

## A LA CARTE

---

### SNACKS

---

Crispy Nori with Wagyu Miyazaki A5 Tartar and Caviar	38 €
Lobster Croquets with Kimchi Emulsion	14 €
Edamame with Lemon and Sea Salt	7 €
Edamame with Tomatoes and Chili	7 €
Squid with Lime and Togarashi	14 €

### CAVIAR SELECTION

---

Our caviar is served with Crème Fraiche with chives and avocado

<b>30g Baerii Caviar with blinis</b>	85 €
<b>30g Oscietra Caviar with blinis</b>	105 €
<b>30g Royal Beluga Caviar with blinis</b>	245 €

### SUSHI - NIGIRI - SASHIMI

---

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 €

\*Optional Oscietra caviar (5g) +14€

\*Optional fresh Wasabi (10g) +16€

### RAW & SALATS

---

Wagyu Mudéjar Carpaccio with Truffle and Pickles	29 €
Simmental Steak Tartar with Wagyu and Brioche	28 €
Meagre Ceviche with Passion Fruit and Roasted Pineapple	28 €
Salmon Tartar with Avocado, and Umami Ikura Dressing	24 €
Tuna Tataki with Avocado, Ponzu, Yuzu and Truffle	32 €
Cold Vietnamese Vegetable Spring Rolls and Thai Basil	14 €
Burrata with Tomatoes, Shiso Pesto and Mizuna Salad	20 €

# A LA CARTE

---

## TEMPURA and DIM SUM

---

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

---

### 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 Sweet Potato Cream	42 €
Wagyu Mudejar with Mushroom Duxelle and Truffle Sauce	95 €
Wagyu A5 Miyazaki with Mushroom Duxelle and Truffle Sauce	115 €
Simmental Beef T-Bone Steak 900gr. with Truffle Fries	120 €

### VEGETABLES

Corn Cob with Sweetcorn Cream and Furikake	8 €
Shiitake with Porcini Mushroom Cream	9 €
Bimi with Sesame Cream	8 €
Tripled Cooked Fries with Fresh Truffle	14 €

### DESSERTS

---

YARA Lemon Pie, Pistachio Sponge Cake and Green Shiso Ice Cream	16 €
Chocolate Coulant with Almonds, Miso and Coffee Ice Cream	16 €
Hazelnut Praliné with Creamy Caramel and Vanilla Ice Cream	16 €
Truffle Cheese Served with Chutney and Dried Nuts Bread	22 €