



KATAGI LUNCH MENU

From July 24th to July 27th.

Enjoy the Katagi Lunch menu elaborated by the Chef to offer every week a new gastronomic proposal of our cuisine.

STARTERS

Sea bass ceviche.

or

Homemade dumpling stuffed with beef, with burnt sauce..

MAIN DISHES

Tempura Uramaki.

(Stuffed with avocado and mango, topped with salmon tartar in Japanese marinade).

or

Iberian cured pork shoulder, with vegetable couscous with garam masala and apple compote.

DESSERTS

Banofe Katagi.

or

Passion fruit crème brûlée with tapioca pearl.

1 drink included: Water, beer, soft drink or glass of house wine.

35 € p.p.