

Oyster Poget n°3 "Spéciale"

Natural

In miso sauce

Ponzu

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

Grilled avocado, bluefin tuna tartare and caviar *Wow!*

Kimchi crab and caviar croquette (2 pcs.)

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

To Share

Waygu and unagi eel saam (3 pcs.)

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 (6 pcs.)

Aburi JOSELITO pork steaks and foie *Wow!*

Almadraba bluefin tuna

Aburi NZ salmon with sweet mayo

NZ Salmon

Aburi bluefin tuna and unagi sauce

Hamachi

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 mayonnaise
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 ppl. 500 gr.)
Wagyu Tomahawk (4 ppl. approx 1.3 kg) *Wow!*
Angus low temperature fifth rib (2 ppl. 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!