

## A LA CARTE

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### TAPAS

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Rock shrimp tempura with lime and jalapeño  
Crispy nori with wagyu Miyazaki A5 tartare and caviar Oscietra  
Carabinero croquets and guacamole emulsion  
Oyster Gillardeau N°1 with sake sour and apple  
Edamame with lemon and sea salt  
Edamame with tomatoes and chili  
Squid with lime and togarashi  
Arturo Sánchez dim sum with shiitake and Iberic ham

### CAVIAR SELECTION

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**30gr Oscietra Caviar with crispy blinis**  
Sour cream with chives and avocado  
**30gr Beluga Caviar with crispy blinis**  
Sour cream with chives and avocado

### SUSHI - NIGIRI - SASHIMI

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California roll with snow crab, cucumber and avocado  
Spicy tuna roll with chili mayonnaise, avocado and yuzu tobiko  
Salmon roll with green apple and kimchi mayonnaise  
Lobster roll with spicy mango, avocado and mentaiko sauce  
**(\*Sushi rolls opcional with Oscietra Caviar (5g) +14€)**  
  
Nigiri of wagyu mudejar with oscietra caviar (2 pieces)  
Sashimi chef's selection platter with fresh wasabi

### RAW & SALATS

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Carabinero carpaccio with thai vinaigrette, mango and avocado  
Simmental steak tartar with truffle and brioche  
Wagyu Mudéjar carpaccio with truffle and seaweed chips  
Foie gras mousse with leek chutney and citrics  
Salmon tartare with avocado gazpacho and Ikura  
Fresh vietnamese vegetable spring rolls and thai basil  
Burrata with tomatoes, shiso pesto and mizuna salad

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## **ROBATA GRILL**

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### **FISH & SEAFOOD**

Sea bass with miso hollandaise and wakame cream

Salmon with orange pil-pil, fennel and pickled cucumbers

Half lobster with grilled lemon and chili papaya vinaigrette

Whole lobster with grilled lemon and chili papaya vinaigrette

### **MEAT**

Spicy duroc pork ribs korean BBQ style

Pluma Iberica with mustard chutney and miso aubergine

Simmental beef with perigueux sauce and sweet potato cream

Wagyu A5 miyazaki with mushrooms duxelle and truffle sauce

### **VEGETABLES**

Corn

Shiitake

Broccoli

Truffle fries

### **DESSERTS**

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YARA lemon pie, pistachio and green shiso Ice cream

Chocolate coulant with miso caramel and vanilla ice cream

Cheesecake with tangerine sorbet and mango