

SUSHI ROLLS

8 pieces

CALIFORNIA

Fresh crab, japanese mayo, avocado, cucumber, masago

18

TRUFFLE SALMON

Salmon, avocado, cucumber, chives, sesame seeds, truffle

17

SPICY TUNA

Tuna, spicy mayo, chives, tempura flakes

15

SPICY SALMON

Salmon, spicy mayo, tempura flakes, chives, asparagus

14

TUNA MAKI

Tuna, cucumber, avocado, nikiri sauce

16

EBI TEMPURA

Tempura shrimp, asparagus, spicy mayo

15

VEGGIE

Avocado, cucumber, asparagus, lettuce, goma wakame salad

11

SIGNATURE ROLLS

8 pieces

CRISPY SPICY TUNA

Crispy sushi rice topped with spicy tuna

18

UNAGI & EBI

Eel, tempura shrimp, avocado, spicy mayo, parmesan cheese

21

SPIDER ROLL

Soft shell crab, asparagus, spicy mayo

19

DON'T FORGET TO ORDER

EDAMAME

Soya beans with salt

7

THAI SHRIMP

Tempura prawns, wasabi mayo, thai mango salsa

20

MONSTER SHRIMP

TEMPURA

Dashi dip & vegetables

22

RAW BAR

SALMON & AVOCADO TARTARE

Choice of citrus OR spicy dressing

18

TUNA & AVOCADO TARTARE

Choice of citrus OR spicy dressing

21

WASABI TUNA CUBES

Tuna, mango, wasabi mayo, crispy flakes, sesame salad

21

TUNA TATAKI

Ponzu jelly

27

SALMON TATAKI

Sesame crusted salmon

24

SASHIMI

Tuna (5) & salmon (5) with radish and carrot

23



DINNER MENU

DO START

BEEF CARPACCIO

Parmesan shavings, truffle oil,
sea salt, roka
20

WAGYU BEEF CARPACCIO

Parmesan shavings, truffle oil,
sea salt, roka
35

BEEF TARTARE

Beef tenderloin, capers, scallions, parsley,
worcestershire sauce, olive oil, balsamic
pearls, tabasco, egg yolk
25

PASSION FRUIT SEABASS CEVICHE

Chilly oil, cilantro, exotic fruit and
avocado tartare
18

SHRIMP SAGANAKI

Thick tomato-ouzo sauce, shrimp,
gratinated feta cheese
19

FOIE GRAS

Pan seared Rougie foie gras, berry coulis
22

GAZPACHO SOUP

Clear gazpacho, tomato foam, smoked
scallop crudo
18

SMOKED BURATTA

Roka, dried fruit, pesto and balsamic perls
16

DO DELI

SAY CHEESE!

Variety of imported cheese, fresh & dried
fruit, seasonal jam
25

CHARCUTERIE BOARD

Variety of imported meat cuts, fresh and
dried fruit, seasonal jam
25

MIXED BOARD

Variety of imported meat cuts and cheese,
fresh and dried fruit, seasonal jam
35

GO GREEN!

SASHIMI SALAD

Tuna & salmon sashimi, edamame,
avocado, baby greens, carrot, radish,
wakame, sesame ponzu dressing
24

GREEK SALAD

Cherry tomatoes, cucumber, olives,
capers, red onion, feta cheese
12

QUINOA BERRY SALAD

Baby greens, avocado, quinoa,
cherry tomatoes, berry sauce
18

GOAT CHEESE SALAD

Baby roka, pomegranate, dried
strawberries, white balsamic dressing
18

SEAFOOD SALAD

Tempura Prawns, Fresh Crab Meat, mix
salad, Wakame and sweet chili dressing
24

ADD:

Marinated Shrimp	8
Grilled Chicken Breast	5
Half Avocado	3

FISH

GRILLED SALMON

Steamed vegetables and pearl potatoes,
served with saffron vanilla sauce
26

GRILLED SEABASS

Steamed vegetables and pearl potatoes,
served with vierge sauce (tomato, olives,
capers, onion, coriander, mint)
24

RED MULLET

Pan fried red Mullet with olive marmelade,
mango fluid gel, basil, pearled potatoes
26

SIGNATURE BURGERS

TRUFFLE ME UP

Truffle pecorino cheese, mushrooms,
truffle mayo, lettuce & tomato,
Served with Fries
20

SMOKEY CHEESE

Maple bacon, smoked cheese, chef sauce,
lettuce & tomato, Served with Fries
18

DELUXE BURGER

Open face gourmet beef burger, topped
with foie gras, served with caramelized
onion, rocket salad, parmesan cheese
& fig confiture
28

MEAT

JOSPER CHICKEN

Served with mixed salad & balsamic pearls
20

BEEF TENDERLOIN STEAK 250g

Served with steamed vegetables and truffle
mashed potatoes
40

RIB-EYE STEAK 400g

Served with steamed vegetables and
potatoes confit
42

IBERICO PORK

Pork Iberico Cutlets with apple compote,
mashed Peruvian potatoes, steamed
vegetables and caramel jus
28

PASTA & PIZZA

LOBSTER PASTA

Tagliolini with tomato bisque sauce
11 / 100 gr

SHRIMP TAGLIOLINI

White Cream Sauce
25

SPINACH & RICOTTA TORTELLINI

Pesto Cream Sauce
18

MUSHROOM RISOTTO

Mushrooms, truffle oil, parmesan
22

THE SICILIAN KISS

Flatbread pizza with tomato sauce,
pepperoni, mozzarella & fresh basil
15

All the following dishes are grilled over charcoal
and served with a choice of:
Mushroom sauce, Pepper sauce or Truffle sauce

WAGYU BEEF TENDERLOIN 250g

Served with mashed Peruvian potatoes
and steamed vegetables
90

USDA BEEF TOMAHAWK

Served with grilled vegetables
and potatoes confit
10 /100g

LAMB SHANK

Lamb Shank over orzotto with thyme
and potatoes
25

DUCK FILLET

Duck Breast with caramel sauce, grilled
pineapple, thyme oil and potatoes confit
25