



## MENÚ GASTRONÓMICO / GASTRONOMIC MENU



### APERITIVO / APERITIF



Edamame con aceite trufado  
Edamame with tartufo oil .

### PARA EMPEZAR / STARTED



Ensalada Oriental de frutas exóticas y vinagreta de bosque  
Oriental salad of exotic fruits and forest vinaigrette

Ebi Won Ton:

Rellenos de crudités de verduras y langostino fresco, con miel y mostaza emulsionada  
Stuffed vegetables and fresh shrimp crudité, with honey and emulsified mustard.



Usuzukuri de Tataki de atún con vieira, wakame, ikura y salsa yuzu wasabi  
Usuzukuri of Tataki tuna with scallop, wakame, ikura and yuzu wasabi sauce.

Nigiri de gamba / Prawn nigiri



Nigiri de atún bluefin / Tuna nigiri bluefin



Nigiri de tataki de salmón al pesto al humo de albahaca / Tataki nigiri of smoked salmon with pesto.



Sashimi de salmón, lima y sal de mandarina / Sashimi of salmon, lime and mandarin salt

### A ESCOGER / TO CHOOSE



California de micuit de foie, magret y rúcula / Micuit California of foie, magret and arugula



Uramaki Mojito: Menta, fresa, philadelphia y salsa concentrada de cítricos con yuzu y flambeado  
Mint, strawberry, philadelphia and concentrated citrus sauce with yuzu, flamed

California de langostino, mango y keypee / California shrimp, mango and keypee

Maki tempura de langostino y mango / Maki tempura with shrimp and mango

Uramaki Pez mantequilla ahumado, langostino, mayo trufada y ralladura de trufa  
Smoked butter fish, shrimp, truffled may and truffle grated

### POSTRES / DESSERT

COULANT DE CHOCOLATE NEGRO CON HELADO DE TE MATCHA  
BLACK CHOCOLATE COULANT WITH TE MATCHA ICE CREAM

DELICIOUS

ALWAYS FRESH

PRICE PER PERSON  
WATER AND  
1 BOTTLE OF WINE  
FOR 2 PEOPLE  
+ COFFEE

PRECIO POR PERSONA  
AGUA Y 1 BOTELLA DE VINO CADA 2 PERSONAS  
"PUNYETERU" + CAFÉ

40€  
IVA INCLUIDO



Sin Gluten / Gluten Free



Vegano / Vegan



Adaptable a free gluten.



Adaptable a Veganos / Vegan Adaptable.

