

TEPPANYAKI

MENU 1

Soup

White miso soup

Tofu | Wakame | Coconut milk



Starter

Wild black tiger prawn

Tobik | Chive | Asian mayo



Main Course

“Teriyaki style” salmon **or** sea bass with scampi sauce and yuzu



and

Pak choi tenderloin

Shitake | Mango sauce



Dessert

Raspberry almond crumble and coconutice cream



39 €

MENU 2

Soup

White miso soup & coconut

Wakame | Tofu | Togarashi



Starter

Wild black prawns

Tobiko | Chives | Mayonnaise



Main Course

Surf & Turf

Teppanyaki lobster
Pak choi tenderloin with Shitake and mango sauce
Katagi style vegetables fried rice



Dessert

Chocolate & miso panacotta with mango sorbet



69 €



Please inform our staff if you have any food intolerances, may contain traces



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From Iberostar, and as part of our 'Wave of Change' initiative, we are working to offer our customers a range of increasingly responsible seafood, for the health of our oceans and the people and communities depending on them.