



RESTAURANT  
WINE BAR & COCKTAILS

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ENGLISH



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## APPETIZERS

SALMON & SOLE CEVICHE, GINGER JUICE, RED ONION, JALAPEÑO CHILI, SOY SAUCE AND LIME JUICE. SWEET POTATO QUENELLE, CRISPY ONION RINGS, CAJU NUTS.

FREE RANGE EGG MOLLET OVER CHEESE AND WILD MUSHROOMS CROQUETTE, CARAMELIZED ONION AND BROWN STOCK

NEW ORLEANS STYLE SHRIMPS WITH BACON, CORNBREAD, SPICY TOMATO SAUCE AND GREEN MOJO SAUCE

SAUTÉED VEAL SWEETBREADS WITH SILKY CARROT PURÉE, BROCCOLI, PROVOLETA CHEESE AU GRATIN, SWEET CHILI SAUCE

APPLE AND GOAT CHEESE TARTE TATIN, WITH CASHEW NUT CREAM AND MICROGREENS

SPANISH OCTOPUS SALAD WITH POTATO & SMOKED PAPRIKA QUENELLE, RED ONION, CORIANDER, ORANGE WEDGES AND CRIOLLA VINAIGRETTE

PORK & VEGETABLE SPING ROLLS SERVED WITH MANGO, PINEAPPLE, CORIANDER AND JALAPEÑO SAUCE, PEANUT SAUCE

OYSTERS HALF DOZEN OYSTERS SERVED WITH LEMON WEDGES & VEGETABLES CEVICHE

## MAIN COURSES

RIBEYE STEAK WITH PANZANELLA SALAD AND POTATOE & SOFT ROASTED GARLIC PURÉE

BACON WRAPED LAMB KAFTA, BEETROOT SLICES WITH DIJÓN MUSTARD & HONEY, LENTILS, AVOCADO, CORIANDER AND JALAPEÑO SALAD, SHERRY VINEGAR

BROWN SUGAR BRÛLÉE DUCK CONFIT, SILKY QUINCE PURÉE AND CANDIED KUMQUAT & ORANGE ZEST

HONEY, CORIANDER AND BLACK PEPPER MARINATED PORK FLANK STEAK WITH GREEN CURRY DRESSING, SWEET POTATO & PINEAPPLE PURÉE, TASTED PEANUTS

GRILLED SALMON WITH GREEN PEA PURÉE, SALTED BABY POTATOS WITH BACON AND SUN DRIED TOMATOS, BRIOCHE BREAD FAROFA AND LIME ZEST

SQUID INK & SEAFOOD STOCK RISOTTO WITH TOMATO SAUCE BRAISED CALAMARETTI

ITALIAN DURUM WHEAT PAPPARDELLE WITH SEAFOOD SAUCE, SHRIMP AND BAKED CHERRY TOMATOES

BUTTERNUT SQUASH RAVIOLI WITH DIJON MUSTARD, BEURRE NOISETTE SAUCE, SAUTÉED SPINACH, ORANGE SYRUP AND TOASTED ALMONDS



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## SUSHI

### COMBINED DISHES

#### ICHIBAN CLASSIC

6 MAKIS, 7 NIGURI (SALMON & WHITE FISH), 6 PIECES MIX SASHIMI

#### ICHIBAN ROYALE

6 MAKIS, 7 NIGURI (SALMON, OCTOPUS, SHRIMP), 6 PIECES MIX SASHIMI

#### KOI CLASSIC (FOR TWO PEOPLE)

16 MAKIS, 11 NIGURI (SALMON & WHITE FISH), 12 PIECES MIX SASHIMI

#### KOI ROYALE (FOR TWO PEOPLE)

16 MAKIS, 11 NIGURI (SALMON, WHITE FISH, OCTOPUS, RED TUNA, SHRIMP), 12 PCS MIX SASHIMI

#### COMBINED ROLLS (24 PIECES)

16 ASSORTED MAKIS, 8 SPECIAL ROLLS

### SPECIALS

#### CRISPY SHRIMP ROLL (8 PIECES)

ROLLED IN AVOCADO SLICES WITH ASIAN MOLE SAUCE AND TOASTED PEANUT POWDER;  
RICE AND BLACK BEAN CRACKERS

#### TUNA TAMAGO PORTOBELLO ROLL (8 PIECES)

RED TUNA, TAMAGO AND PORTOBELLO MUSHROOMS URAMAKI,  
GINGER AND MIRIN COULIS AND A VERY SPECIAL PRESENTATION

#### BUENOS AIRES TOSTADAS (6 PIECES)

SALMON TARTARE OVER BLACK SESAME HOMEMADE CRACKERS, WITH AVOCADO,  
CREAM CHEESE AND SAUTÉED SHRIMP; TERIYAKI SAUCE

#### RED TUNA TOSTADAS MEXICANAS (6 PIECES)

"SASHIMI" RED TUNA GRAVLAX OVER HOMEMADE CRACKERS  
WITH BEAN & JALAPEÑO MAYO, CORN KERNELS, RED ONION AND AVOCADO SLICES

#### RED TUNA TARTARE OSHI SUSHI (8 PIECES)

WITH MANGO SLICES AND DIJON A L'ANCIENNE MOUTARDE OVER MOLDED RICE, BURNT MANGO  
AND COCONUT MILK SAUCE, TOASTED COCONUT FLAKES

#### PORTOBELLO & KALE OSHI SUSHI (8 PIECES)

RICE PIECES STUFFED WITH AVOCADO AND SESAME SEEDS, TOPPED WITH GRILLED  
PORTOBELLOS WITH OYSTER SAUCE SYROP, SHIITAKE AIR AND KALE IN TEMPURA

#### SPANISH OCTOPUS TIRADITO

SPANISH OCTOPUS, ORIENTAL STYLE LECHE DE TIGRE, CORIANDER,  
SMOKED CHILE SAUCE, OLIVE OIL & ORANGE DUST AND BLACK OLIVE POWDER

### NIGURI, SASHIMI, MAKIS

#### NIGURI SUPREME (15 PIECES)

SALMON, WHITE FISH, RED TUNA, OCTOPUS, SHRIMP

#### SASHIMI SURTIDO (20 PIECES)

SALMON, WHITE FISH, RED TUNA, OCTOPUS

#### NEW YORK ROLL (9 PIECES)

SALMON & AVOCADO

#### PHILADELPHIA ROLL (9 PIECES)

SALMON, AVOCADO AND CREAM CHEESE

#### GOHAN RICE BOWL

SERVED WARM TOPPED WITH MIX TOASTED SESAME SEEDS AND NORI SEAWEED

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SUSHIMAN NICO BARBEITOS

EVENTUALLY THE DISHES FROM THE SUSHI BAR AND THE KITCHEN MAY HAVE  
DIFFERENT TIMING. TIP NOT INCLUDED.



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## DESSERTS

### OFELIA

DARK CHOCOLATE BROWNIE WITH HAZELNUTS, CACAO GANACHE, RASPBERRY SORBET,  
WILDBERRIES JAM, WHITE CHOCOLATE & VANILLA CREAMY MOUSSE

### DANZÓN CHEESECAKE

WITH BERRIES AND WILD BERRY SAUCE

### CARAMELIZED APPLE CAKE

STUFFED WITH VANILLA "CREMOSO", WHISKY FLAVORED BISCUIT, VERY FRESH GREEN APPLE  
SORBET AND TOFFEE SAUCE

### WARM DULCE DE LECHE SOUFFLÉ FONDANT

"ARROZ CON LECHE" ICE CREAM, DULCE DE LECHE CORNET

### LEMON TRIFLE

LEMON BISCUIT, LEMON CREMOSO, FRESH GRAPEFRUIT SORBET, TORRONTÉS WINE & VANILLA  
GELÉE, ITALIAN MERINGUE

### DDL BOX

MERINGUE BOX FILLED WITH DULCE DE LECHE AND VANILLA PASTRY CREAM OVER  
PECAN NUTS CAKE, CHOCO CHIP DDL ICE CREAM, DDL SAUCE

### WARM CHOCOLATE FONDANT

CLASSIC, WITH PASSION FRUIT SAUCE, CACAO PAPER AND LIME ICE CREAM

### ICE CREAM

WITH STRAWBERRY, CHOCOLATE OR DULCE DE LECHE SAUCE

### DESSERT SAMPLING