



## MIXED OLIVES

1

## ASIAN DRIED FRUIT MIX

1

## NATIONAL OYSTER AU NATUREL

1 UN. 3,5 6 UN. 19

## AMBERJACK TIRADITO

THINLY SLICED AMBERJACK WITH AJI AMARILLO TIGER'S MILK, MISO CREAM, YUZU TOBIKO, AND KIZAMI WASABI

16

## SCRAMBLED EGGS WITH SHRIMP AND "PATA NEGRA" HAM

CHIVE MAYONNAISE AND CONFIT GARLIC

12

## PRAWNS, GARLIC AND CHILLI 🌶️

"PATA NEGRA" HAM AND GUANCIALE

14

## PANIPURI WITH TUNA TARTARE 🐟

KIMCHI SAUCE & LIME-GINGER MAYO

14

## LOBSTER TAQUITO 2 UN. 🐞

MANGO, GUACAMOLE, LIME, CORIANDER

19

## DUCK SHORTCRUST PASTRY 2 UN.

WITH PORTO WINE GELLY

11

## VEAL LOIN IN "BOLO DO CACO"

"BOLO DO CACO", FRENCH FRIES

16

## STEAK TARTARE SANDO 2 UN.

BEEF TARTARE ON BRIOCHE BREAD WITH STRACCIATELLA AND MUSTARD

18

## CEASAR SALAD

GRILLED BABY ROMAINE WITH TRUFFLED CAESAR DRESSING, GRATED PARMESAN, AND CRISPY CAPERS

13

## MUSHROOM RISOTTO FLAVORED WITH MISO BROTH 🍄

SAUTÉED SHIMEJI, TOASTED PINE NUTS

20

## POTATO GNOCCHI WITH STRACCIATELLA 🍄

PESTO SAUCE, PINE NUTS, AND PARMESAN

20



SPICY



VEGETARIAN



VEGAN

If you would like a Vegan option please ask our staff for a suggestion.

All prices include VAT and service at the legal rate.

No dish, food product or beverage, including couvert, can be charged if not requested by the customer or if unused. Please inform us of any food allergies or intolerances in advance.