

Elaborations

Date: _____

Order: _____

Clasif.	Dish	Technic	Ingredients	Quantity	R.R.P
Vegetable	Chinese eggplant served with miso and rice vinegar sake	Fried Marinated	Peanuts	Portion	12
Vegetable	Burrata cheese, grilled asparagus and Sicilian tomato pesto	Fermented Grill	Basil oil Balsamic vinegar	Portion	17.5
Vegetable	Potatoes "bravas y arrugadas"	Cooked Fried	Chili threads Chives	Portion	10
Vegetable	Balsamic vinegar glazed carrots uramaki	Sushi	Avocado Cucumber	8 Pieces	16
Fish Shellfish	Ceviche cornet with coconut foam	Ceviche	Sea bass Prawns	1 Unit	7
Fish Meat	Kabayaki eel uramaki and foie gras	Sushi	Sanyo pepper Shisho	8 Pieces	18
Fish	Salmon tartar served with old mustard sauce	Raw	Edamame, Shisho Avocado	Portion	16
Fish	Red tuna tartar, spanish potato salad, seaweed paste and Japanese sauce	Cooked Raw	Spanish potato salad	Portion	22
Fish	Mexican marinated fish taco with guacamole and crème fraiche	Marinated Fried	Pico de gallo Jalapenos	1 Unit	8
Fish	Rare red tuna over pine nut mayonnaise and teriyaki sauce	Tataki	Dried tomato pesto	6 Pieces	15
Fish	Spicy tuna uramaki	Sushi	Tobiko Spring onion	8 Pieces	18
Fish	Grilled sea bass served with miso parmentier	Grilled Ferment	Miso, asparagus Butter	Portion	18
Mollusk Meat	Japanese omelette with octopus and bacon	Okonomiyaki	BBQ sauce, aonori, japanese mayo	4 Pieces	12.5
Mollusk	Punzu oyster	Raw Vinaigrette	Turnip Chili	1 Unit	6
Mollusk	Strawberry ceviche oyster	Raw Ceviche	Orange	1 Unit	6
Mollusk	Octopus served with mash potatoes, lime gel and paprika emulsion	Cooked Grilled	Olive oil Paprika, Salt	Portion	24
Meat	Foie gras slices with acid strawberry and chamomile reduction	Mi Cuit Gastric	Flowers Chives	1 Piece	10
Meat	Our version of stroganoff chicken with truffled egg yolk	Baked	Seasonal mushrooms	1 Piece	8
Meat	Mini Japanese beef burger with Oriental barbecue sauce	Grilled	Cucumber Shisho	1 Piece	6
Meat	Iberian pork gyozas served with ham broth	Steamed	Iberian Ham	4 Pieces	12.5
Meat	Fried chicken served with peanuts, chilies and fermented garlic sauce	Marinated Fried	Spring onion	Portion	12.5
Meat	Miso - marinated iberian "presa" served with labneh	Marinated Grilled	Mushrooms	Portion	18.5
Meat	Beef sirloin tataki marinated in ginger souce	Seared Marinated	Pumpkin puree, green apple	8 Pieces	16
Meat	Mellow veal cannelloni served with parmesan sauce	Baked	Pistachio pesto Kumquat puree	Portion	18.5
Meat	Black angus loin, soya cream sauce served with baked sweet potato	Grilled Baked	Creme fraiche Horseradish	Portion	24