

## A LA CARTE

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### SNACKS

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Crispy nori with wagyu Miyazaki A5 tartar and Oscietra caviar	38 €
Lobster croquets with kimchi emulsion	14 €
Oyster Gillardeau N° 1 with sake sour and apple	12 €
Edamame with lemon and sea salt	7 €
Edamame with tomatoes and chili	7 €
Squid with lime and togarashi	14 €

### CAVIAR SELECTION

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<b>30g Oscietra Caviar with blinis</b> · Crème Fraiche with chives and avocado	85 €
<b>30g Beluga Caviar with blinis</b> · Crème Fraiche with chives and avocado	170 €

### SUSHI - NIGIRI - SASHIMI

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Snow crab california roll, cucumber and avocado*	17 €
Spicy tuna roll with chili mayonnaise, avocado and yuzu tobiko*	18 €
Salmon roll with green apple and kimchi mayonnaise*	18 €
Lobster roll in tempura with passion fruit, avocado and mentaiko sauce*	38 €
Otoro Tuna Futomaki, salmon, avocado, cucumber and yuzu tobiko*	28 €
Wagyu Miyazaki A5 Nigiri with Oscietra Caviar (2 pieces)	23 €
Sashimi chef's selection	48 €
Sushi and sashimi chef's selection	85 €

\*Optional with Oscietra caviar (5g) +14€

\*Optional fresh Wasabi (10g) +16€

### RAW & SALATS

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Carabinero Carpaccio with Thai vinaigrette, mango and avocado	32 €
Wagyu Mudéjar carpaccio with truffle and pickles	29 €
Simmental Steak Tartar with Wagyu and brioche	28 €
Denton fish Ceviche with passion fruit and roasted pineapple	28 €
Salmon Tartar with avocado, and umami Ikura dressing	24 €
Tuna Tataki with avocado, ponzu and yuzu	32 €
Cold Vietnamese vegetable spring rolls and Thai basil	14 €
Burrata with tomatoes, shiso pesto and mizuna salad	20 €

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### TEMPURA and DIM SUM

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Sea bass Fish and Chips with tartar sauce	28 €
Rock shrimp tempura with lime and jalapeño foam	21 €
Broccoli tempura with truffle mayonnaise	12 €
Arturo Sánchez Dim Sum with shiitake and Iberian ham	22 €

### ROBATA GRILL

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#### FISH & SEAFOOD

Sea bass with miso, cauliflower and a dashi beurre blanc	36 €
Salmon with orange pil-pil, fennel and pickled cucumber	26 €
Roasted Scallop with Thai cream, almond and coconut	24 €
Half Lobster with grilled lemon and truffle fries	38 €
Whole Lobster with grilled lemon and truffle fries	76 €

#### MEAT

Duroc Pork ribs with Korean BBQ sauce	26 €
Pluma Iberica with mustard chutney and miso aubergine	36 €
Simmental beef fillet with perigueux sauce, shiitake and green peas cream	42 €
Wagyu A5 miyazaki with mushroom duxelle and truffle sauce	115 €
Simmental beef T-bone steak 900gr. with truffle fries	120 €

#### VEGETABLES

Corn	8 €
Shiitake	9 €
Broccoli	8 €
Truffle fries	14 €

#### DESSERTS

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YARA lemon pie, pistachio sponge cake and green shiso ice cream	16 €
Chocolate coulant with miso caramel and coffee ice cream	16 €
Hazelnut praliné with creamy caramel and vanilla ice cream	16 €
Cheesecake with tangerine sorbet and mango	16 €
Truffle Pecorino cheese served with chutney and dried nuts bread	22 €