

# LUNCH À LA CARTE

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## CAVIAR SELECTION

Our caviar is served with Blinis, Crème Fraîche,

Egg and Avocado

30g Baerii Caviar €85

30g Oscietra Caviar €105

30g Beluga Royal Caviar €245

## STARTERS

Green and White Asparagus Tempura with  
truffle mayonnaise & tartar sauce 25€

Burrata with Tomatoes, Green Shiso Pesto, and  
Mizuna Salad €20

Arturo Sánchez Dim Sum with Shiitake  
and Acorn-Fed Ibérico Ham €24

Tempura Broccoli with Truffle Mayonnaise €14

Tempura Prawn with Lime and Jalapeño Foam €22

Tempura Lobster €38

## SUSHI

Spicy Tuna Roll with Avocado and Passion Fruit €22

Vegetarian California Roll with Avocado, Gari  
and Chili Mayonnaise €18

Chef's Sashimi Selection €48

Fresh Wasabi 10g €16

# LUNCH À LA CARTE

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Crispy Nori with Miyazaki A5 Wagyu Tartar and Truffle	€38
Truffle Croquettes	€22
Wagyu Mudéjar Carpaccio with Pickled Salad and Black Truffle Melanosporum	€42
Bluefin Tuna Roll with Avocado and Black Truffle	€36
Fresh Tagliatelle with Parmesan Cream and Black Truffle	€36
Wagyu Mudéjar Ravioli with Black Truffle	€42

## ROBATA

White Asparagus with Salmon, Egg, and Yuzu Hollandaise	€35
White Asparagus with Spinach, Egg, and Yuzu Hollandaise	€28
Eggplant with Miso, Shiitake, Wakame and Dashi Beurre Blanc	€22
Half Grilled Lobster with Lemon	€42
Grilled Lobster with Lemon 700g	€135
Sea Bass with Mushroom Cream and Celery Purée	€36
Salmon with Orange Pil Pil, Fennel and Pickled Cucumber	€28
Iberian Pork "Pluma" with Mustard Chutney and Miso Eggplant	€36
300g Simmental Entrecôte with Truffle Fries	€65
Triple-Cooked Potatoes with Fresh Truffle	€14
Broccoli with Sesame Sauce	€8
White Grilled Asparagus with Yuzu Hollandaise	€16

## DESSERTS

Mochi Selection	€14
Yara Lemon Pie with Pistachio Sponge Cake and Green Shiso Ice Cream	€18
Chocolate Coulant with Almond, Miso and Vanilla Ice Cream	€17

# KIDS LUNCH MENU

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## APPETIZER

Edamame with Lemon and Sea Salt

## STARTER

Cucumber Maki or Salmon Maki

## MAIN COURSE

Chicken Wings with Rice

## DESSERT

Chocolate Coulant with Almond, Miso  
and Vanilla Ice Cream

€29

# LUNCH MENU

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## APPETIZER

Tomato Bread with Ponzu and  
Arturo Sánchez Iberian Ham

## SUSHI

Spicy Tuna Roll with Avocado and Passion Fruit  
*Upgrade: Chef's Sashimi Selection +24€*

## STARTER

White Asparagus with Salmon, Egg, and Yuzu Hollandaise  
*Upgrade: Lobster Tempura +20€*

## ROBATA

Iberian Pork "Pluma" with Mustard Chutney  
and Miso Eggplant  
  
Triple-Cooked Potatoes with Fresh Truffle

## DESSERT

Chocolate Coulant with Almond, Miso  
and Vanilla Ice Cream

€65

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## UPGRADES

- Sea Bass with Mushroom Cream, Celery Purée,  
and Dashi Beurre Blanc +10€
- Half Grilled Lobster with Lemon +€18
- 300g Black Angus Entrecôte +€26
- Grilled Lobster with Lemon (700g) +109€

**YARA**

# VEGETARIAN LUNCH MENU

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## APPETIZER

Tomato Bread with Ponzu, Green Shiso Pesto  
and Confit Tomato

## SUSHI

Vegetarian California Roll with Avocado, Gari  
and Chili Mayonnaise

## STARTER

White Asparagus with Egg, Spinach,  
and Yuzu Hollandaise

## ROBATA

Eggplant with Miso, Wakame, Shiitake  
and Dashi Beurre Blanc  
Triple-Cooked Potatoes with Fresh Truffle

## DESSERT

Chocolate Coulant with Almond, Miso  
and Vanilla Ice Cream

€65