

Ensaladas, crudos y marinados · Salads, Raw and Marinated

Ostra Ponzu, Tomate Picante o Kalamansi

Ponzu, Spicy Tomato or Kalamansi Sauce

Ensalada de Trigueros, Higos y Vinagreta de Piña

Wild asparagus, figs, mixed greens and pineapple vinaigrette

Picantón al Tandoori

Tender greens crowned with trio of Tandoori chicken—yogurt, tikka masala, and curry style

Amazónica

Tomato confit with mango, avocado, and a delicate touch of calamansi

King Crab

King crab with mixed greens, sugar snap peas, and orange-honey-sesame vinaigrette

Yarikahua

Scarlet Prawn Ceviche with Yuzu

Usuzukuri de Hamachi

Hamachi Usuzukuri

Para compartir · To Share

Naan al Tandoori

Warm tandoori naan served with smoky babaganoush

Choricitos Criollos

Rotisserie-roasted Argentinian-style sausages with stir-fried vegetables

Ancas de Rana

Frog legs marinated in soy, ginger & garlic, fried and served with mango sauce

Bolinchos de Bacalao

Fluffy cod fritters with a touch of heat and tamarind dipping sauce

Kofta de Cordero

Spiced lamb kofta with radish, cucumber, tamarind and yogurt sauce

Cochinita Pibil

Yucatán-style slow-cooked pork on crispy yuca with pickled onions & guacamole

Rollitos Al Tandoori

Duck confit and vegetable rolls with a spicy sweet and sour glaze

Guacamole de Erizo

Fresh guacamole topped with sea urchin and pico de gallo

Pulpo Al Ají Panca

Grilled octopus marinated in anticucho sauce with green herb mayo

Moriawase Sushi Amazónico

Okinamasu de Toro

Toro Okinamasu Tartare with Caviar

Poke de Atún Rojo

Bluefin Tuna Poke with Sesame, Pineapple and Cashews

Uramaki Amazónico

Avocado, Mango, Aioli, Coconut and Cocoa Uramaki

Uramaki Especial

Salmon, Avocado, Cucumber and Ikura Uramaki

Uramaki de Langostino

Prawn tempura, Teriyaki and Achiote Sauce Uramaki

Uramaki de Atún Picante

Spicy "Almadraba" Tuna Uramaki, Cucumber and Green Apple

Nigiri Moriawase

Selection of 3 cuts- Almadraba Tuna, Salmon and Tuna Belly (Toro)

Sashimi Moriawase

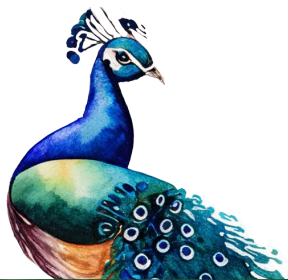
Selection of 3 cuts- Almadraba Tuna, Salmon and Hamachi

Nigiri Anguila

Eel Nigiri

Nigiri de Wagyu

Wagyu Nigiri



Se lleva a cabo la congelación previa del pescado que va a ser consumido en crudo o semicrudo, cumpliendo con el REAL DECRETO1420/2006, de 1 de diciembre, sobre prevención de la parasitosis por Anisakis. Información de alérgenos a disposición del consumidor según lo establecido en el Reglamento EU 1169/2011. Los precios incluyen el 10% de IVA.

Aperitivo y pan de nuestro obrador 4€. Este precio se verá incrementado un 10% en terraza.

Wok Salteado · Stir-Fried Wok

Wok de Verduras

Stir-fry of 25 seasonal vegetables

Chaufa Integral de Pato al Tucupí

Three-grain rice with wild blue-winged duck, Chilean pebre and chlorophyll emulsion

Calamar al Ajillo

Squid ribbons sautéed in garlic oil and Thai chili, finished with watercress sprouts

Curry de Langostinos

Tiger prawns in curry sauce with almond crumble and raisin-studded basmati rice

Chipirones

Wok-fried baby squid with fresh vegetables and mini-corn vinaigrette

Arroz de Marisco con Pescado

Seafood rice with Chilean Pebre and finished in a jospier oven



Pescados y Mariscos a la Brasa · Fish and Seafood on the Grill

Carabinero de Huelva al Jospier (100g/Ud.)

Huelva scarlet prawn oven-roasted over charcoal

Calamar al Espeto

Grilled potera squid skewer with pineapple vinaigrette and kimchi mayo

Lubina al Espeto

Flame-grilled estuary sea bass accompanied by seasonal vegetables

Merluza Negra al Teppanyaki

Black hake with roasted eggplant and crispy green plantain

Rapito Braseado

Small national monkfish charcoal-grilled and served in its own juices with citrus accents

Carnes a la Brasa · Grill Meat

Picantón Caipira

Grilled Poussin marinated in tikka masala and Dijon mustard, grilled to perfection

Ojo de Bife Argentino

Boneless Argentinian ribeye with generous marbling and rich flavor

Picaña de Angus

Argentinian Angus picanha roasted rodizio-style for tender, juicy slices

Solomillo de Vaca Nacional

Charcoal grilled national beef tenderloin

Entraña de Black Angus

American skirt steak marinated in chimichurri and flame-grilled

Paletilla de Cordero Lechal

Slow-cooked suckling lamb shoulder served with huacatay chimichurri and yellow chili

Wagyu Japonés

A5 Kagoshima Wagyu

Rack de Vaca Vieja (2 pax. min.)

National "old cow" T-Bone Steak. Aged 40 days

T-Bone de Black Angus (2 pax. min.)

Black Angus T-bone steak

Tenderloin de Wagyu (2 pax.)

Wagyu Tenderloin



Guarniciones · Sides

Boniato Sweet Potato - **Bimis 13 €** **Maíz** Corn -
Patatas fritas French Fries - **Patatas Asadas** Baked Potatoes

The prior freezing of the fish that is going to be consumed raw or semi-raw is carried out, complying with ROYAL DECREE 1420/2006, of December 1, on the prevention of Anisakis parasitosis. Allergen information available to the consumer as established in EU Regulation 1169/2011. Prices include 10% VAT. Appetizer and bread from our bakery 4€.
This price will be increased by 10% on the terrace.