

K A T A G I

Blau



RESTAURANT & COCKTAIL BAR

Starters




Edamame		7.50€
Edamame, soy beans with Japanese dressing and dried berries		
Wakame salad		7.50€
Mixed seaweed salad with chilli vinaigrette		
Duck bao bun		19.00€
Glazed hoisin duck bao bun with peanuts, grapefruit and watercress salad		
Salmon Sashimi		21.00€
Warm salmon sheets with noisette brown butter, ponzu sauce, wakame seaweed, tobiko roe and chives		
Prawn and avocado ceviche		21.00€
Prawns and avocado dices with "leche de tigre", bell pepper cream, sweet potato cubes and corn nuts		
Teriyaki tuna		23.50€
Almadraba wild tuna sheets with spicy cream sauce and homemade teriyaki		
Steak tartar		25.00€
Aged sirloin steak with katagi seasoning, truffle mayonnaise, shimeji mushrooms and crackers		
Gyozas		13.50€
Gyozas stuffed with pork meat, homemade teriyaki and chives		

Main Dishes

VEGGIE WORLD

Leek		15.00€
Low temperature leek wrapped in nori seaweed with an aromatic, vegetable sauce		
Aubergine grillé		17.50€
Grilled aubergine drizzled in spicy peanut sauce and topped with rocket		

FISH

Gilt-head bream		23.50€
Gilt-head bream with fennel parmentier, enoki mushrooms and green oil		
Black cod		38.00€
Marinated miso topped with shimeji, lemon & yuzu albedo and dashi beurre blanc		
Octopus		32.00€
Roasted octopus with crispy smashed potatoes, brussels sprouts, garlic alioli, kale crunch and galician style sauce		

OUR SECRET INGREDIENT
RESPONSIBLY SOURCED FISH AND SEAFOOD

Will you join us to enjoy the finest fish at its best?

NUESTRO INGREDIENTE SECRETO
PESCADO Y MARISCO DE ORIGEN RESPONSABLE

¿Te sumas a disfrutar del mejor pescado en su mejor momento?



RESPONSIBLE
SEAFOOD

MEAT

Free-range chicken		25.00€
Ras el hanout chicken with truffle potato foam, roasted bimi broccoli and grilled chicken sauce		
Katagi sirloin		43.00€
Teriyaki-glazed aged sirloin steak with truffle hollandaise sauce and vegetable stir-fry		
Beef cheeks		32.00€
Black Angus beef cheeks with sweet potato purée and osmosis-purified watercress		

EXTRAS

Basmati rice	4.50€	Unagi sauce		3.50€
Chips	4.50€	Asian mayo		3.50€
Sweet potato chips	4.50€	Spicy sauce		3.50€
Teriyaki sauce	3.50€			

Tempura Dishes

Vegetables		15.50€
Tempura battered vegetables with homemade teriyaki sauce and Asian mayo		
Prawns (5 prawns)		21.00€
Tempura battered black tiger prawns with homemade teriyaki sauce and Asian mayo		
Mixed (3 prawns)		18.50€
Vegetable and tempura battered black tiger prawns mixture with teriyaki sauce and Asian mayo		





Katagi Sushi

Salmon tiger roll (6 pieces)		19.00€
Stuffed with tempura prawns, avocado, cucumber, salmon topping and homemade teriyaki sauce		
Crunchy chicken roll (6 pieces)		18.00€
Breaded free-range chicken roll with free-range chicken, sesame, cucumber, avocado and homemade spicy teriyaki sauce		
Soft katagi (8 pieces)		23.50€
Tuna, salmon and sea bass stuffed roll with asparagus, cucumber and avocado tempura, dressed with teriyaki sauce and Asian mayo		
Golden tuna rill (8 pieces)		25.00€
Stuffed with tempura prawns, avocado, cucumber, red tuna, truffle hollandaise sauce and tobiko roe		
Sunder veggie roll (8 pieces)		17.50€
Stuffed with tempura vegetables, avocado topping and Asian mayo		

Chef's Recommendations

Sushi boat		120.00€
Chef's choice of 22 pieces, 6 Nigiri, tempura prawns, Katagi sashimi and teriyaki tuna		
Chef's special recommendations		
Ask for our Chef's recommendations		

Desserts

Coconut panna cotta		9.00€
Coconut panna cotta with mango mousse, frozen yoghurt and a crunchy, mango and passion fruit jelly		
Chocolate brownie		8.50€
Chocolate and maldon salt brownie with vanilla ice cream and cocoa crumble		
Chocolate & Cardamom		9.00€
Creamy chocolate and cardamom mousse, black sesame sponge cake, soya ice cream and chocolate wafer		
Ice cream assortment		7.50€
Ask for options		

Please inform our staff if you have any food intolerances

