

SALTA MENU

SNACKS

DON JULIO OYSTER (1 PC.) NASHI PEAR, MANGO, DON JULIO REPOSADO & WASABI	5€
WATERMELON NIGIRI (1 PC.) CRISPY RICE, CHIVES & LEMON SPROUTS	4€
BALFEGÓ TUNA NIGIRI (1 PC.) CRISPY RICE, SPICY MAYO & CHINESE MAHOGANY LEAF	5,5€
TIGER PRAWN TOSTADA (2 PCS.) GUACAMOLE & CHILI	12€
JAMAICAN DUMPLING (2 PCS.) PUMPKIN, CHILI JAM & VEGAN CHICHARRÓN	9€
GUNKAN (1 PC.) WAGYU, BRIOCHE, TUNA & IMPERIAL CAVIAR	15€
CARROT XIAO LONG BAO (1 PC.) LAO GAN MA & LEMONGRASS	9€
DUCK CROQUETTES (4 PCS.) PLUM SAUCE	13€

STARTERS

WILD MUSHROOM DIM SUM

25€

SEASONAL MUSHROOMS, FRESH TRUFFLE & WILD MUSHROOM BROTH

SCALLOP CEVICHE

24€

BONITO BROTH, LIME & LEEK

BALFEGÓ TUNA AGUACHILE

26€

COCONUT AGUACHILE, AVOCADO & CASSAVA

BEEF TARTARE

18€

LEMONGRASS, SHALLOT & BASIL

TACOS

(2PCS)

EGGPLANT

12€

TEMPURA, CHOY SUM & SPICY SWEET-AND-SOUR SAUCE

SOFT-SHELL CRAB

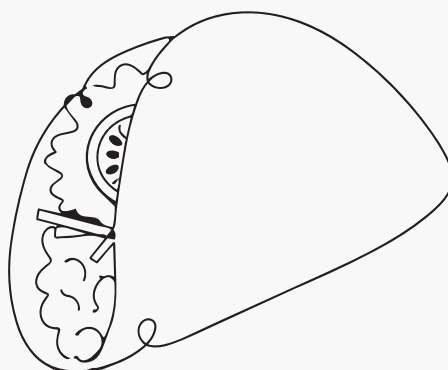
14€

CHINESE CABBAGE, PINEAPPLE CHUTNEY & GOCHUJANG MAYO

LAMB

15€

SALSA VERDE, PICKLED ONION & FERMENTED TOMATILLOS



FROM THE GRILL

GRILLED CAULIFLOWER

FERMENTED CASHEW RICOTTA, VEGAN XO & PEA SHOOTS

24€

GRILLED HAMACHI

INDONESIAN SAMBAL, CURRY, WATERMELON SALSA & NASTURTIUM

36€

GRILLED OCTOPUS

MISO SALSA TATEMADA & PICKLED RED ONION

39€

IBERIAN PORK SECRETOS

LIME, ACHIOTE & HONEY

35€

24-DAY DRY-AGED RUBIA GALLEGA RIB-EYE

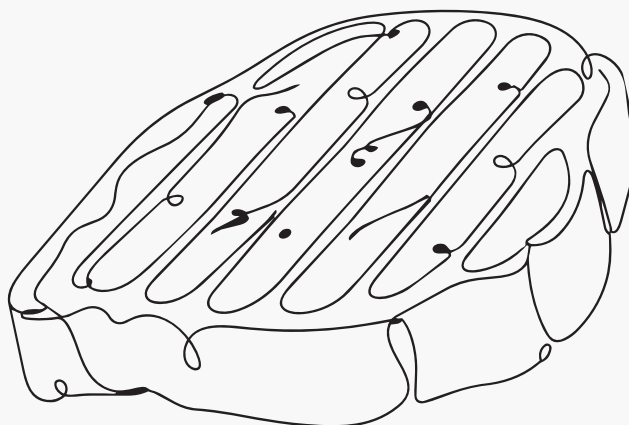
SOY GLAZE

58€

KAGOSHIMA A5 WAGYU

SIRLOIN & SOY GLAZE

120€



SIDES

FRIED RICE CORN & GAN LAN CAI	9€
SWEET POTATO FRIES SPICY MAYO	9€
CRISPY HEARTS OF PALM SALAD ROMAINE LETTUCE, CRISPY CHICKPEAS, PAPAYA GEL & HEARTS OF PALM FOAM	15€
GREENS ASPARAGUS, GREEN BEANS, SNOW PEAS & JALAPEÑOS	13€
SAUTÉED MUSHROOMS MIXED MUSHROOMS & PORCINI BROTH	14€

DESSERTS

MANGO MOUSSE LYCHEE GRANITA, TAPIOCA PEARLS & COCONUT MILK	12€
TEMPURA ICE CREAM TAMARIND & RUM ICE CREAM, BUTTERSCOTCH	13€
BUÑUELOS KAFFIR LIME ICE CREAM, WHITE CHOCOLATE & BEETROOT	12€