



Alérgenos



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Cold starters

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| 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

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| 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