

## APPETISERS

### Homemade Focaccia Bread €3 pp

Butter of the day  

### Mixed Marinated Olives €8

Chilli, orange, herb & garlic oil

### Steamed Edamame €7

Steamed soya beans, sriracha & maldon salt 

### Pulled Pork Bao Buns €6 ea

Chipotle mayonnaise, shredded carrot & green onion   




### Langostine & truffle stuffed king free range chicken wing 12€

w/ lemon zest, chili, coriander, kimchee & plumb wine glaze

### Roast aubergine blue corn taco 9€

w/ babaganoush, jalapeno mayo, crispy kale & kimchee sesame (v)

### Tuna Tacos €18

Cartegena yellowfin tuna loin in nori rice crackers gochujang, sesame, wakame, shichimi togarashi   

### Wild stone bass blue corn taco 13€

cured w/ yuzu, chili, ginger, pineapple, coriander & red onion & kumquat

## CROQUETTES

minimum order 2

All croquettes contain





### Scarlet Prawn Croquette €4.5

Burnt lemon mayonnaise, nori gomiaso  

### Sweet Potato & Goats Cheese Croquette €3.5

Saffron & yuzu alioli

### Calamari croquette €4

Black garlic & lemon mayo  



## SPANISH COLD PLATES

### Spanish Cheese Selection €22



Rose petal jam, almonds, quince jelly, crackers

### Jamon Iberico Cebo De Campo (100g) €18

Knife cut Jamon Iberico

### 100% Iberico De Bellota (100g) €24

Knife cut Jamon Iberico

### Embutidos Selection €19

Selection of Spanish cured meats

## DIPS

### Carrot Hummus Dip €9



Harissa, Elizondo EVOO & Charred Flatbread

### Muhammara Dip €9



Roast Red Pepper, Walnuts, Pomegranate & Charred Flatbread

### Whipped Feta €11



Greek Feta whipped with fresh mint, pistachio & charred flatbread



## OYSTER

### Regal No2

Cava, Red hibiscus &  
shallot mignonette

€5.50

### Poached regal No2

yuzu & Mezcal buerre  
blanc | ikura | dill oil

€6.50

## WAGYU

### Spanish Wagyu (Castilla Y Leon)

Tajima breed from the Kobe stamp  
Grilled & Served with Smoked Chipotle Chimmichurri

€69 per 250g

### A5 Miyazaki Wagyu Beef Tataki

with Yuzu ponzu, Lumpfish Caviar, Green Onion

€160 per 220g

## CAVIAR

Served with blinis, salted butter & crostinis   

Oscietra 30g 

75€

Oscietra 50g 

119€

Amur Beluga 50g 

159€



## Signature Urumaki Sushi Rolls

### Local Spicy Yellow fin Tuna €22



Cartagena yellow fin tuna loin, cucumber, avocado, fermented chili, Tobiko, sesame & chipotle mayo.

### Norway Lobster €28



whole tempura tail, green apple, avocado, crispy scraps, burnt lemon mayonnaise & Tobioko.

### Vegetable €16

tempura asparagus, Philadelphia, mango, cucumber, avocado.

### Wild salmon 20€



Alaskan wild red salmon tartar, avocado, philadelphia, cucumber, lime mayonnaise, topped with torched wild salmon & wild salmon caviar.

## Nigiris

2 pieces of nigiri per portion

### A5 Miyazake entrecote wagyu beef €19



torched with sesame oil.

### O-Toro (Balfego bluefin red tuna belly) €16



### Norwegian lobster €16



w/ burnt lemon mayonnaise & nori gomiaso

### Wild salmon €14



lime mayonnaise, ikura

*All of our raw seafood is flash frozen to -85°C to assure sushi grade fish that adheres to world and European health standards.*





## SALADS

### House Salad €5/ €10

Mixed leaf salad with tomato, onion, radish, cucumber, carrot

### Warm Tomato & Burrata €16

Roasted heirloom tomatoes in picual olive oil, fresh basil, dukkah & aged modena balsamic

### Caeser Salad €14

Romaine leaves dressed with Cantabrian Anchovy oil mayo, croutons & Parmesan

### Korean Beef €17

Fillet beef marinated in korean fermented chili paste, crispy fried with mixed leaves, grapefruit, peanuts, sesame, wasabi & yuzu dressing

## MARISCOS

### Tequila & Lime Prawns €17

Garlic, tequila, chili, coriander, paprika

### Galician Octopus €19

Potato foam, bottarga, black olive dust & smoked paprika oil

### Red Curry Mussels €14

Steamed Galician mussels in a Thai curry broth

### Kombu Jime Balfego Tuna Belly (Toro) €26

10 day air dried, Yuzu kosho vinaigrette, crispy capers, purple shiso, jalapeno, horseradish, nori croutons

### Cartegena yellowfin Tuna Tartar €21

Guacamole, sesame, miso, soy, lime & tapioca cracker



## ROBATTAYAKI

### **Angus Rump Steak (Uruguay) €26/300g**

Very lean low fat cut of beef.

***Cook Recommendation : Medium Rare – Medium***

### **Jersey Striploin (Denmark) €30/300g**

Award winning Jersey Cow, high in marbling and rich yellow fat from grazing in Carotene rich Danish pastures.

***Cook Recommendation : Rare – Medium well***

### **Black Angus Skirt Steak (Spain) €39/600g**

Abundantly marbled giving beefy, buttery richness, textured and flavoursome.

***Cook Recommendation : Medium rare – Medium well***

### **Black Angus Ribeye (Argentina) €42.90/400g**

Cap off no bone ribeye, fatty & gently marbled. Grass fed in pastures of the Pampas.

***Cook Recommendation : Medium Rare – Well Done***

### **Galician Fillet Chateaubriand (Spain) €38 /300g €75/600g**

Fillet of tenderloin considered the ultimate cut of the animal.

Aged 8–12 years, grazing in pastures of Northern Spain

***Cook Recommendation : Medium Rare – Medium (2 people)***

### **Jersey Ribeye on the Bone (Denmark) €89/ 800g**

Award winning Jersey Cow, high in marbling and rich yellow fat from grazing in Carotene rich Danish pastures.

***Cook Recommendation : Medium (2-3 people)***

### **Galician Blonde Bone In Ribeye (Spain) €129/1.2kg**

8 year old retired dairy cow from Galicia. Deep flavour and filtration achieved through natural aging and grazing. 40 day aged. Deep nutty & umami flavour

***Cook Recommendation : Medium (2-4 people)***



## ROBATTAYAKI

### **Premium Simmental Tomahawk (Switzerland) €195/2.2kg**

50 day matured, Swiss cattle raised in Bavaria, With a magnificent balance between marbling and aroma.

**Cook Recommendation : Medium (4-8 people)**

### **Corn Fed Free Range 1/2 Boneless Chicken €27/700g**

Lemon, green onion, miso & chili



## FISH

### **Atlantic Cod Fillet €26/ 300g**



Celeriac, yuzu & mezcal buerre blanc & dill oil

### **Pan Roasted Stone Bass € 27 /200g**



Brown butter Hollandaise

### **Butterflied Red Snapper €36/800g**



Cooked over hot coals with garlic, chilli & basil EVOO

### **Grilled Turbot Fillet €39 /500g**



Lemon, brown butter, miso, capers & parsley

### **National Calamari €48 /1kg**



Chili, parsley, garlic & lime burnt butter




## VEGETABLES

### Grilled Padron Peppers € 5.5/€11

Barbecue onion salsa & Maldon salt

### Tenderstem broccoli €6/€12

Roasted garlic oil & pecorino cheese 

### Fried Portabello mushrooms €9

Mirin butter, soy, green onions, garlic, chilli flakes  

### Homemade fries €6

Chicken salt & Chipotle barbecue ketchup

### Pira Smoked Hispi Cabbage €13

Miso & Soy Butter Sauce 

### Truffled Potato Puree €5

### Pira Smoked Cauliflower Steak €17

Tahini, smoked yogurt, chipotle, hazlenut & tomato salsa   

## SAUCES

### Veal Bone & Jerez Jus €3

### Green Peppercorn & Cognac €3

### Smoked Chipotle Chimmichurri €3

### Brown Butter Hollandaise €3

### Whipped bone marrow butter €4

A cover charge of 2.9 pp will be applied on evening A La Carte.

## ALLERGEN INFORMATION

