

KATAGI



*Blau*

RESTAURANT & COCKTAIL BAR

## To share

<b>Edamame</b>		7.50€
Edamame, soybeans with Japanese dressing and dried blueberries		
<b>Wakame salad</b>		7.50€
Wakame salad, mixed seaweed salad with chilli vinaigrette		
<b>Salmon Sashimi</b>		21.00€
Slices of warm salmon with brown butter, ponzu sauce, wakame, flying fish roe, and chives		
<b>Prawn and avocado ceviche</b>		21.00€
Prawn and diced avocado, with tiger's milk, cream of <i>aji</i> , diced sweet potato and fried <i>cancha</i> corn nuts		
<b>Tuna teriyaki</b>		23.50€
Slices of red Almadraba tuna, with a spicy sauce and homemade teriyaki		
<b>Steak tartar</b>		25.00€
Sirloin of mature Spanish beef, with Katagi seasoning, truffled mayonnaise, shimeji mushrooms, and cracker		
<b>Gyozas</b>		13.50€
Gyoza with pork filling, served with homemade teriyaki and spring onion		

## The plant kingdom

<b>Leek</b>		15.00€
Leek cooked on a low heat, wrapped in nori with toasted onion sauce and herbs		
<b>Roast aubergine</b>		17.50€
Roast aubergine with a chilli peanut marinade and topped with rocket		

## Fish and shellfish

### Seabream



23.50€

Seabream with fennel parmentier, enoki mushrooms and green olive oil with court bouillon

### Black cod



38.00€

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

### Octopus



32.00€

Roast octopus with mashed potatoes, asparagus, alioli, crispy kale and *ajada* garlic sauce

OUR SECRET INGREDIENT?

#### RESPONSIBLY SOURCED FISH AND SEAFOOD

We prioritise products that help support the ocean and fishing communities

NUESTRO INGREDIENTE SECRETO

#### PESCADO Y MARISCO DE ORIGEN RESPONSABLE

Priorizamos productos que ayuden a proteger los océanos y las comunidades pesqueras



RESPONSIBLE  
SEAFOOD

## Meat

### Free-range chicken



25.00€

Chicken *ras el hanout*, with truffled potato foam, roasted bimi broccoli and jus of roast chicken

### Beef sirloin Katagi



43.00€

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

### Beef cheeks



32.00€

Blank Angus beef cheek with sweet potato purée and watercress

## EXTRAS

### Basmati rice

4.50€

### Chips

4.50€

### Sweet potato chips

4.50€

### Teriyaki sauce

3.50€

### Unagi sauce



3.50€

### Asian mayo






3.50€

### Spicy sauce




3.50€

## Tempura

<b>Vegetables</b>		15.50€
Vegetable tempura with homemade teriyaki sauce and Asian mayo		
<b>Prawns</b>		21.00€
Red prawn tempura with homemade teriyaki sauce and Asian mayo		
<b>Mixed (3 prawns)</b>		18.50€
Combination of vegetables and red prawn tempura, with homemade teriyaki sauce and Asian mayo		

## Sushi Katagi 6 pieces

<b>Salmón tiger roll (6 pieces)</b>		19.00€
Prawn tempura filling with avocado, cucumber and topped with salmon and homemade teriyaki		
<b>Mango duck roll (6 pieces)</b>		21.00€
Tempura duck, mango, cucumber and avocado filling, topped with hoisin sauce and chives		
<b>Crunchy chicken roll (6 pieces)</b>		18.00€
Free-range chicken filling with a chilli and sesame tempura marinade, cucumber, avocado and spicy homemade teriyaki		
<b>Spicy tuna roll (6 pieces)</b>		23.00€
Grilled tuna, cucumber, avocado filling, with tuna sashimi, homemade teriyaki sauce and Asian mayo		

## Sushi Katagi 8 pieces

<b>Soft shell crab roll (8 pieces)</b>		22.50€
Tempura crab, avocado and cucumber filling, topped with sweet and sour mayonnaise and tobiko		
<b>Hollywood roll (8 pieces)</b>		25.00€
Grilled hamachi, avocado and cucumber filling, topped with tuna tartar, unagi sauce and teriyaki		
<b>Japanese beef roll (8 pieces)</b>		23.50€
Tempura spring onion, asparagus and avocado filling, topped		
<b>Soft katagi (8 pieces)</b>		23.50€
Tuna, salmon and amberjack filling with asparagus tempura and cucumber and topped with avocado, homemade teriyaki and Asian mayo		
<b>Golden tuna roll: (8 pieces)</b>		25.00€
Prawn tempura, avocado and cucumber filling, topped with red Almadraba tuna, truffled hollandaise and tobiko roe		
<b>Sunder veggie roll (8 pieces)</b>		17.50€
Vegetable tempura filling, topped with avocado and Asian mayo with sirloin sashimi, teriyaki sauce and truffled mayonnaise		

## Suggestions from the chef

### Sushi boat



120.00€

22 pieces of sushi chosen by the chef, 6 nigiris, tempura prawns, sashimi katagi and teriyaki tuna

\*Please enquire for further suggestions from the chef.

## Desserts

### Coconut pannacotta



9.00€

Coconut pannacotta with mango cream, Greek yoghurt ice cream, crispy yoghurt pieces and mango and passion fruit parfait

### Chocolate brownie



8.50€

Chocolate brownie and Maldon salt, with tonka bean and cacao ice cream

### Chocolate & Cardamom



9.00€

Chocolate and cardamom mousse, black sesame biscuit, soya ice cream and cacao piece

### Apple tarte tatin



8.50€

Apple tarte tatin with chiboust cream and vanilla ice cream

### Ice cream selection



7.50€

Please enquire about available flavours

Please inform our staff if you have any food intolerances.

