

TEPPAN TASTING MENU 1

To start...

Chef's amuse-bouche selection

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

Chef's soup



Volandeiras

Queen scallops dressed with a Japanese vinaigrette,
served on wakame seaweed salad



Fish

Sea bream loin on teppan vegetables
with mango and curry sauce



Meat

Slow-cooked Iberian pork shoulder
with yakiniku sauce and teppanyaki fried rice



Dessert

Mango panna cotta with raspberry coulis
and yoghurt ice cream



€65

TEPPAN TASTING MENU 2

To start...

Chef's amuse-bouche selection

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

Chef's soup



Black Tiger Prawns

Flambéed black tiger prawns with XO hollandaise,
served on wakame seaweed salad



Fish

Sea bream loin on teppan vegetables
with mango and curry sauce



or

Salmon loin with teppan vegetables and teriyaki sauce



Meat

Aged beef fillet with pepper sauce
and teppanyaki fried rice



Dessert

Chocolate mousse
filled with umeshu cream,
served with tonka bean ice cream



€75

OUR SECRET INGREDIENT?
**RESPONSIBLY SOURCED
FISH AND SEAFOOD**

We prioritise products that help support
the ocean and fishing communities



GLUTEN



SOY



SESAME



LUPINS



NUTS



PEANUTS



MILK



EGGS



MUSTARD



CELERY



CRUSTACEANS



FISH



MOLLUSCS



SULPHITE

Please inform our staff if you have any food allergies or intolerances.

— All prices include VAT —