

THE RITUAL FEAST



A SENSORY JOURNEY BETWEEN JAPAN AND THE MEDITERRANEAN, INFUSED WITH THE VIBRANT RHYTHM OF IBIZA

PRELUDE

THE FIRST BEAT OF THE NIGHT, SMALL BITES TO START THE EXPERIENCE

Croissant	Sage Aioli	<i>Egg, Milk, Gluten, Soy, Nuts</i>
Edamame	Butter, Sweet Chili	<i>Soy, Dairy, Crustacean, Fish, Peanut, Sesame</i>
Ham	Iberian	<i>Gluten</i>
Rubia Gallega	Cured	<i>Gluten</i>
Oyster	Natural	<i>Molluscs</i>
Oyster	Purple Shiso Vinegar, Coriander Oil	<i>Molluscs, Sulphites</i>
Oyster	Tiger Milk, Gochujang, Coriander, Spicy Fennel	<i>Molluscs, Sulphites, Soy, Gluten, Celery</i>
Oscietra Caviar 50g	Blinis, Sour Cream	<i>Fish, Gluten, Lactose</i>
Beluga Caviar 50g	Blinis, Sour Cream	<i>Fish, Gluten, Lactose</i>

HARMONIC GREENS

BALANCE, FRESHNESS, AND TEXTURE CONTRAST,
LIKE A PERFECTLY TUNED MELODY

Tomato	Seasonal Tomatoes, Rose Vinaigrette	<i>Dairy, Soy, Gluten</i>
Artichoke	Grilled Ají Amarillo, Furikake	<i>Fish, Celery, Sesame, Sulphites</i>
Stracciatella	Glazed Shallots, Cantonese Nuts	<i>Lactose, Nuts, Soy, Gluten</i>
Aubergine	Roasted Herb Vinegar, Ginger Yogurt, Herbs, Gochugaru	<i>Sulphites, Lactose, Sesame</i>

RAW SESSIONS

A FRESH AND VIBRANT SET, WHERE EVERY BITE IS A PERFECT CHORD

Red Prawn	Carpaccio, Elderflower Dressing	<i>Crustacean, Fish, Sulphites</i>
Tuna Tiradito	Lemongrass Ponzu	<i>Sulphites, Fish, Soy</i>
Tuna Tartar	Crispy Nori, Nikkei Guacamole	<i>Fish, Soy, Gluten, Sesame, Sulphites</i>
Wagyu	Tartar, Kimchi Fennel, Tacos	<i>Mustard, Soy, Gluten, Fish, Egg, Sulphites</i>

HOT STAGE

A FUSION OF UMAMI FLAVOURS AND JAPANESE TECHNIQUES
WITH MEDITERRANEAN ACCENTS. THE HEADLINERS OF THE NIGHT:
BOLD, INTENSE, AND UNFORGETTABLE

King Crab	Batayaki Butter	<i>Crustacean, Dairy, Soy, Fish</i>
Scallop	Gratinated Parmesan Emulsion	<i>Molluscs, Lactose, Celery, Fish</i>
Sole	Oven Cherry Tomatoes, Kalamata Olive	<i>Fish</i>
Baby squid	Fried Shichimi Togarashi, Yuzu Mayo	<i>Fish, Egg, Soy</i>
Chicken	Grilled Sweet Potato Purée	<i>Sulphites</i>
Lamb Chops	Sautéed Lavender Chimichurri, Potato Puree	<i>Sulphites, Dairy</i>
Wagyu	Grilled Café Paris Butter Tokyo Style	<i>Lactose, Soy, Gluten, Sulphites, Fish, Mustard</i>

SIDE BEATS

THE PERFECT ACCOMPANIMENT TO KEEP THE RHYTHM GOING

Asparagus	Grilled Almond, Pesto Rúcula	<i>Sesame/Nuts</i>
Mushrooms	Grilled Wasabi, Spinach	<i>Dairy/Mustard</i>
Mixed Greens	Green Ponzu	<i>Sulphites</i>
Fried Potatoes	Fried	
Truffle Potatoes	Fried	<i>Lactose</i>
Sweet Potato	Fried Vanilla Mayo	<i>Egg</i>

CHERRY SUSHI BAR

Tuna	Nigiri	<i>Gluten, Soy, Dairy, Egg, Sesame, Molluscs, Fish.</i>
O-Toro	Nigiri Tuna	<i>Gluten, Soy, Dairy, Egg, Sesame, Molluscs, Fish</i>
Salmon	Nigiri	<i>Gluten, Soy, Dairy, Egg, Sesame, Molluscs, Fish</i>
Wagyu	Nigiri	<i>Gluten, Soy, Dairy, Egg, Sesame, Molluscs, Fish</i>
Fankimaki	Futomaki, Prawn, Avocado	<i>Gluten, Soy, Egg, Crustaceans, Fish</i>
Rainbow	Uramaki, Prawn, Hamachi, Avocado	<i>Gluten, Soy, Crustaceans, Fish, Egg</i>
Salmon & Crab	Uramaki, Crab, Avocado	<i>Gluten, Soy, Crustaceans, Fish, Egg</i>
Wagyu Baby	Uramaki, Shiitake, Cucumber, Foie, Truffle Mayo	<i>Gluten, Soy, Fish, Mustard, Sesame,</i>
Dynamite Tuna	Uramaki, Tuna, Cucumber	<i>Gluten, Soy, Fish, Mustard</i>
Extra Caviar Oscietra		<i>Fish</i>

SWEET ENCORE

DESSERTS THAT BLEND JAPANESE ELEGANCE
WITH MEDITERRANEAN INDULGENCE

Chocolate	Cookie, Creamy Chocolate, Seaweed Caramel	<i>Dairy, Egg, Gluten, Sulphites, Soy, Mustard</i>
Lavanda	Ice Cream, Caramel Foam, Caramelized Popcorn	<i>Dairy, Egg</i>
Vanilla	Sponge Cake, Coconut, Orange	<i>Egg, Gluten, Dairy, Soy, Mustard</i>
Milk	Flan, Caviar	<i>Fish, Egg, Dairy</i>



SERVICE CHARGE

**A 10% service charge
will be added to the final bill.**

*The service charge is a discretionary payment
for services rendered by our personnel. If you
want to remove or modify the amount,
please speak to the staff.*

*Payment of the final bill implies acceptance
of the service charge.*

ALLERGENS MENU

