

TEPPANYAKI

MENÚ 1

To begin with...

Chef's appetizer



Starters

Miso soup (with coconut milk, fresh tofu, shitake mushroom and seaweed)



Second starter

Volandeiras on wakame salad, with Asian mojo sauce



Main course

**Salmon teriyaki, with teppan vegetables or
Sea bass fillet with fish emulsion and teppan vegetables**



Second course

Black angus steak, with fried rice



Dessert

**Mango panna cotta
with passion fruit gelato and yoghurt ice cream**



65 €

MENÚ 2

To begin with...

Chef's appetizer



Starter

Miso soup (with coconut milk, fresh tofu, shitake mushroom and seaweed)



Second starter

Volandeiras on wakame salad, with Asian mojo sauce



Main course

Black tiger prawns, with tobiko orange and ginger garlic mayonnaise



Second course

Old beef sirloin steak with fried rice



Dessert

**Chocolate mousse
on cocoa sponge cake and tonka bean ice cream**



75 €



Si tienes alguna intolerancia, por favor informa a nuestro personal.

NUESTRO INGREDIENTE SECRETO

PESCADO Y MARISCO DE ORIGEN RESPONSABLE

Priorizamos productos que ayuden a proteger los océanos y las comunidades pesqueras

