

Finger Food Menu

MIN. 15 PEOPLE

Finger Food - Menu 1

Super Crunchy Roll

Tempura shrimp with cucumber, avocado & Asian mayonnaise.

Watermelon Sashimi

Grilled watermelon with feta, Togarashi, olive oil & lemon segments.

Mini Caesar Salad

With our traditional caesar dressing & teriyaki glazed chicken.

Parmesan Croquette

Truffled crème fraîche & aged parmesan.

Pulled Beef Tartlette

Slow cooked beef neck, served in a banana tartlette & tomato coriander salsa.

White Chocolate Panna Cotta “Banoffee”

45€ *p./p.*

(1 PIECE PER PORTION)

69€ *p./p.*

(2 PIECE PER PORTION)

Finger Food - Menu 2

Super Crunchy Roll

Tempura shrimp with cucumber, avocado & Asian mayonnaise.

Watermelon Sashimi

Grilled watermelon with feta, togarashi, olive oil & lemon segments.

Nigiri Variation

Crispy Chicken glazed with Apricot & Tamarind

Green Veggie Roll

Tempura green asparagus, avocado topping & asia sauce.

Croquettes Variation

Pulled Beef Tartlette

Slow cooked beef neck, served in a banana tartlette & tomato coriander salsa.

Iberico Pork Skewer

Spiced sweet potato crème & pineapple chutney.

Sticky Toffee Pudding

Salted caramel sauce & vanilla ice cream.

55€ *p./p.*

(1 PIECE PER PORTION)

85€ *p./p.*

(2 PIECE PER PORTION)

Special Menu

MIN. 15 PEOPLE

Group Menu 1

TO SHARE:

Parmesan Croquette

Truffled crème fraîche & aged parmesan.

&

Orange Prawn Roll

Tempura prawn, cucumber, avocado, salmon sashimi & teriyaki.

CHOICE OF:

Hazelnut Crusted Salmon

Warm mango & potato chutney with crunchy basil leaf.

or

Iberico Pork Skewer

Spiced sweet potato crème & pineapple chutney.

White Chocolate Panna Cotta “Banoffee”

Crumble, banana, & dulce de leche.

49€_{p/p}

Group Menu 2

TO SHARE:

Torched Salmon Sashimi

Filled with yuzu crème fraîche & aged balsamico.

&

Green Veggie Roll

Tempura green asparagus, avocado topping & Asia sauce.

CHOICE OF:

Sea Bream Carpaccio

Thinly sliced dorada with leche de tigre, mango, rocket & pickled strawberries.

or

Crispy Veal “Cordon Bleu”

Filled with, Monterey Jack cheese & Italian ham, served with a mini salad on top.

Sticky Toffee Pudding

Salted caramel sauce & vanilla ice cream.

69€_{p/p}

Reservation Policy:

To confirm your RESERVATION for groups of **more than 15 people**, please provide:

1. ID number, address, and contact phone number of the person making the reservation.
2. Please provide the date, time, and number of guests, as well as any allergies or food intolerances.
3. The menu selection and choice of main course must be made **at least 7 days prior** to the event.
4. To confirm the reservation, we require **prepayment of 1 menu per 5 guests** within the next 72 hours.

