Slow-cooked suckling lamb finished in our clay oven

SAUCES

FISH AND SEAFOOD:
Butter sauce (D)(V) 30
Cantabrian sauce (G)(D) 30
Hollandaise sauce (D)(V) 30
Selection of sauce with caviar (S) 60

VEGETABLES & MEAT:
Basque chimichurri (V) 30
Béarnaise sauce (D)(V) 30
Salsa romesco (N)(V) 30
Hunter’s sauce 30

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TO ACCOMPANY

Piquillo peppers (V) 40
Roasted piquillo peppers

Fried potatoes (V) 40
Agria potatoes, confit & fried

Potato purée (V)(D) 40
Martín Berasategui-style

Seasonal green salad (V) 40
Local lettuce greens, spring onions, vinaigrette

Charcoal grilled asparagus (V)(D) 40
Green asparagus, béarnaise sauce

Avocado salad (V) 40
Avocado, mixed cherry tomatoes, roasted garlic vinaigrette

TO FINISH

Flan (D) 60
With vanilla chantilly

Citrus fruits (D)(G) 65
Fresh and compressed fruits in their own juice

Martín Berasategui torrija (D)(G)(N) 70
Caramelised brioche bread, milk ice cream, almond cream

Warm almond cake (D)(N) 75
Almond cake, honey ice cream

Basque cheesecake (D) 95
Jara’s signature cake, basque style

Martín Berasategui & Angelo Musa’s signature burnt orange and chocolate (N)(G) 95
Basque olive oil, smoked sea salt

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