

KATAGI

Blau

RESTAURANT & COCKTAIL BAR

TO SHARE

Sea bass tartare 	€15,00
Served on a gohan rice cake with unagi sauce	
Gyozas 	€13,50
Pork gyozas served with homemade teriyaki and spring onions	
Prawn and avocado ceviche 	€21,50
Prawns and diced avocado, with "leche de tigre", cream of aji, diced sweet potato and fried cancha corn nuts	
Beef and pork baozi 	€7,50
Baozi filled with beef, pork and vegetables, topped with a sweet chilli mayo and spring onions	
Tuna teriyaki 	€25,00
Slices of red almadraba tuna, with a spicy sauce and homemade teriyaki	
Shanghai Bao 	€15,00
Steamed bao with slices of Shanghai-style pork belly, pickles, coriander and sriracha mayo	
Steak tartare 	€23,50
Ground sirloin of mature Spanish beef with katagi seasoning, truffled mayonnaise, shimeji mushrooms and cracker	

THE PLANT KINGDOM

Edamame 	€7,50
Soybeans with Japanese dressing and dried blueberries	
Wakame salad 	€7,50
Mixed seaweed salad with chilli vinaigrette	
Shahe fen wok 	€17,50
Rice noodles with tofu, egg, cashews and vegetables	
Artichoke confit 	€19,00
Artichoke confit with low-temperature cooked egg, leek mousse and parmesan shavings	
Textured carrots 	€17,50
Carrot confit, mashed carrots with cardamom, baby carrots, pickled carrots and toasted pine nuts	

FISH AND SHELLFISH

Hamachi Ko ebi  €32,50

Fillet of amberjack with red prawns hollandaise and Mallorcan potatoes

Black cod  €39,00

With special miso marinade, topped with shimeji, lemon rind and yuzu, and with dashi buerre blanc

Salmon teriyaki  €32,50

Salmon teriyaki with parsnip mash, teriyaki and pak choy

Brown meagre fillet  €27,00

Brown meagre fillet cooked in its own emulsion with garlic and chilli, herb oil and sea asparagus

OUR SECRET INGREDIENT?
RESPONSIBLY SOURCED FISH AND SEAFOOD
We prioritise products that help support the ocean and fishing communities

NUUESTRO INGREDIENTE SECRETO
PESCADO Y MARISCO DE ORIGEN RESPONSABLE
Priorizamos productos que ayuden a proteger los océanos y las comunidades pesqueras



RESPONSIBLE
SEAFOOD

MEAT DISHES

Free-range chicken domburi  €25,00

Free-range chicken thigh donburi with yakiniku sauce on a bed of rice, Chinese spring onions and peanuts

Katagi steak  €43,00

Sirloin of mature Spanish beef glazed with homemade teriyaki, truffled hollandaise and sautéed vegetables

Beef cheek  €32,00

Dry-aged beef cheek with sweet potato mash and watercress

All prices include VAT

EXTRAS

Basmati rice	€4,50
Chips	€5,50
Sweet potato chips	€6,50
Homemade teriyaki sauce 	€4,00
Unagi sauce 	€4,00
Asian Mayo 	€3,50
Spicy sauce	€3,50

TEMPURA

Vegetables 	€17,00
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Vegetable tempura with homemade teriyaki sauce and Asian mayo

Prawns 	€22,00
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Red prawn tempura with homemade teriyaki sauce and Asian mayo

Mix 	€19,50
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Mixed tempura of vegetables and red prawns (3 pcs), with homemade teriyaki sauce and Asian mayo

SASHIMI TO SHARE

Bluefin tuna sashimi (6 pcs)	€25,00
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Amberjack sashimi (6 pcs)	€21,00
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Salmon sashimi (6 pcs)	€19,00
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Mixed sashimi (6 pcs)	€23,00
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NIGIRI

Bluefin tuna nigiri (2 pcs)	€10,50
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Flambéed amberjack nigiri (2 pcs)	€8,50
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Flambéed salmon nigiri (2 pcs)	€7,50
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SUSHI KATAGI TO SHARE

Ebi roll (6 pcs)  €19,00

Prawn tempura, avocado and cucumber filling, topped with spicy mayo, teriyaki and crispy tempura

Crunchy chicken roll (6 pcs)  €18,50

Free-range chicken with a chilli and sesame tempura marinade, cucumber, avocado and spicy homemade teriyaki

Salmon tiger roll (8 pcs)  €23,50

Prawn tempura filling with avocado, cucumber and topped with salmon and homemade teriyaki


Japanese beef roll (8 pcs)  €23,50

Spring onion tempura, asparagus and avocado and topped with beef sashimi, teriyaki sauce and truffled mayo

Soft Katagi (8 pcs)  €23,50

Tuna, salmon and amberjack filling with asparagus tempura and cucumber, topped with avocado, homemade teriyaki and Asian mayo

Golden tuna roll (8 pcs)

 €25,50

Prawn tempura, avocado and cucumber filling, topped with red almadraba tuna, truffled hollandaise and tobiko roe

Sunder veggie roll (8 pcs)  €18,50

Vegetable tempura filling, topped with avocado and Asian mayo

CHEF'S RECOMMENDATIONS

Sushi boat  €130,00

22 pieces of sushi chosen by our chef, 6 nigiri, prawn tempura, sashimi katagi and teriyaki tuna

Ask about our chef's recommendations

SOMETHING SWEET

Mango panna cotta  €9,00

Mango panna cotta with lemongrass, Greek yoghurt ice cream and mango and passion fruit jelly

Chocolate brownie  €9,00

Chocolate brownie with Es Trenc sea salt, carob ice cream, whisky and peanut profiterole

Chocolate and cardamom mousse
 €9,00

Chocolate and cardamom mousse with black sesame biscuit, soy ice cream and thin chocolate wafers

Apple tatin  €9,00

Apple tatin with crème mousseline, roast apple puree and vanilla ice cream

Chinese Sweet Bao  €11,00

Chinese Sweet Bao and five-spice mantou with pink pepper English custard and white chocolate (warm)

Ice cream selection  €7,50

Ice cream selection: Please enquire about our available flavours



GLUTEN



SOY



SESAME



LUPINS



NUTS



PEANUTS



MILK



EGG



MUSTARD



CELERY



SHELLFISH



FISH



SHELLFISH



SULPHITE

Please inform our staff if you have any food intolerances.

All prices include VAT

