



Alérgenos



Carta Dia 2022

Night menu 2022

Sushi and Pokes

Bebidas

Bodega 2021

Cold starters

Ceviches and oysters

Warm starters

Asian dishes with chapati bread

Cold starters

1. VEGAN feast of hummus, baba ghanoush and Adzuki beans 25,00 €

Take away available

2. BURRATA on sliced tomato, marinated salmon and anchovy cream 27,00 €

3. QUINOA mix salad, avocado, edamame, pomegranate, aromatic herbs and passion fruit 24,00 €

4. TENDER SPROUT salad, with turkey cooked at low temperature, feta cheese, apple, celery, mustard and fresh turmeric 22,00 €

5. Spicy tuna TARTAR, avocado cream, pickled ginger, mango purée, radishes and black olives 34,00 €

6. IBERICO cured ham with crystal bread 32,00 €

7. HAMACHI tiradito with smoked yellow pepper sauce and diced red peppers 28,00 €

8. RED PRAWN CARPACCIO with mango chilli water and chopped avocado, coriander and strawberries 34,00 €

Ceviches and oysters

9. SCALLOP and PRAWN CEVICHE with sweet potato, corn and its tiger milk 32,00 €

10. MEAGRE ceviche with sweet potato, corn and its tiger milk 32,00 €

11. French OYSTERS (6 pieces) with dressings 25,00 €

12. French OYSTER (1 piece) with dressings	5,00 €
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Warm starters

13. Fried SQUIDS with classic coconut sauce, lemongrass, papaya and wasabi	25,00 €
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Take away available

14. MUSSELS with coconut and lemongrass sauce, chopped cucumber, coriander and onion	28,00 €
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15. Japanese style beef TATAKI on vegetable noodles with a dash of Yakiniku sauce	28,00 €
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Asian dishes with chapati bread

16. Chicken Pad THAI	27,00 €
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17. Squid Pad THAI	27,00 €
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18. MONKFISH and prawn wok with yellow curry	28,00 €
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19. TOFU wok with vegetables and yellow curry. Vegan	28,00 €
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20. CHICKEN curry with basmati rice	26,00 €
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21. Vegetarian THALI with basmati rice. Vegan	28,00 €
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22. LAMB THALI (Kashmiri style) with basmati rice	29,00 €
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23. Extra CHAPATI or basmati rice	4,00 €
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Main dishes

24. Roasted SEA BASS loin with almond cream, spicy lemon juice, baked yucca and sea asparagus	36,00 €
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25. Bluefin TUNA fillet with celery purée, sauted spinach and anchovy cream	38,00 €
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26. Fillet of JOHN DORY, celery risotto, lemongrass, basil and fresh turmeric	37,00 €
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27. OCTOPUS leg with chimichurri, yellow potato parmentier and paprika emulsion	38,00 €
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28. KING CRAB (real crab leg)	52,00 €
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29. FILLET STEAK, pumpkin purée, seasonal vegetables, foie gras and demiglass sauce	37,00 €
30. LAMB CARRÉ with yoghurt dressing, mint, raspberry, beetroot cubes, cous-cous (tabbouleh) and demiglass sauce	37,00 €
31. BLACK ANGUS TAGLIATA with faux fennel risotto, teriyaki sauce with a touch of fresh turmeric	50,00 €

Desserts

32. COLD CHEESECAKE with lemon curd, red fruit coulis and sour strawberry ice cream	13,00 €
33. Homemade ZU-TIRAMISU with Amaretto	13,00 €
34. TATIN apple tart with milk caramel spread ice cream	13,00 €
35. Dark chocolate COULANT, pistachio cream and vanilla ice cream	13,00 €
36. BEETROOT SPONGE CAKE on spiced crumble, white chocolate and turmeric ice cream	13,00 €
37. LARGE dish of seasonal fruit. Vegan	28,00 €
38. Plate of seasonal FRUIT. Vegan	15,00 €
39. ASSORTMENT of desserts	35,00 €

All dishes on the menu are available to take away