

STARTERS

EDAMAME – 6.50€

Maldon Sea Salt / Cranberries



SPICY EDAMAME – 8.00€

Miso / Soy Sauce / Chili



OYSTER SHOOTER – 9.50€

Cucumber / Kimchee / Spicy Tomato / Tobikko



CRISTAL BREAD & GRILLED AVOCADO – 16.50€

Mojo Picon / Pomegranate / Olive Oil / Tomato / Caramelized Pineapple



GRILLED GREEN ASPARAGUS – 16.50€

Potato Cream / Hazelnut / Spiced Ponzu Sauce / Amaranth



CAESAR SALAD “MARIA 5 STYLE” – 16.00€

Teriyaki Chicken / Creamy Lemon Dressing / Romaine Salad /

Tomato / Croutons / Galmesan Cheese



DUCK SALAD – 19.50€

Spiced Hoisin Sauce / Glazed Duck / Grapefruit / Orange /

Peanuts / Micro Salad



AVOCADO CEVICHE – 16.00€

Edamame / Red Onions / Koriander /

Amaranth / Mirin / Sakura Cress



TEMPURAS & PAN BAO'S

PAN BAO DUCK (2u) – 16.50€

Roasted Duck / Hoisin Sauce / Grapefruit / Sakura / Peanuts



PAN BAO PRAWN (2u) – 17.00€

Tom Yum Cream / Mango / Sakura / Micro Salad



TEMPURA PRAWNS – 18.50€

Wasabi Tobikko Cream / Mentsuyu Sauce



TEMPURA VEGETABLES – 14.50€

Teriyaki Sauce / Asia Mayonnaise



DUCK CROQUETTES (3u) – 10.00€

Plum Cream / Pistachio



PARMESAN CROQUETTES (3u) – 10.00€

Truffle Crème Fraîche / Old Parmesan Cheese



Extra Croquette: + 3.50€

TARTAR 'S & SPECIAL SASHIMI'S

BEEF TARTAR (RUBIA GALLEGA) & BUTTER BRIOCHE – 24.00€

Pickled Red Onions / Egg Yolk / Shallots / Galmesan Cheese



AVOCADO SASHIMI – 16.00€

Buttered Panko / Pickled Red Onions /

Ponzu Sauce / Olive Oil / Coriander / Sumac



GRILLED SEA BASS SASHIMI – 19.50€

Pistachio / Aged Balsamic / Ponzu Sauce / Olive Oil



TUNA SASHIMI “TERIYAKI STYLE” – 24.50€

Teriyaki Sauce / Spicy Crème Fraîche / Sesame / Chive



SALMON SASHIMI & BROWN BUTTER – 19.50€

Wakame Seaweed / Ponzu Sauce / Red Tobikko / Chive



NIGIRIS

SALMON NIGIRI “PURE” (2u) – 7.50€



YELLOW FIN TUNA NIGIRI “PURE” (2u) – 8.00€



BEEF TARTAR & GALMESAN CHEESE NIGIRI (2u) – 12.50€

Marinated Beef Tartar (Rubia Gallega)



BLACK PEARL NIGIRI (2u) – 16.50€

Flamed Tuna / Perlita Caviar / Truffel Ponzu / Kizami Wasabi



TUNA TERIYAKI NIGIRI (2u) – 9.50€

Tuna / Spicy Crème Fraîche / Teriyaki Sauce



FLAMED SALMON NIGIRI (2u) – 8.50€

Creamy Tobikko Sauce / Chive



CHILDREN'S MENU

CHICKEN NUGGETS – 12,50 €



SALMON – 12,50 €



PASTA BOLOGNESE – 9,50 €



🥚 Huevo | Egg | Ei

🌿 Mostaza | Mustard | Senf

🌱 Sulfitos

🌰 Frutos secos | Nuts | Nüsse

🦀 Crustáceos | Crustacean

🌾 Gluten

🐟 Pescado | Fish | Fisch

🌿 Apio | Celery | Sellerie

🥛 Lácteo | Dairy | Milch

🌱 Semillas | Seeds | Samen

🐌 Moluscos | Mollusc | Molluske

🍛 Curry

🌱 Soja | Soy | Soja

SUSHIS

THE "CHEFS HANDROLL" (2u) – 21.00€

Sushi Rice / Nori / Foie Gras /
Snow Crab Meat / Chive Emulsion



SWEET CHICKEN ROLL (6u) – 17.50€

Marinated Chicken / Cucumber / Avocado / Black Sesame / Teriyaki Sauce



ORANGE PRAWN ROLL (6u) – 18.50€

Tempura Prawn / Cucumber / Avocado /
Salmon Sashimi / Teriyaki Sauce



SUPER CRUNCHY ROLL (6u) – 18.50€

Tempura Prawn / Coriander / Cucumber /
Avocado / Tempura Crunch / Spicy Mayonnaise



GREEN DUCK ROLL (6u) – 18.00€

Crispy Duck Breast / Orange Hoisin Sauce /
Avocado / Cucumber / Chive



SURF & TURF ROLL (8u) – 24.50€

Flamed Beef Sashimi / Panko Prawn / Peperoni Tempura /
Spicy Teriyaki / Crème Fraîche / Potato Togarashi Crunch



FLAMED SNOW CRAB ROLL (8u) – 24.50€

Tempura Sea Bass / Marinated Radish /
Spicy Sauce Hollandaise / Red Tobikko / Unagi Sauce



GREEN WHEELS ROLL (8u) – 23.00€

Tuna / Salmon / Sea Bass / Green Asparagus Tempura /
Avocado Topping / Asia Sauce



GOLDEN TUNA ROLL (8u) – 24.00€

Flamed Tuna / Panko Crusted Prawn / Avocado /
Golden Tobikko / Sauce Hollandaise



HOLY VEGGIE ROLL (8u) – 22.00€

Green Asparagus Tempura / Avocado /
Tempura Carrot / Pickled Red Onions / Butter Panko



MAIN COURSE

HOLY VEGGIE BURGER – 21.00€

Brioche Bread / Quinoa / Tomato / Salad / Red Onions /
Pickled Red Cabbage / French Fries



AMERICAN CHEESEBURGER – 21.50€

Rubia Gallega Burger Meat / Edamer & Cheddar Cheese / Red Onions /
Homemade Sauce / Pickled Cucumber / French Fries



GRILLED CATFISH (RODABALLO) – 28.00€

"Saltimbocca" Potato Purée / Beurre Blanc /
Caramelized Lemon / Baby Spinach



"TOM KAH STYLE" STEAMED MUSSELS – 19.50€

Ginger / Chili / Coconut Milk / Galangal / Lime



SALMON FILET "BBQ STYLE" – 28.00€

Potato – Avocado Purée / Onion Ash / Ponzu Butter / Chive



SCAMPI PAN – 28.00€

King Prawns / Datterino Tomato / Garlic / Herb Butter /
Spring Onions / Baguette



ROASTED HOKKAIDO PUMPKIN – 23.00€

Egg Plant Cream / Lemon Tahini / Pomegranate / Mint /
Apricot Chutney / Pine Nuts / Mini Falafel



GLAZED BEEF FILET (NEW ZEALAND) – 31.00€

Spiced Sauce Hollandaise / Red Cabagge /
Crispy Potato / Chive



Side Dishes: + 5.50€

Spicy Broccoli in Pergament / Cabbage with XO Sauce /
New Potatoes / French Fries / Sweet Potato Fries / Potato Purée

DESSERTS

"LADY IN RED" – 10.00€

Raspberry Mousse / Fine Herbs / Marinated Raspberries / Lime



CHOCOLATE BAR & HAZELNUT – 10.00€

Crème Fraîche / Almond Crumble / Hazelnut Ice Cream / Mango Gel



ELDERFLOWER CRÈME BRÛLÉE – 8.50€

Olive Oil Ice Cream / Sesame Tuile



SORBET VARIATION – 9.50€