



The purest and authentic way of enjoying tuna

Akami sashimi	9€
Chu-Toro sashimi	9€
O-Toro sashimi	11€
Sashimi trilogy	12€
The traditional Japanese way to serve tuna on a rice ball gently spiced.	
Akami nigiri	3.50€
Chu-Toro nigiri	3.50€
O-Toro nigiri	4.50€
Toro nigiri with Batayoyo sauce (Butter and soy)	5.50€
Chu-Toro nigiri with asetra caviar	6€
Akami Kobu jime nigiri	4€
Umami Toro nigiri Truffle and shitake	4€
Tekamaki With tuna loin	10€
Negitoromaki With tuna tartar and spring onion	10.50€
Kimchi Uramaki and crispy nori seaweed With Chu-Toro	11.50€
Egg Uramaki With Akami, egg yolk and salmon roe	12.50€
Toro Chumaki With soy, cucumber and leek	12.50€
Roasted O-Toro Uramaki With avocado and sesame sauce	12.50€
Bread and appetizer service Terrace supplement 10%	2.50€

HOMEMADE DESSERTS

Lychee sorbet With grapefruit slush and ginger cream	7€
Sweet ceviche with tropical citrus marinade With melon and mezcal sorbet	6€
Catalan cream With baba and pineapple sorbet	6,5€

Oyster and tuna belly With pisco sour foam and seabed	20€
Sobrasada (cured sausage) of tuna With monkfish medallion and white garlic pinions	20€
Akami tartar With quail egg yolk, crispy celery and turnip, grilled pineapple and pickled negi onion	14€
Lightly roasted Chu-Toro tiradito with roasted red pepper, crunchy quinoa and pomegranate-sumac dressing	16€
Carpaccio of tuna belly With mustard ice cream, tomato tartar and foam of Mediterranean oil	14€
Red aguachile of tuna belly and shrimp With kaiso algae and tobiko	16€
Chu-Toro Tartar With trumpet of death mousse, artichoke and ham reduction	18€
Akami Nikkei ceviche With citrus based marinade	16€
Warm pickled tuna head meat With mango and citrus carrot foam	16€
And our cooked recipes	
Tuna ear With bone marrow and Akami tartar	18€
Homemade tuna croquettes	10€
Broken egg with tuna loin And black truffle with potato creamed and pork reduction	18€
Scorched rice with tuna stew and romanesco	22€
Ratatouille with tuna tail And emulsion of edamame, sisho and green curry	16€
Tuna harmonica With crayfish and iberian ham reduction	14€
Tuna belly brasied With emulsion of porcini mushrooms, glazed shallot and cream of parsnip	20€
Harmonica with Korean glaze With cauliflower cous cous	18€
Deboned collar With Lamb chops, feta cheese and hummus	20€
Tuna cheek With mushrooms catalonian stew	18€
Tuna sirloin steak With onion textures and grilled foie gras	24€
Warm tuna head meat With vegetables and mushrooms with clams in green sauce	20€

Chocolate and hazelnut cream With hazelnut sponge cake and "caramel du salé" ice cream	7€
Creamy White chocolate and coconut With sweet wine jelly and red fruits sorbet	6,5€
Cucumber and mint sorbet With gin & tonic and lemon jelly	6,5€