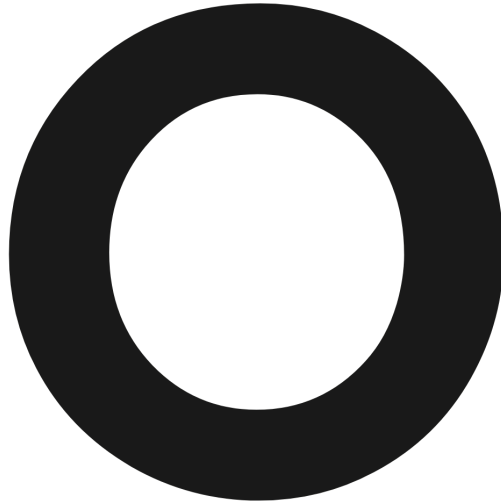
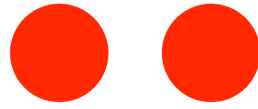
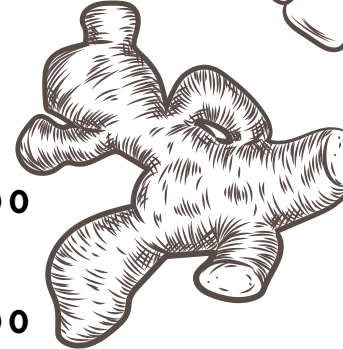
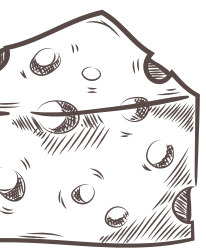
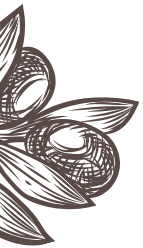
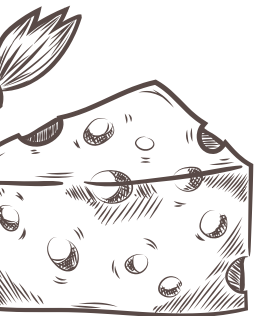
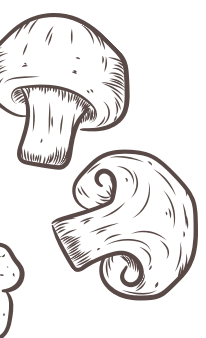


**ENGLISH**





# SUSHI



## TUNA NIGIRI WITH FOIE

2 Units.

8,50

## SALMON NIGIRI WITH IKURA AND LIME SCENT

2 Units.

6,50

## CARAMELIZED FOIE NIGIRI AND STRAWBERRY

2 Units.

6,50

## SCALLOP AND SOBRASADA NIGIRI

2 Units.

7,50

## SALMON URUMAKI

(8 pieces) Salmon, tuna, shrimp, avocado and teriyaki

16,00

## TUNA URAMAKI

(8 pieces) Tuna, salmon, shrimp, avocado and teriyaki

18,00

## URAMAKI OTATE FURAI

(8 pieces) Scallop, cucumber and shrimp

20,00

## SPICY TUNA URAMAKI

(8 pieces) Tuna, cucumber, battered with wild rice, chipotle mayonnaise and tuna tartar with kimchi

17,00

## URAMAKI SALMON TARTARE

(8 pieces) Cooked shrimp, battered in red tobico and a salmon tartar with miso and yuzu

15,00

## TEMPERED FUTOMAKI

(12 pieces) Salmon, avocado, shrimp and cucumber with tartar sauce and teriyaki

23,00



## STARTERS



### MOJAMA

1/2  
8,00

15,00

### ROE

1/2  
8,00

15,00

### TOROMBÖLO MARINERA

Black crisp, russian salad, salmon pearls and sprouts

2,80

### TOROMBÖLO CABALLITO

Brick dough, shrimp tail, fresh basil and kimchi

3,25

### SEA COCA

Olive oil coca, smoked sardine, cured cheese and cured egg yolk

3,50

### SALMON PANI PURI

(2 units) Pani Puri dough, salmon, prawn tail and smoked salmon

7,00

### GRILLED SCALLOP

Scallop, wakame seaweed, flamed kimchi

4,50

### SALMON TARTARE

Salmon, avocado and kimchi ice cream

19,00

### RED TUNA TARTARE

Red tuna, mustard, soy and wasabi ice cream

24,00

### CHEESE BOARD

La Lechera de Burdeos selected cheese

21,00

### 100% ACORN-FED IBERIAN HAM

26,00

### GRILLED VEAL SWEETBREADS

Veal sweetbreads, crispy yuca and chimichurri

19,50

## OYSTERS

### FRENCH OYSTER

4,50

### CREOLE GRILLED OYSTERS

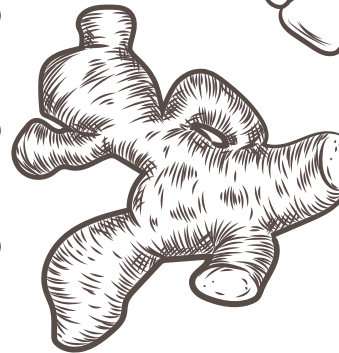
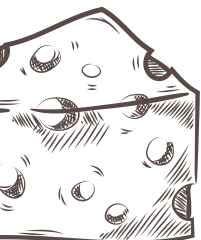
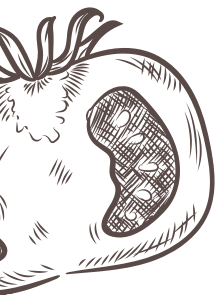
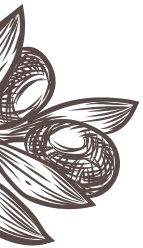
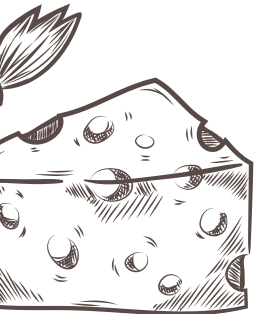
(2 units) Oysters, Creole chorizo emulsion and crispy seaweed bread

11,00

### STEAK OYSTERS

(2 units) Oysters, venison steak tartar, foie gras oil and chili

14,00







## SALADS

### SEMI-ROASTED WOK-COOKED TOMATO

16,00

Roasted tomato, salted bonito and crispy cod

### SALMON AND SHRIMP SSAM

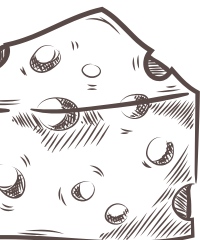
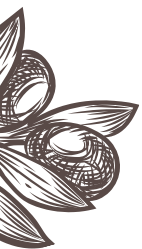
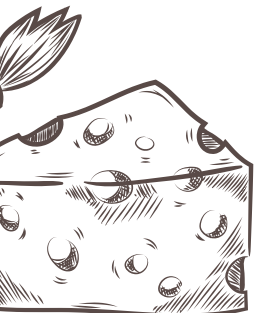
18,00

Smoked salmon, shrimp tail, lettuce hearts, nuts, mesclun and red fruit vinaigrette

### BABY

16,00

Baby spinach, goat cheese, roquefort cheese, nuts, candied tomatoes and grape compote



## FISH

### GRILLED GROUPER

28,00

Grilled grouper, black quinoa, peas, romesco sauce and pickled radishes

### TROPICAL LOBSTER TAIL

36,00

Lobster tail, mango chili sauce, basil emulsion, scallops, shrimp tail and raw vegetables

### BONY OCTOPUS

33,00

Baked octopus, bone marrow, cauliflower cream, wine reduction and vegetables

### RED TUNA PARPATANA

26,00

Red tuna parpatana, truffled potato parmentier and octopus reduction

## MEATS

### GRILLED DUCK

19,00

Grilled duck breast, onion salad, orange and passion fruit mayonnaise

### RIB EYE

26,00

Argentine top sirloin, baby potatoes and wok vegetables

### ROSSINI SIRLOIN

28,00

Beef tenderloin, foie gras, potato parmentier and red fruit vinaigrette

### CHEEK INGOT

16,00

Pork cheek, brick pasta and gnocchi with blood sausage sauce

### SELECTION OF AGED MEATS

€/KG

Ask







## DESSERTS

### CHOCOLATE AND MANGO PASSION SEMIFREDDO

Mousse de chocolate rellena de mango pasión.

8,00

### CARAMELIZED TORRIJA

Brioche bread torrija, white chocolate, baileys and vanilla ice cream

7,00

### CREME CARAMEL CREPE

Crepe filled with creme caramel flamed with rum and accompanied by vanilla ice cream

8,00

### GOAT CHEESE CANNOLI

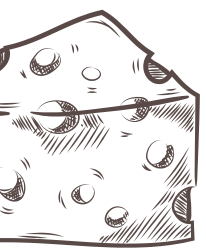
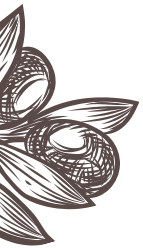
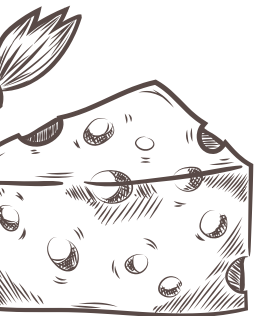
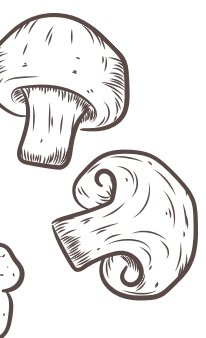
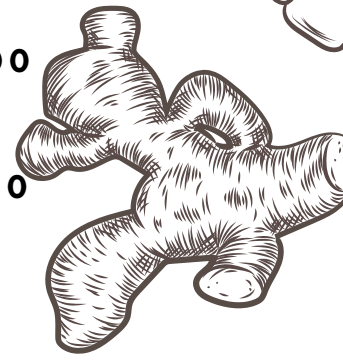
Cannoli filled with goat cheese mousse accompanied by raspberry and basil ice cream

8,00

### CINNAMON AND LEMON MILLEFEUILLE

Millefeuille filled with cinnamon and lemon cream accompanied by honey ice cream

8,00





## ALLERGENS

Torombölo Marinera: GLUTEN, FISH, LACTOSE, SULFITES, EGGS, SOY.

Torombölo Caballito: GLUTEN, CRUSTACEANS, FISH, LACTOSE, EGGS, SULFITES.

SeaCoca: GLUTEN, FISH, LACTOSE, EGGS, SOY, SULFITES.

Salmon Pani Puri: FISH, CRUSTACEANS, LACTOSE, EGGS, SESAME, SULFITES.

Grilled Scallop: MOLLUSKS, SESAME, LACTOSE, SULFITES.

Salmon Tartare: FISH, SOY, LACTOSE, SULFITES, MUSTARD.

Red Tuna Tartare: FISH, SOY, MUSTARD, LACTOSE, SULFITES.

Cheese Board: LACTOSE, NUTS, GLUTEN.

Grilled Veal Sweetbreads: SULFITES.

French Oyster: MOLLUSKS.

Creolle Grilled Oysters: MOLLUSKS, GLUTEN, LACTOSE, SULFITES.

Steak Oysters: MOLLUSKS, MUSTARD, EGGS, SESAME, SULFITES.

Semi-Roasted Wok-Cooked Tomato: FISH, NUTS.

Salmon and Shrimp Ssam: FISH, CRUSTACEANS, NUTS, SULFITES.

BABY Salad: LACTOSE, NUTS, MUSTARD, SULFITES.

Grilled Grouper: FISH, CRUSTACEANS, SOY, SULFITES.

Tropical lobster tail: CRUSTACEANS, MOLLUSKS, SOY, SULFITES, SESAME.

Bony octopus: MOLLUSKS, CRUSTACEANS, LACTOSE, SULFITES, SOY.

Red tuna parpatana: FISH, LACTOSE, SULFITES, MOLLUSKS.

Grilled duck: EGGS, SULFITES.

Rib eye: SOY, SULFITES.

Rossini sirloin: LACTOSE, SOY.

Cheek ingot: LACTOSE, GLUTEN, SULFITES.

Chocolate and mango passion semifreddo: LACTOSE, EGGS.

Caramelized Torrija: LACTOSE, EGGS, GLUTEN.

Crepe Caramel Crepe: LACTOSE, GLUTEN, EGGS.

Goat Cheese Cannoli: EGGS, GLUTEN, LACTOSE.

Cinnamon and Lemon Millefeuille: LACTOSE, EGGS, GLUTEN.

