



Our menu

Gastronomy is the art of
using food to create happiness.

Starters

“Tiraditos” of Iberian pork shoulder

Marinated in sweet sauce with lemongrass and ginger, roasted tangerines and coriander and grapefruit sauce

13.95

Green curry taco

Cheek with green curry sauce, avocado, pico de gallo and coriander

9.90

Mitikoyaki

Diced nori seaweed with flambéed butterfish, with nikiri and truffle sauce, leek, pomodori tomato and tomato emulsion

9.95 - 2PCS

Pop prawns

Mini tempura tiger prawn cubes with creamy sauce and accompanied with a kakiage base

14.95

Duck & Roll

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

9.80 - 4PCS

Moriwase Sushi

Romeo uramaki

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

14.95

Julieta uramaki

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

14.95

Mr Crunch roll

Tempura salmon roll topped with salmon tartare, tobiko, shichimi and tabasco

13.95

Miss Lady uramaki

Filled with tanuki, pomodoro tomato, avocado, Dutch cucumber and topped with Balfegó fatty tuna and candy floss

15.95

Usuzukuris



Balfegó fatty red tuna

With cherry tomato emulsion, pinch of Hawaii salt and Arbequina oil

19.90

Salmon

Marinated with homemade ponzu sauce, spring onions, Hawaiian salt and a touch of jalapeño sauce

15.90

Hamachi

With truffled ponzu sauce, Maldon salt and leek

19.90

Sea bass

Natural citrus juice base, purple onion, coriander, yuzu tobiko, ito togarashi and sesame oil

17.90

Nigiris

Balfegó fatty tuna

Fatty cut of tuna with momiji oroshi and finished with a touch of black salt

7.95 - 2PCS

Norwegian Salmon

With creamy sauce flambéed with lime

6.90 - 2PCS

Butterfish

Wasabi with truffle and leek

6.90 - 2PCS

Hamachi

With nikiri sauce, momiji orhosi and salt

7.50 - 2PCS

Atlantic scallops

Mayonnaise sauce with truffle and grated lime

7.90 - 2PCS

Maldonado Iberian bacon

Quail egg with Iberian bacon flambéed with truffle and Maldon salt

6.90 - 2PCS

Beef sirloin

With foie, black truffle and Maldon salt

8.90 - 2PCS

Picanha

Mature picanha + 30 days Discarlux

9.80 - 2PCS

Balfegó tuna Tsutsuma Reta

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

8.90 - 2PCS

Hamachi Gunkan

Fried rice topped with green Mamenori, hamachi tartare and spicy Mitiko sauce

8.50 - 2PCS

Hakuna matata assortment

Omakase (Chef's selection)

19.95 - 8PCS

Tartare

Fatty Balfegó tuna belly

With avocado, mango and shinomono sauce

19.90

Beef sirloin steak

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

19.90

Sitake tartare

With oyster mushrooms, tofu, poached egg and bathed in truffle sauce and ponzu

16.90

Signature Dim Sum

Siu Mai

Iberian pork pouches with oyster mushrooms and bathed in white sesame sauce with black bean chilli

9.80 - 4PCS

Duck gyozas and foie gras

Marinated duck with foie gras, raspberry jam and flamed with the blow torch

9.80 - 4PCS

Madame Lu's Gyozas

Chicken with marinated vegetables and bathed in a raspberry sauce

9.95 - 6PCS

Xiao Long Bao

Pork loin, Txangurro, chicken and truffle consommé

9.50 - 4PCS

Singapore Sandwich

Bao filled with meat and vegetables with fried quail egg, mayonnaise

9.50 - 2PCS

Mains



Steamed sea bass

Kimchi sauce with shichimi,
aromatic herbs, spices, steamed sake

29.50

Cod in miso

Cod loin macerated for 24 hours in sweet miso sauce,
accompanied by steamed seasonal vegetables and basmati rice

28.50

Scallops with Vermicelle Noodles

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

15.50

“Mill bellos”

Sautéed noodles with seafood fumet base infused in red and green curry, coconut milk,
seasonal vegetables, prawn and finished with a touch of green sauce

16.95

Pad Thai

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

14.95

Cantonese fried rice

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

15.50

Coconut stewed cheek

Stewed in coconut milk and peanuts with basmati rice sautéed in wok and fresh coriander

16.95

Sirloin with Canarian green sauce

Macerated tenderloin with miso raspberry sauce, Canarian green sauce and accompanied with bao bread

18.95

Lacquered duck

Pekinese style with hoisin sauce, leek and cucumber accompanied by crepes

37.95 - HALF / 65.00 - WHOLE

Sweet End



Semi-liquid dulce de leche cake

7.50

Creamy cheesecake

7.50

Chocolate volcano

9.25

Matcha tea mochi with avocado truffle and matcha tea

6.50

Mango mochi with avocado truffle and matcha tea

6.50

* Dishes marked with  contain spice in varying degrees of intensity.

* The dishes do not have a predetermined exit order,
check with our staff if you want any specific order.

* We recommend sharing all dishes.

* Our allergen menu is available, please check with our staff.

VAT included in the prices