

Caviar

Classic Osciètra 30gr Iodized flavors, milky, olive oil	120
Prestige Osciètra 30gr Flowery, peach, honey	200
Beluga 150gr Almond-tonka bean, lime, cream butter	900
Small plates	
Hummus and tahini dip Served with pita	12
Black Angus Carpaccio Jalapeño, olive oil, salt and pepper	18
Roasted Sweet Peppers Garlic confit, olive oil, salt and pepper	10
Gyoza Wagyu Wagyu dumplings, soy sauce, ginger and chillies	16
Gyoza Prawn Red Sicilian Prawn dumplings, soy sauce, ginger and chillies	18
Yellowtail Hamachi Jalepeño and ponzu dressing	22
Crispy tuna tartare (3 pieces) Crispy rice, wasabi-yuzu mayo and scallions	24
Crispy yellowtail tartare (3 pieces) Crispy rice, Truffle Caviar, wasabi - yuzu mayo	26
Passion Oysters Gillardeau N4, soy sauce and passion fruit	24 / 45
Baby cauliflower Tahini yogurt, sumac, pomegranate, olive oil	13

Salads

Artichoke and mushrooms carpaccio Truffle Caviar, 24 months aged Parmesan, olive oil, lemon juice Burrata Yuzu avocado tartare, quinoa, coriander Baby spinach miso salad Yuzu and Truffle oil, dry miso and 24 months aged Parmesan	14 19
	Seafood
Chilean Sea Bass Coconut miso glaze and pickled ginger	42
Octopus Tentacle Spanish Romesco sauce, baby carrots, sumac	18
Meat	
Wagyu Ribeye anticucho Aji Panca, Peruvian corn	32
Pork Belly anticucho Bourbon sauce, Peruvian corn	27
Edamame Spicy lime or sea salt	5
Coconut rice	8
Pita bread and salted Normandie butter	8
Steamed Asparagus	10

Dessert

Warm chocolate cake Served with vanilla ice cream

11

Strawberry tart
Custard, pistachio crumble

12

Roasted pineapple
Rum sauce, coconut ice cream

12

Min tea	6
Jasmine tea	6
Turkish Coffee	6

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