OUR OYSTERS & CAVIAR

pc

Natural — **7**
with lemon gel and zest

Cooked on fire in Thai curry — **8**
with aromatic herbs

Amur Beluga Caviar — Real Caviar — 10gr · **35** | 30gr · **95**
served with fried mantou buns, crème fraîche and chives

OUR CROQUETTES

2 pcs

Red Prawn · *Extra Amur Beluga Caviar 5gr · **15*** — **10**
with prawn tartare “al ajillo”

Spinach and green curry — **9**
Coconut gel with kefir lime and caramelized peanuts

TO START WITH YOUR FINGERS

Crispy avocado ssäm with red currant and pistachio macha sauce — 2 pcs · **14**
pickled red onion and shiso leaf

Grilled lamb tenderloin souvlakis — 2 pcs · **18**
with yogurt—feta sauce and Mediterranean relish with pickled lemon

Elote corn ribs with Chinese-style barbecue sauce — 2 pcs · **10**
yuzu mayonnaise, crispy corn and tajín

Octopus with onion dumplings — 4 pcs · **22**
our version of takoyaki, with tonkatsu sauce and katsuobushi

Chinese fried bun filled with five-spice braised beef — 2 pcs · **18**
oyster sauce and confit “piquillo” peppers

Crispy wafer rolls filled with spicy tuna — 2 pcs · **19**
seasoned with sambal oelek, Japanese mayonnaise and furikake

“Yangnyeom” spicy fried chicken brioche — 2 pcs · **18**
with sunomono cucumber and toasted sesame mayonnaise

Grilled Mahon cheese sandwich with “Chili Tomato Soup” — **15**
in sourdough bread with garlic and parsley butter

Classic Wagyu mini burger — **15**
with tomato, bacon, egg yolk, kimchee-apple and shiso leaf

Sourdough bread and EVOO — **6**

**Our establishment provides an allergen menu / Prices include 10% VAT*

CONTINUE EXPLORING OUR CREATIONS

FROM THE GARDEN

Japanese eggplant katsu curry with crispy rice balls 23
pickled green apple and coconut cream

Grilled artichokes with Korean chimichurri · *Extra Wagyu Ham 40gr · **10*** 25
smoked cauliflower hummus, pickled daikon and crispy chickpeas

Bimi and asparagus green salad 19
with rocket, avocado and feta cheese

FROM THE SEA

Scallops with edamame in beurre blanc · *Extra Amur Beluga Caviar 10gr · **25*** 27
ponzu gel and sesame & nori crackers

"Caramelle" pasta carbonara style filled with prawn · *Extra Amur Beluga Caviar 10gr · **25*** 28
served with its own jus and crispy guanciale

Alaskan black cod marinated in miso and lime, grilled over charcoal 34
coleslaw, "pico de gallo" with "ramallet" tomato, and crispy corn

FROM THE LAND

Butter chicken-style cannelloni 24
with cardamom béchamel and roasted chicken jus

Creamy mushroom rice with duck confit 29
orange hoisin sauce and pickled shimeji mushrooms

Iberian pork "pluma" marinated in tandoori-style spices 32
with smashed potatoes, Indian raita, and tamarind cream

Wagyu "presa" Bulgogi-style 38
with glazed spring onions and cabbage kimchi

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OUR SWEETS

“Brookie” of a movie! 12
A chocolate heart covered in cookie dough and baked to order, served with caramelised popcorn, peanut ice cream and cherry marraschino marshmallows

Our roasted apple and Mallorcan almond baklava 10
smoked cinnamon cream, and cremè fraîche ice cream

When the key lime tart traveled to Belgium 10
Homemade waffle with lime curd, yuzu gel, salted caramel, and dried meringue

“Mango sticky rice” Asturian-style 10
caramelised coconut rice pudding with creamy fresh mango

SWEET & FORTIFIED WINES

Dolç de gel 12
Mortitx • Escorca
Riesling, Muscat • ECO

7103 Vi de gel 15
7103 Petit Celler • Santa Maria
Mantonegro

Dolç Mataró negre 16
Art Laieta • Alella, Barcelona • D.O. Alella
Mataró • Barrica 2 meses • ECO

Moscatel de la marina 7
Enrique Mendoza • Alfàs del Pi, Alicante • D.O. Alicante
Moscatel

Pedro Ximénez Hidalgo 9
Hidalgo • Jerez de la Frontera, Cádiz • D.O. Jerez
Pedro Ximénez • Uva deshidratada al sol con crianza

Fino Hidalgo 7
Hidalgo • Jerez de la Frontera, Cádiz • D.O. Jerez
Palomino

10 Year Old Tawny Port 11
Niepoort • Douro • D.O. Porto
Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz

**Wine by the glass • 12 cl. / Sweet & fortified wines • 10 cl. / VAT included • prices in euros (€)*

ALLERGENS - OYSTERS & CAVIAR

Natural

Cooked on fire in Thai curry

Amur Beluga Caviar — Real Caviar

ALLERGENS - CROQUETTES

Red Prawn

Spinach and green curry

ALLERGENS - TO START WITH YOUR FINGERS

Crispy avocado ssäm with red currant and pistachio macha sauce

Grilled lamb tenderloin souvlakis

Elote corn ribs with Chinese-style barbecue

Octopus with onion dumplings

Chinese fried bun filled with five-spice braised beef

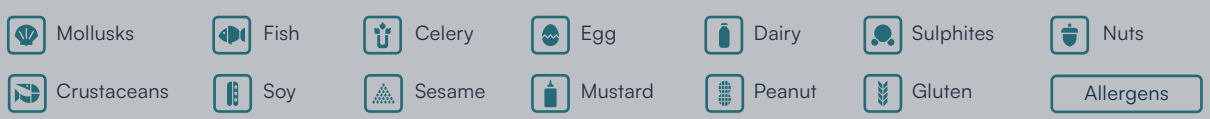
Crispy wafer rolls filled with spicy tuna

“Yangnyeom” spicy fried chicken brioche

Grilled Mahon cheese sandwich with “Chili Tomato Soup”

Classic Wagyu mini burger

Bread



ALLERGENS – OUR CREATIONS & SWEETS

Japanese eggplant katsu curry with crispy rice balls

Grilled artichokes with Korean chimichurri

Bimi and asparagus green salad with rocket

Scallops with edamame in beurre blanc

“Caramelle” pasta carbonara style filled with prawn

Alaskan black cod marinated in miso and lime

Butter chicken-style cannelloni

Creamy mushroom rice with duck confit

Iberian pork “pluma” marinated in tandoori-style spices

Wagyu “presa” Bulgogi-style

“Brookie” of a movie!

Our roasted apple and Mallorcan almond baklava

When the key lime tart traveled to Belgium

“Mango sticky rice” Asturian-style

Mollusks · Fish · Celery · Egg · Dairy · Sulphites · Nuts

Crustaceans · Soy · Sesame · Mustard · Peanut · Gluten

Allergens