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

Angus ribeye taco with avocado and Mexican red salsa (1 pc.)
(Seasonal Special)

Bluefin tuna Katsu Sando

Grilled avocado, bluefin tuna tartare and caviar Wow!

JOSELITO stewed pork dim sum (3 pcs.)
(Seasonal Special)

To Share

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.)

Almadraba bluefin tuna

NZ Salmon

Aburi JOSELITO pork steaks and foie Wow!

Aburi NZ salmon with sweet mayo

Aburi bluefin tuna and unagi sauce

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)

Pasta and Vegetables

Rigatoni with shallot sauce and caviar
(Seasonal Special)

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

Grilled artichoke, egg and JOSELITO Iberian ham

Sautéed mini vegetables wok with oyster and yondu 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

Suckling lamb and noisette cauliflower purée with saffron and thyme sauce
(Seasonal Special)

American Black Angus skirt steak (300gr.)

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

Wagyu Tomahawk (4 ppl. approx 1.3 kg) Wow!

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!