

BA3

VALENTINES MENU

Enjoy our complete culinary experience, from Japan to South America. All dishes served for sharing in the center of the table, perfect for two. Add wine package for full experience and let us know if you'd like a table in the bar after dinner.

EDAMAME

Salty and spicy (SO)

CARIBBEAN SALAD

Pineapple, avocado, mango, shiso-mango dressing and chips (SO)

SALMON TIRADITO

Salmon sashimi, truffle ponzu, acevichada sauce, avocado cream, pineapple, mix cress, crispy quinoa, trout caviar, unagi sauce, white sesame (F, SO, SE, SU, E)

TUNA CRISPY MAKI

Crispy rolls with tuna tartar, pineapple, avocado cream, unagi sauce, spring onion (F, GH, SO, SE, E, SU)

CRISPY VEGGIE GYOZAS

Pico de gallo, cabbage, sesame and yuzu ponzu sauce (GH, SO, SE)

CHICKEN KARAAGE

Japanese style crispy chicken, chives, kizami nori with chilli and creamy white wasabi (GH, SO, E, SE)

SUSHI KIMCHEE RICE

Chives, sesame, kimchee (SE, SO, F)

CHOCOLATE MOCHI

Strawberries and cookies (GH, N, L)

Price 650,- per person

Add wine 445,- (3 units)

Let us know if there are any allergies in the group in advance.

ALLERGENS:

F - Fish, S - Shellfish, B - Molluscs, GH - Gluten wheat, SO - Soy, SE - Sesame seeds, SL - Cellery, E - Egg, M - Milk Laktose, PE - Peanuts, N - Nuts, SN - Mustard, LU - Lupin, SU - Sulfitt

**This menu is only available for the 14th of February*



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