TEPPAN 1
TASTING MENU

To begin...

Chef's selection amuse-bouche

(fish, soy, gluten, sesame, nuts, shellfish, mustard, mushrooms, sulfites)
depending on season and selection

Noodle soup

Warm marinated mussels

Lightly pickled vegetable soup, avocado, carrot,
spring onion and cherry tomatoes with mussels

Queen scallops

Queen scallops drizzled with a Mallorcan-Japanese
mojo sauce on a wakame seaweed salad

Fish

Sea bream fillet over teppan vegetables
with mango curry sauce

or

Salmon fillet with teppan vegetables and teriyaki sauce

Entrecôte

Beef lomo bajo with Cantonese pepper sauce
and teppanyaki fried rice

Dessert

Coconut panna cotta with shichimi togarashi, v
anilla crumble, and lime ice cream

€65

TEPPAN 2
TASTING MENU

To begin...

Chef's selection amuse-bouche

(fish, soy, gluten, sesame, nuts, shellfish, mustard, mushrooms, sulfites)
depending on season and selection

Noodle soup

Eggs and seafood

Thai-Japanese seafood and vegetable omelette,
topped with katsuobushi, okonomiyaki sauce
and Japanese mayo

Queen scallops

Queen scallops drizzled with a Mallorcan-Japanese
mojo sauce on a wakame seaweed salad

Fish

Sea bass fillet with tentsuyu sauce and grilled vegetables

or

Salmon fillet with teppan vegetables and teriyaki sauce

Meat

Dry-aged fillet of beef with teppanyaki fried rice

Dessert

Chocolate mousse
over cocoa sponge cake and tonka bean ice cream

€75

OUR SECRET INGREDIENT?

RESPONSIBLY SOURCED FISH AND SEAFOOD

We prioritise products that help support the ocean and fishing communities

WAVE OF CHANGE

Please inform our staff if you have any food intolerances.

All prices include VAT