

menu

Our menu is designed by Chef Andreas Yiangoullas with a philosophy to be SHARED by the whole table to provide a gastronomic experience through the Pacific and Mediterranean coasts, feel appreciated and unwind in the 'dolce far niente' with our signature filoxenia mindset.

salads

- Ruccola** 16
pistachio, goat cheese, dates, white balsamic (n,d)
- Caprese Burrata** 21
heirloom tomatoes, basil (d,n)
- Goma-ae Spinach** 16
sesame, nuts, wakame, soy dressing (V,n,se)
- Salmon Poké** 20
quinoa, coriander, wakame, edamame (se,f)
- Lobster Soba** 38
frisée, mango, avocado, carrots, greens, tahini-miso dressing (se,cr)

raw

- Ceviche of the Day** 22
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 (e)

spreads

- Creamy Romesco & Feta** 6 (d)
 - Avocado hummus** (V) 6
 - Catalan tomato salsa with garlic, eevo** (V) 6
- All served with freshly baked breads (g,n)

hot & charcoal

G A R D E N

- 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)

S E A

- Lobster Gyoza (4pcs)** 26
lime, asian slaw (cr,se,g)
- Chilean Seabass** 50
miso, jasmine rice, bamboo leaf (se,f)
- Whole Red Snapper Butterfly** 15/100gr
Mediterranean herbs, lemon (f)
- Grilled Black Tiger Prawn Risotto** 28
roasted tomatoes, korean chilli (cr,d)
- Robata Octopus** 28
smoked eggplant salad, grated tomato salsa, evoo (m)
- Baked Scallops (3pcs)** 24
carrot-ginger puree, miso butter (m,d)

L A N D

- Beef Tataki** 26
Australian ribeye, ponzu, togarashi (se)
- Anticuchos de Pollo (2pcs)** 24
soy and sesame glaze (se)
- New Zealand Lamb Chops (4pcs)** 36
soy, mint, lemon, aubergine salad
- Australian Beef Filet (220gr)** 48
soy, caramel, charcoaled baby gem
- USDA Creekstone Ribeye (500gr)** 82
chargrilled asparagus, chilli hollandaise (e)



sides

- Hand-cut fries, parmesan, truffle** (d) 8
- Truffle mashed potato** (d) 8
- Steamed lemongrass rice** 8
- Broccolinis with sesame** (se) 8
- Grilled asparagus, chives** (V) 8

////////////////////////////////////
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)same, (p)ork (V)egan

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

////////////////////////////////////