Oyster Poget nº3 "Spéciale"

Natural

Ponzu

In miso sauce

Ceviche-style

Jimmy's & JOSELITO

JOSELITO **Iberian Ham 2020 Gran Reserva**

JOSELITO **Iberian Ham 2016 Vintage**

JOSELITO **Iberian Ham Duo (Gran Reserva and Vintage)**

Bites to Discover

Foie Eclair and calamansi reduction

Steak Tartare on crispy, smoked yolk and nori seaweed, with caviar (2 pcs.) *Wow!*

National Award for Best Steak Tartare 2025

Bluefin tuna Katsu Sando

Kimchi crab and caviar croquette (2 pcs.)

Waygu and unagi eel saam (3 pcs.)

JOSELITO **stewed pork dim sum (3 pcs.)** *Recommended!*

To Share

Grilled avocado and lobster salmagundi *Wow!*

Nikkei wild sea bass ceviche

Red tuna and sea urchin tiradito with ponzu on sushi rice

Burrata, salmon tartare and tomato concassé

King Crab salad

Truffled False Risotto

Moorish skewers of suckling lamb, hummus and naan bread *Wow!*

Nigiri Sushi

Jimmy's Selection (6uds.)

Almadraba bluefin tuna

NZ Salmon

Hamachi

Aburi JOSELITO pork steaks and foie *Wow!*

Aburi NZ salmon with sweet mayo

Aburi bluefin tuna and unagi sauce

Wagyu and toffee Johnnie Walker Blue Label nigiri *Wow!*

Cabaret Rolls

King Crab, avocado and kimchi

Bluefin tuna, spring onion and spicy

Wagyu Roll-ex, caviar and gold leaf

Aburi salmon, avocado, cucumber and sweet mayo

Tempura shrimp, avocado and teriyaki

Spinach, pumpkin, mango and avocado (Veggie)

Wok and Vegetables

Grilled artichoke, egg and JOSELITO Iberian ham

Sautéed mini vegetables wok with oyster and yondu sauce

Stir-fried noodles with Angus, vegetables and macha MX sauce

Fish and Seafood

Grilled monkfish fillet with Thai curry and coconut sauce

Nikkei-style steamed sea bass with sautéed vegetables

Wild turbot loin cooked on the Robata grill Wow!

XXL large red prawn (Un.)

Meat and poultry

American Black Angus skirt steak (300gr.)

Macallan Sirloin (350gr.)

Rubia Gallega breed cow chop aged 35 days (2 people, 500 gr.)

Wagyu Tomahawk (4 people, approx 1.3 kg) Wow!

Angus low temperature fifth rib (2 people, 450gr.)

Beef Wellington accompanied by Perigourdine Sauce (2 ppl.) Wow!

Seasonal hot dessert

Traditional chocolate soufflé à la minute with cocoa gloss and hazelnut ice cream.
12 min. needed for preparation

Wow!