

# menu

shared philosophy

## salads & spreads

### SALADS

#### Ruccola 15

pistachio, goat cheese, dates, white balsamic green apple (n,d)

#### Caprese Burrata 21

tricolour tomatoes, basil (d,n)

#### Goma-ae Spinach 15

sesame, nuts, wakame, soy dressing (V,n,se)

#### Salmon Poké 18

quinoa, coriander, wakame, edamame (se,f)

#### Lobster Soba 38

mango, avocado, carrots, greens, tahini-miso dressing (se,cr)

### SPREADS

#### Creamy Romesco & Feta 7 (d)

#### Catalan tomato salsa with garlic, eevo (V) 7

Served with freshly baked breads (g,n)

## raw

#### Ceviche of the Day 20

mango leche, passion fruit sorbet (f)

#### Red Snapper Ceviche 22

lime, red onions, coriander, chilli (f)

#### Bluefin Tuna Tartare 24

sushi rice, sesame, nori, cucumber (f,se)

#### Yellowtail Hamachi Crudo 22

aguachile, green apple, chilli, coriander (f)

#### Salmon Tartare Tacos 18

nori powder, avocado (f)

#### Gambero Rosso 28

lemon vinaigrette, caviar, strawberry gel, EVOO (f,cr)

#### Beef Tartare 26

Australian fillet, truffle-chilli, egg yolk, golden potato crisps (e)

## hot & charcoal

### GARDEN

#### Hand-cut fries, parmesan, truffle (d) 8

#### Chargrilled broccolinis (V,se) 8

#### Grilled asparagus, chives (V) 8

#### Miso Glazed Eggplants 16

tahini, sesame crackers (V,se,g)

#### Vegan Shiitake Dumplings (4pcs) 16

lime, chilli, coriander (V,se,g)

#### Wild Mushroom Risotto 24

Parmesan foam, truffle (d)

### SEA

#### Lobster Gyoza (4pcs) 26

lime, asian slaw (cr,se,g)

#### Baked Scallops (3pcs) 24

carrot-ginger puree, miso tarragon butter (m,d)

#### Robata Octopus 28

smoked eggplant salad, grated tomato salsa, fava (m)

#### Grilled Black Tiger Prawn Risotto 28

roasted tomatoes, Feta crumb, lemon pepper (cr,d)

#### Chilean Seabass 60

miso, lemongrass jasmine rice, bamboo leaf (se,f)

#### Whole Red Snapper Butterfly 15/100gr

Mediterranean herbs, lemon (f)

### LAND

#### Beef Tataki 22

USDA Creekstone sirloin, ponzu, togarashi (se)

#### Anticuchos de Pollo (2pcs) 24

soy and sesame glaze (se)

#### New Zealand Lamb Chops (4pcs) 34

home-made teriyaki, mint, lemon, aubergine salad

#### Australian Beef Filet (220gr) 48

soy-caramel dressing, charcoaled baby gem

#### USDA Creekstone Ribeye (500gr) 82

chargrilled asparagus, chilli hollandaise (e)



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Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff or scan the QR code to the right.

(d)airy, (g)luten, (e)gg, (n)ut, (f)ish, (m)olluscs, (cr)ustaceans, (se)esame, (p)ork (V)egan

All prices are in Euro (€) and include service charge plus VAT.

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