

## STARTERS

### **Octopus Carpaccio [D,S,G] 75**

6 hours confit Spanish Octopus with peruvian mango chutney, caper flower and sun dried datterino

### **King Crab Salad [SE,E] 190**

Russian King Crab with lemon olive oil dressing infused in baby gem, served with apple and crispy jumbo asparagus

### **Seafood Salad [S,SE,A] 150**

Mix seafood marinated with orange catalana, served with crispy carrot, calabrian red onion, sliced crunchy fennel and fresh italian basil

### **Beetroot Salad [D,N] 75**

Beetroot rainbow marinated in white balsamic with Belgium endive, caramelized walnuts and greek yoghurt mousse

### **Greek Salad [G,D] 80**

French Coeur de Boeuf tomato, cucumber, calabrian red onion and authentic mykonian feta cheese

### **Crispy Duck Salad [D,G,N] 170**

24 Hours Confit Duck with rocket salad, mixed micro cress, pomelo, cashew nuts, served with plum dressing

### **Burrata Salad [D] 110**

Italian Burrata with colorful Heirloom Tomato carpaccio and basil pesto

### **Salted Wagyu Beef Carpaccio [D,N] 160**

Rocket salad, Parmiggiano Reggiano flakes, truffle sauce and pinenuts

### **Dips Platter [D,G,N,S,E] 75**

Chef's Selection of Mediterranean dips with grilled homemade pita bread

### **Cheese and Charcuterie[D,G] 125**

Mediterranean range of cheese and cold cuts, served with truffle honey and mix jams

### **Cauliflower Tabbouleh 70**

Crispy fine cut cauliflower mixed with fresh herbs and mustard honey dressing

### **Raw Seafood Tower [S,SE,D] 870**

Sicilian red prawn, langoustine, white fish carpaccio, tuna tartare and oysters selection (recommended for 4 people)

### **Raw Imperial Seafood Tower[S,SE,D,G] 1250**

30 gr Tradition Prestige caviar, Sicilian red prawn, langoustine, white fish carpaccio, tuna tartare and oysters selection (recommended for 4 people)

## RAW SEAFOOD

### **Carabinero Carpaccio [SE]160**

Red prawns with white balsamic dressing and finger lime with crispy sea asparagus

### **White Fish Carpaccio[G]120**

Catch of the day with lime zest, wild mullet ottarga and orange segments

### **Bluefin Tuna Tartare [D] 99**

Drizzled with pomegranate reduction, Italian burrata cream and reduced chicken jus

### **Marinated Scottish Salmon[E]90**

Beetroot dressing, assorted crispy sea asparagus and citrus emulsion

### **Seafood Ceviche [S,SE] 95**

Catch of the day seafood mix, crispy cancha corn, choclo corn and aji Amarillo cream

### **Tuna Tataki [G] 95**

Thinly sliced seared akami tuna loin marinated with sesame ponzu dressing and citrus aji Amarillo

## OYSTERS & CAVIAR

### **Ggillardeau n2- [S] Marennes Oleron 55**

### **Boudeuse by David Herve [S] 40**

### **Calvisius, Tradition Prestige [S,D,G] 30gr / 585 50gr/ 950**

White sturgeon caviar, creamy, seaweed notes.

### **Calvisius Oscietra Imperial [S,D,G] 30gr/990 , 50gr/1650**

Gueldenstaedtii caviar, buttery, sea urchin notes

### **Beluga Caviar [S,D,G] 30gr/1750, 50gr/2500**

Huso caviar, hazelnut, buttery notes

## HOT STARTERS

### **Mediterranean Mille Feuille [D,G] 80**

*Fried layers of zucchini and eggplant with Tzatziki sauce*

### **Spinach Pie [D,G] 75**

*Homemade baked breaded pie filled with wild spinach and feta cheese*

### **Grilled Calamari [S,N] 75**

*Grilled Patagonian calamari, mixed capsicum drops, taggiasca olives and oregano dressing*

### **Crispy Octopus [G,S,D] 90**

*Spanish octopus with fava beans and Mediterranean dressing*

### **Stuffed Spanish Pepper [D, S, N] 105**

*Spanish pepper served with cheese fondu, walnut, seared prawns and squid*

### **Mixed Fried Seafood Casserole**

**[G,S,SE] 95**

*Fried Atherina, Baby Moscardini with crispy kale*

### **Mussels Pot [SE,G,D,A] 110**

*Sautéed Mediterranean mussels with tomato sauce and grilled bread croutons*

### **Escargot [D,G,N,E,SE] 110**

*French snails with herbs butter sauce, served with brioche*

### **Mediterranean Meat Balls [D,G,E] 75**

*Served with fresh tomato sauce and baked feta cheese*

## PASTA & RISOTTO

### **Cacio E Pepe [D,G,] 85**

*Artisanal spaghetti pasta with Roman Pecorino cheese and black pepper emulsion*

### **Veal Tortelli [G,D] 100**

*Fresh Homemade Tortelli filled with 24 hours sous vide veal brisket, served with tomato sauce and Parmesan fondue*

### **Red Prawn Calamarata [D,SE,G,N,A] 175**

*Artisanal Calamarata pasta with Carabinero red prawn, crunchy pistachio and red prawn bisque*

### **Truffle Fettuccine [D,G] 185**

*Homemade Fettuccine, served with melted parmesan cheese and fresh winter black truffle*

### **Linguine Clams [SE,G,A] 150**

*Artisanal linguine with Italian clams*

### **Ravioli Burrata [D,G,N] 125**

*Homemade ravioli filled with burrata cheese, served with basil pesto topped with crispy hazelnuts crumble and tomato fondu*

### **Duck Bolognese [D,G] 95**

*Homemade Strozzapreti pasta with Confit Duck Bolognese and goose speck*

### **Lobster Linguine [SE,D,A] 275**

*Artisanal linguine with Canadian lobster, bisque reduction and basil*

### **Mushroom Risotto [G,D,A] 190**

*Acquarello rice, wild mushroom and Italian black truffle*

### **Langoustine Risotto [G,D,SE,N,A] 180**

*Acquarello rice, langoustine, burrata cream and pistachio*

## PIZZA

### **Margherita [D,G] 115**

*Mozzarella, basil and tomato sauce*

### **Spianata Ipg [D,G] 135**

*Mozzarella, Spianata beef salami and tomato sauce*

### **Quattro Formaggi [D,G] 125**

*Mozzarella, Mascarpone, Gorgonzola and Parmigiano cheese*

### **Truffle & Mushroom [D,G] 165**

*Mozzarella, wild mushroom and truffle*

### **Burrata Pizza [D,G] 215**

*Burrata, beef bresaola, rocket leaf, tomato sauce and parmesan cheese*

**A Alcohol | D Dairy | E Egg | N Nuts | S Seafood | SE Selfish | G Gluten**

All prices are inclusive of 5% VAT and 7% municipality fee

## FISH

*Visit our fresh fish display to choose from a variety of Galician & Mediterranean fish and seafood:*

**Fillet Catch of the Day 200 gr/ 225**

**Selection from our fish market**  
*kg per market price*

**Live Fresh Lobster 850/kg**

**Carabineros Jumbo Prawns 160/pcs**

**King Prawns 650/kg**

## MEAT

*Selection from our dry ager and meat display served with roasted potato and mix rocket leaf*

**Stockyard Premium Australian**  
**Grain fed Angus Beef**

Tenderloin **130/100gr**

Rib Eye **105/100gr**

Tomahawk **90/100gr**

**Black Opal Wagyu**  
**380 day Grain Fed**

Tenderloin 6-7ms **190/100gr**

Rib eye 6-7ms **170/100gr**

Tomahawk 8-9ms **160/100gr**

**Kiwami Wagyu MS 9+**  
**Japanese Wagyu Genetics**  
**400+ day feeding programmer**  
**100% natural feed**

Tenderloin 10-12ms **500/100gr**

Rib eye 10-12ms **450/100gr**

**Lobster Burger [D,G,SE] 225**  
*Canadian lobster tempura, lemongrass*  
*infused mayo and mizuma salad*

**Spatchcock Baby Chicken 195**  
*Pomery Mustard marinated baby*  
*Chicken with sous vide glazed celeriac*

**Wagyu Beef Burger [D,G] 165**  
*Australian grass fed wagyu topped*  
*with melted cheddar cheese and spicy*  
*smoked chipotle sauce*

## SIDE DISHES

Oven roasted potatoes [G] **55**

Truffle Mashed potatoe [D,G] **65**

Jumbo asparagus **60**

Broccolini & almonds [N] **55**

Grilled mixed vegetables **55**

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*All prices are inclusive of 5%VAT and 7% municipality fee*



# ASIA

## MAKI ROLLS

### **Spicy Kuruma [SE,G,E] 95**

*Prawn tempura, tuna, Avocado, Spicy Mayo, Teryaki sauce and orange tobiko*

### **Soft Shell Crab [SE,G,E] 105**

*Softshell crab, yamagobo, curee, mango and crabfat emulsion*

### **Salmon Aburi [S,G] 95**

*Poached salmon, fresh salmon, avocado, yuzumiso, ikura and rice cracker*

### **Dragon roll [S,G] 98**

*Broiled Unagi, Prawn tempura, crab meat, avocado, unagi sauce and black tobiko*

### **Gyusumeshi Roll [S,G,E] 165**

*Wagyu, aubergine tempura, foie gras snow, yakiniku, caviar and fresh black winter truffle*

### **Eva Maki [G,N] 75**

*Zucchini, beetroot, cashew mayo, pomegranate dressing and Harusame sauce*

### **Negimaguro Hosomaki [S,G] 70**

*Bluefin tuna, scallion, wasabi and Garishouga Queen*

### **Salmon Hosomaki [S,G] 60**

*Fresh salmon, avocado and togarashi*

### **California Maki [SE,S,G,E] 70**

*Crab meat, avocado, cucumber and orange tobiko*

### **Spicy Tuna[S,G,E] 65**

*Spicy Tuna mix, avocado, spicy tanuki, chili garlic mayo and spring onion*

### **Vegetarian California Maki [G,E] 65**

*Avocado, cucumber, braised shitake, mixed Enoki and crispy tanuki*

### **Rainbow Oshi Sushi [S,G] 125**

*Salmon, tuna, avocado, white fish and unagi*

### **Sushi Platter [S,SE,E] 650**

*Selection of makis, sashimi & nigiri (recommended for 4 people)*

### **Imperial Sushi Platter [S,SE,E] 1250**

*Selection of makis, sashimi & nigiri (recommended for 6 people)*

### **Selection of Nigiri ( 9 pcs ) [S] 250**

*Catch of the day nigiri selection*

### **Selection of Sashimi ( 9 pcs ) [S] 230**

*Catch of the day sashimi selection*



## DIM SUM

### **Prawn Har Gao 95**

*Prawn, Bamboo shoot, Schezwan sauce and orange tobiko*

### **Chicken and Prawn [SE,G] 115**

*Prawn, chicken, shitake mushroom, coriander,  
bamboo shoot, caviar and lobster sauce*

### **Lobster Gyoza [SE,G] 110**

*Lobster, spring onion, ginger, Schezwan cream, chili garlic and ponzu*

### **Chicken Siew Mai [G] 70**

*Chicken, Shitake mushroom, Asian mix seasoning,  
chili soy and crispy rice*

### **Truffle Edamame [G, D] 85**

*Edamame, Green peas, mushroom broth and fresh truffle*

### **Crystal Veg [G] 60**

*Mix mushroom, water chestnut, asparagus, crispy fried onion  
and Schezwan sauce*