
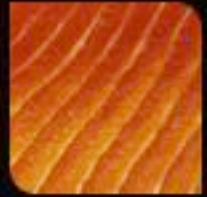






◇ APPETIZERS ◇

	SEASONAL EXPERIENCES lightly grilled, citrus dressing, herbs	€14		SALMON CEVICHE lime, ginger, coriander	€16
	BEEF TARTARE hand-cut beef, mustard, capers, egg yolk	€18		BURRATA creamy burrata, olive oil, toasted bread	€15
	TUNA TATAKI seared tuna, sesame, soy glaze	€19		YELLOWTAIL SASHIMI ponzu, jalapeño, chives	€20



◇ BEER ◇

CRAFT LAGER light, crisp, refreshing	€7
JAPANESE BEER smooth bitterness, dry finish	€8
DARK ALE roasted malt, subtle bitterness	€8

◇ WINE ◇

WHITE WINE — GLASS fresh, mineral, well-balanced	€9
RED WINE — GLASS round, structured, elegant finish	€9
ROSÉ WINE — GLASS light, fruity, dry	€8

◇ COCKTAILS ◇

MANGO DUST rum, mango, citrus	€14
BLOODY ORANGE vodka, blood orange, bitters	€14
MANHATTAN lemongrass infused russian standard platinum vodka, lime, jasmín green tea & matcha soda	\$33



◇ MAIN COURSES ◇

BLACK COD MISO slow cooked black cod, seasonal greens	€32	GRILLED SEA BASS lemon butter sauce, tender vegetables	€30
CLASSIC CESAR SALAD cold iceberg salad with avocado and fresh aromatic herbs	\$60	BEEF TENDERLOIN grilled beef, potato purée, jus	€34
DUCK BREAST pink roasted duck, red wine reduction	€29	VEGETARIAN PLATE seasonal vegetables, grains, light sauce	€26
LAMB SADDLE roasted lamb, herbs, gentle spices	€31	RISOTTO OF THE DAY seasonal produce, parmesan, olive oil	€27