

The background features a repeating pattern of stylized white swans with long necks and wings, interspersed with pine trees. The swans are positioned in the upper and lower quadrants, while the pine trees fill the central and side areas. The entire pattern is rendered in a light, muted green color against a pale blue background.

M I T I K O
A S I A N E X P E R I E N C E

Our menu

Gastronomy – the art of using
food to create happiness.

Starters

"Tiraditos" of Iberian black pork

Marinated in a lemongrass and ginger sauce, served with roasted mandarins and a coriander and grapefruit dip

13.95

Bacon saam 🍷

Stewed in soy sauce with star anise and beets, served with pickled Thai chillies

12.95

Marriage of Chinese aubergines 🍷

Chinese aubergines with anchovies and pickled onion, accompanied by a wasabi-mayo sauce

11.50

Green curry taco 🍷

Cheek with green curry sauce, avocado, "pico de gallo" chunky tomato relish and coriander

9.90

Mitikoyaki

Diced nori seaweed with flambéed butterfish with nikiri and truffle sauce, leek, peeled tomatoes and a tomato emulsion

9.95 - 2 PIECES

Pop prawns 🍷

Tempura tiger prawn cubes with a creamy sauce, resting on a bed of kakiage

14.50

Moriwase Sushi

Romeo uramaki

Salmon tempura uramaki with mango and Dutch cucumber, topped with salmon and avocado, love sauce and eel

13.95

Julieta uramaki

Panko prawns and Philadelphia cheese, topped with flambéed salmon, mayonnaise, dill and caramelised onion

13.95

Montague Uramaki

Stuffed with mango and foie gras filling, topped with caramelised apple and flambéed with brown sugar

14.95

Capulet Uramaki

Stuffed with pomodoro tomato, mozzarella, and green asparagus, topped with avocado, parmesan cheese and pesto

13.95

Usuzukuris



Balfegó fatty red tuna

With a cherry tomato emulsion, a pinch of Hawaiian salt and arbequina olive oil

18.90

Salmon

Marinated with ponzu sauce, scallions, Hawaiian salt and a hint of jalapeno sauce

14.90

Japanese amberjack (hamachi)

With truffled ponzu sauce, Maldon salt and leek

18.90

Tataki of Japanese amberjack (hamachi)

Fillet of Japanese amberjack coated with black and white sesame, marinated in Canarian green sauce (mojo verde), accompanied by mango, Columbian-style "aji" sauce and mayonnaise

19.95

Nigiris

Balfegó fatty tuna

Fatty cut of tuna with oroshi Momiji (Japanese grated radish sauce), finished with a touch of black salt

7.95 - 2PIECES

Norwegian salmon

With creamy sauce, flambéed with lime

6.50 - 2PIECES

Butterfish

Wasabi with leek and truffle

6.50 - 2PIECES

Japanese amberjack (hamachi)

With nikiri sauce, oroshi Momiji (Japanese grated radish sauce) and salt

7.50 - 2PIECES

Atlantic scallops

Mayonnaise sauce with truffle and grated lime

7.50 - 2PIECES

Iberian pork bacon

Quail egg with Iberian pork bacon flambéed with truffle and Maldon salt

6.90 - 2PIECES

Beef sirloin

With foie gras, black truffle and Maldon salt

8.90 - 2PIECES

Balfegó tuna tsutsuma reta

Rice ball wrapped in tuna, topped with flambéed foie gras, sesame, spring onion and eel sauce

8.90 - 2PIECES

Fatty tuna gunkan

Nikiri sauce accompanied by quail egg

8.90 - 2PIECES

Japanese amberjack (Hamachi) gunkan

Fried rice wrapped in soybean paper, tartare of hamachi and Mitiko spicy sauce

8.50 - 2PIECES

Hakuna matata assortment

Omakase (Chef's selection)

19.95 - 8PIECES

Tartare

Fatty Balfegó tuna belly

With avocado, mango and shinomono sauce

19.50

Beef sirloin steak

Beef sirloin with red onion, capers, Worcestershire sauce, tabasco, truffle oil, quail egg yolk and crispy wheat

19.50

Signature Dim Sum

Siu Mai

Pouch of Iberian pork with oyster mushrooms

9.80 - 4 PIECES

Green Dumpling

Shiitake and green Pak Choi

8.50 - 4 PIECES

Ha Kao

Rice paste with prawn, chicken and bamboo

8.90 - 4 PIECES

Xiao Long Bao (steamed bun)

Pork loin and spider crab with chicken and truffle consommé

8.90 - 4 PIECES

Duck and foie gras gyoza

Torch-seared marinated duck with foie gras and raspberry conserve

9.80 - 4 PIECES

Madame Lu's Gyoza

Chicken with marinated vegetables, dipped in a raspberry sauce

9.95 - 6 PIECES

Duck & Roll

Crispy duck roll with mayonnaise, mustard and sweet and sour sauce, topped with prawns and micro vegetables

9.80 - 4 PIECES

Singapore Sandwich

Bao steamed bun stuffed with meat and vegetables with fried quail egg, hot & sour mayonnaise

9.50 - 2 PIECES

Mains

Steamed sea bass 🍷

Kimchi sauce with shichimi pepper blend, aromatic herbs and spices.
Steamed with sake

27.90

Cod in miso

Cod fillet marinated for 24 hours in sweet miso sauce,
accompanied by steamed seasonal vegetables and white rice

24.90

Scallops with vermicelli noodles 🍷

Cantonese-style soy sauce, chopped garlic, chilli and spring onion

14.50

Red curry prawns 🍷

Prawns with a spicy creamy red curry sauce
accompanied by basmati rice

14.95

Cantonese fried rice 🍷

Sautéed wild black rice with vegetables, seasonal seafood and rou song.
Flavoured with banana leaf

14.95

Pad Thai

Rice noodles and tamarind sauce accompanied by micro vegetables and sautéed prawns

14.95

Slow-cooked free-range chicken thigh 🍷

Chicken thigh cooked at a low heat and finished on the grill with
kimchi-chimichurri sauce, accompanied by seasonal vegetables

16.50

Coconut-stewed cheek

Stewed in coconut milk with peanuts, served with stir-fried basmati rice and fresh coriander

16.95

Sirloin with Canarian green sauce (mojo verde)

Sirloin marinated in miso-raspberry sauce, Canarian green sauce, accompanied by steamed buns

18.95

Dan soba noodles 🍷

Noodles with ground pork, pepper, sliced egg, peanut sauce and spicy Sichuan sauce

13.95

Coated duck

Peking style with hoisin sauce, leek and cucumber, served with pancakes.

36.95 - HALF / 58.95 - WHOLE

Sweet End



Semi-liquid sweetened milk cake

6.95

Creamy cheesecake

6.95

Chocolate volcano

9.25

Green tea pounded rice cake with avocado truffle and green tea

5.90

Mango pounded rice cake with avocado truffle and green tea

5.90

The dishes marked with 🌶️ contain spicy in different degrees of intensity.

We have a letter of allergens available to our customers.

In both cases, if you consider it necessary, consult our staff.

VAT included in prices