

## A LA CARTE

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### TAPAS

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Rock shrimp tempura with lime and jalapeño	19€
Crispy nori with wagyu Miyazaki A5 tartare and caviar Oscietra	36€
Carabinero croquets and guacamole emulsion	12€
Oyster Gillardeau N°1 with sake sour and apple	12€
Edamame with lemon and sea salt	6€
Edamame with tomatoes and chili	7€
Squid with lime and togarashi	14€
Arturo Sánchez dim sum with shiitake and Iberic ham	22€

### CAVIAR SELECTION

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<b>30gr Oscietra Caviar with crispy blinis</b>	<b>85€</b>
Sour cream with chives and avocado	
<b>30gr Beluga Caviar with crispy blinis</b>	<b>170€</b>
Sour cream with chives and avocado	

### SUSHI - NIGIRI - SASHIMI

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California roll with snow crab, 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 with spicy mango, avocado and mentaiko sauce	38€
<b>(*Sushi rolls opcional with Oscietra Caviar (5g) +14€)</b>	
Nigiri of wagyu mudejar with oscietra caviar (2 pieces)	23€
Sashimi chef's selection platter with fresh wasabi	48€

### RAW & SALATS

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Carabinero carpaccio with thai vinaigrette, mango and avocado	32€
Simmental steak tartar with truffle and brioche	28€
Wagyu Mudéjar carpaccio with truffle and seaweed chips	29€
Foie gras mousse with leek chutney and citrics	18€
Salmon tartare with avocado gazpacho and Ikura	22€
Fresh vietnamese vegetable spring rolls and thai basil	14€
Burrata with tomatoes, shiso pesto and mizuna salad	20€

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## ROBATA GRILL

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### FISH & SEAFOOD

Sea bass with miso hollandaise and wakame cream	36€
Salmon with orange pil-pil, fennel and pickled cucumbers	26€
Half lobster with grilled lemon and chili papaya vinaigrette	38€
Whole lobster with grilled lemon and chili papaya vinaigrette	69€

### MEAT

Spicy duroc pork ribs korean BBQ style	26€
Pluma Iberica with mustard chutney and miso aubergine	32€
Simmental beef with perigueux sauce and sweet potato cream	42€
Wagyu A5 miyazaki with mushrooms duxelle and truffle sauce	115€

### VEGETABLES

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

### DESSERTS

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YARA lemon pie, pistachio and green shiso Ice cream	15€
Chocolate coulant with miso caramel and vanilla ice cream	16€
Cheesecake with tangerine sorbet and mango	15€