



Summer Pleasures

Oysters, Caviar & Champagne

Oyster
Raw or Robata Grilled
four euros

Two Japanese inspired Oysters
Ponzu | Ikura | Rice Pearls
eleven euros

Two Mexican inspired Oysters
Lime | Cucumber | Jalapeño
eleven euros

Caviar
50gr Imperial Royal Oscietra
Mexican & Japanese inspired Blini | Sour Cream
one hundred and fifty euros



Summer Pleasures Oysters, Caviar & Champagne

Caviar & Louis Roederer
50gr Imperial Royal Oscietra
Mexican & Japanese inspired Blini
Bottle of Louis Roederer Collection 243
two hundred forty-five euros

Caviar, Dozen Oysters & Louis Roederer
50gr Imperial Oscietra | Mexican & Japanese inspired Blini
Bottle of Louis Roederer Collection 243 | Dozen Oysters
two hundred eighty euros

Caviar & Louis Roederer
125gr Imperial Royal Oscietra | Mexican & Japanese inspired Blini
Sour Cream | Bottle of Louis Roederer Collection 243
three hundred eighty-five euros

More Caviar for you?
10gr Supplement Imperial Royal
Oscietra on any of our Dishes
twenty-five euros



Mexican

Guacamole

Pico de Gallo | Tortilla Chips | Fresh Herbs
nine euros

Beet Salad

Macadamia | Fresh Herbs
twelve euros

Tuna Tostada

Fried Corn Tostada | Avocado | Chipotle Mayonnaise
seventeen euros

Zucchini Tostada

Fried Tortilla | Sikil Pak | Habanero Chili
fourteen euros

Aguachile

Carabinero | Cucumber | Coriander
forty euros

Vuelve a la Vida Ceviche

Shrimp | Octopus | Carabinero Jus
twenty-two euros

Ceviche de Pescado

Catch of the Day | Tomato | Cucumber
twenty-four euros



Mexican

Scallop Tiradito
Avocado | Mini Corn | Lemon
twenty-one euros

Octopus Tlayuda
Fried Corn Tostada | Peanut Mole | Fresh Herbs
twenty-two euros

Pescado Taco
Catch of the Day | Tortilla | Fresh Herbs
seventeen euros

Birria Taco
Smoked Mushroom | Coriander
thirteen euros

Cochinita Taco
Black Pork | Pickled Onion | Black Bean
fourteen euros

Roasted Beef Quesadilla
Radish | Cheese | Robata Grill Onion
nineteen euros

Pescado Zarandeado
Catch of the Day | Black Beans | Pickled Cucumber & Apple | Tortillas
fourty-five euros

Mexican BBQ
Roasted Beef | Pimentos Padron | Radish | Avocado Cream | Tortillas
fourty-five euros



Mexican

Dessert

Mangonada

Mango Sorbet | Orange | Tajin Chili

fifteen euros

Tres Leches

Coffee Ice Cream | Almond | Salted Caramel

fifteen euros



Japanese

Starters

Usuzukuri
Catch of the Day | Ponzu
twenty-two euros

Gyozas
Dumpling | Edamame
ten euros

Aburi Hotate
Scallops | Oscietra Caviar
thirty euros

Usuzukuri Takô
Carpaccio of Octopus | Curry Powder
twenty-five euros

Tataki
Tuna | Miso Jus
twenty-four euros



Sushi | Two Pieces

O-Toro
Fatty Tuna
twenty-two euros

O-Toro & Caviar
Fatty Tuna | Oscietra
Caviar
thirty-two euros

Chu-Toro
Medium Fatty Tuna
twenty euros

Akami
Bluefin Tuna
eighteen euros

Maguro Foie
Akami | Foie Gras
twenty-four euros

Sake
Salmon
ten euros

Ikura
Salmon Caviar
twenty euros

Hamachi
Yellowtail
twelve euros

Hirame
Japanese Turbot
ten euros

Tai
Japanese Sea Bream
fourteen euros

Umihigoi
Red Mullet
fourteen euros

Aji
Horse Mackerel
ten euros

Kurodai
Blackhead Seabream
twelve euros

Suzuki
Sea Bass
fourteen euros

Ika
Squid
ten euros

Takô
Octopus
ten euros

Ebi
Shrimp
ten euros

Hotate
Scallop
nine euros

Tamago
Japanese Omelette
six euros

Wagyu A5
twenty-two euros

Wagyu A5 &
Oscietra Caviar
thirty-two euros

Unagi
Freshwater Eel
fourteen euros



Maki | Six Pieces

Negitoro Maki
Tuna Tartar
sixteen euros

Teka Maki
Bluefin Tuna
twelve euros

Sake Maki
Salmon
twelve euros

Kappa Maki
Cucumber
eight euros

Sashimi

Carabinero | Oscietra Caviar
fourty-nine euros

Twelve Pieces
thirty euros

Twenty-Five Pieces
fifty-five euros



Japanese

Main Course

Yakiniku
Wagyu A5 Tataki
Fifty-five euros

Yakizakana
Catch of the Day | Robata
thirty-two euros

Kushiyaki
Two Japanese Skewers | Vegetable
six euros
Two Japanese Skewers | Chicken
ten euros

Buta No Kakuni
Black Pork Belly
twenty euros

Tuna Katsu
Fried Tuna
twenty-four euros

Chef Selection
12 Nigiri
eighty-five euros

Dessert

Anmitsu
Azuki Beans | Sorbet Yuzo | Fruit
fifteen euros

Matcha
Matcha Cream | Lychee | Ginger Foam
fifteen euros



Champagne

Delamotte Blanc de Blancs N.V.

Magnum 150cl
three hundred and fifty euros

Bottle 75cl
one hundred and seventy-five euros

by glass
thirty-five euros

Billecart-Salmon Brut Rosé N.V.

Magnum 150cl
three hundred and fifty euros

Bottle 75cl
one hundred and seventy euros

Louis Roederer Collection 243

Bottle 75cl
one hundred and ten euros

by glass
twenty-three euros



Champagne

Louis Roederer Vintage Rosé 2016

Bottle 75cl

one hundred and seventy-five euros

by glass

thirty-five euros

Louis Roederer Vintage 2015

Bottle 75cl

two hundred and sixty euros

Louis Roederer Cristal 2014

Bottle 75cl

five hundred and fifty euros

Gégé Blanc de Noir Brut NV

Bottle 75cl

sixty-five euros

by glass

fifteen euros

Gégé Rosé Brut NV

Bottle 75cl

sixty-five euros

by glass

fifteen euros



White Wine

Barranco Longo Arinto 2020 – Algarve

Bottle 75cl

sixty euros

by glass

thirteen euros

Parcela do Roseiral Aveleda Alvarinho 2019 – Minho

Bottle 75cl

seventy euros

by glass

fifteen euros

Contacto Alvarinho by Anselmo Mendes 2021 Monção e Melgaço

Bottle 75cl

fifty euros

by glass

eleven euros

Contacto Alvarinho by Anselmo Mendes 2019 Monção e Melgaço

Magnum 150cl

one hundred and five euros

by glass

eleven euros



White Wine

Quinta de Lemos Dona Santana 2022 – Dão

Bottle 75cl
seventy euros

by glass
fifteen euros

Covela Reserva 2016 – Minho

Bottle 75cl
ninety-five euros

by glass
twenty euros

Quinta da Chocapalha Chardonnay 2022 – Lisboa

Bottle 75cl
sixty euros

by glass
thirteen euros

São Luiz Winemaker's Collection 2018 – Douro

Bottle 75cl
ninety euros

by glass
nineteen euros

Greywacke Sauvignon Blanc 2022 - New Zealand

Bottle 75cl
seventy-five euros

by glass
sixteen euros



Rosé Wine

Miraval 2021 - Côtes de Provence

Magnum 300cl
three hundred seventy-five euros

Magnum 150cl
one hundred seventy euros

Bottle 75cl
eighty-five euros

by glass
eighteen euros

Quinta de Fonte Souto 2022 – Alentejo

Bottle 75cl
sixty euros

by glass
thirteen euros



Rosé Wine

Vinha da Rosa João Portugal Ramos 2022 – Alentejo

Magnum 150cl
one hundred and fifty-five euros

Bottle 75cl
sixty euros

by glass
thirteen euros

Quinta do Monte d'Oiro 2022 – Lisboa

Magnum 150cl
one hundred and thirty euros

Bottle 75cl
sixty-five euros

by glass
fourteen euros



Red Wine

Post Scriptum de Chryseia 2021 – Douro

Bottle 75cl
sixty-five euros

by glass
fourteen euros

Post Scriptum de Chryseia 2020 – Douro

Magnum 150cl
one hundred and fifty euros

Invincible N°2 2019 – Douro

Bottle 75cl
sixty euros

by glass
thirteen euros

Dom Bella 2014 – Dão

Magnum 150cl
two hundred and ten euros

by glass
twenty-two euros



Red Wine

Dom Bella 2017 – Dão

Bottle 75cl
one hundred and five euros

by glass
twenty-two euros

Vicentino Pinot Noir 2019 – Alentejo

Bottle 75cl
one hundred and five euros

by glass
twenty-two euros

Quinta de Fonte Souto 2018 – Alentejo

Bottle 75cl
sixty euros

by glass
thirteen euros



Sweet Wine

Blandy's 10 Years Old – Madeira

Bottle 50 cl
seventy-five euros

by glass
fourteen euros

Graham's “The Tawny” - Port Tawny

Bottle 75cl
seventy-five euros

by glass
ten euros

Quinta do Noval Unfiltered 2017 - Port LBV

Bottle 75cl
ninety-five euros

by glass
twelve euros

Lavradores de Feitoria Três Bagos Colheita Tardia 2017 - Douro

Bottle 37,5cl
fifty-five euros

by glass
thirteen euros



Summertime Classics

Aperol Spritz
sixteen euros

Aperol Spritz | Champagne
twenty-one euros

Caipirinha
seventeen euros

Mojito
seventeen euros

Pisco Sour
nineteen euros



Classic Mexican Cocktails

Classic Margarita

Jose Cuervo Traditional | Cointreau | Lime
seventeen euros

Tommy's Margarita

Jose Cuervo Traditional | Agave | Lime
seventeen euros

El Diablo

Corralejo Blanco | Ginger | Lime | Soda | Cassis
eighteen euros

Mezcalita

Perro De San Juan Espadin | Cointreau | Lime
seventeen euros

La Paloma

Corralejo Blanco | Pamplemousse Liqueur | Grapefruit
Lime | Soda
eighteen euros



Signature Mexican Cocktails

Tutti Frutti Frozen Margarita
Altos Blanco Tequila | Tutti Frutti Cordial | Berries | Lime
seventeen euros

Spring Fling
Altos Blanco | Aperol | Rhubarb | Lime
eighteen euros

No Me Kahlo
Le Tribute Cenizo | Santísima 7 | Gosling's | Ginger
Honey | Jalapeño | Lime
twenty euros

El Coyote
Altos Plata | Perro de San Juan Espadin | Pisco | Mango | Aguachile
twenty euros

Bésame Mucho
Altos Reposado | Kahlua | Legendario Elixer
Cinnamon-Honey Cream
nineteen euros



Signature Japanese Cocktails

Blushing Geisha

Pisco | Junmai Daiginjo Sake | Jasmine Rice Orgeat | Yuzu
twenty-one euros

Shiso Gin & Tonic

Roku Gin | Homemade Shiso Tonic | Lime
twenty euros

Mount Fuji

Nikka Coffey Vodka | Yuzu Sorbet
Jasmine Rice | Daiginjo Sake | Sparkling Sake
twenty-eight euros

Ikigai

Daiginjo Sake | Kumquat | Shiso | Yuzu
eighteen euros



Vodka

Absolut
eleven euros

Belvedere
seventeen euros

Choose your Gin, choose your Tonic

Etsu Atlantic
sixteen euros

Tanqueray
eleven euros

Roku
sixteen euros

Gin Mare
sixteen euros

Hendricks
seventeen euros

Bombay Sapphire East
fourteen euros

Fever-Tree Tonics

Indian
four euros

Light
four euros



Sake

Yamamoto Pure Black 720 ml
one hundred and seventy seven euros

Masumi Kuro 200 ml
fifty euros

Hitosuji Jidaiokure Yamahai 720 ml
one hundred and ninety-one euros

Rihaku Shuzo Nigori 720 ml
one hundred and fifty one euros

Hitosuji Jidaiokure Yamahai 300 ml
eighty euros

Rihaku Shuzo Nigori 300 ml
sixty seven euros

Hitosuji Jidaiokure Yamahai 200 ml
fifty-five euros

Rihaku Shuzo Nigori 200 ml
forty six euros

Masumi Kuro 720 ml
one hundred and seventy one euros

Rihaku Shuzo Nigori 35 ml
nine euros

Masumi Kuro 300 ml
seventy two euros



Beer

Estrella Damn Original
Small *three euros*
Large *five euros*

Estrella Damn Malquerida
Small *four euros*
Large *six euros*

Estrella Inedit
five euros

Pink Pink Party Ginga
Ginger Beer
eight euros

Sun Storm Ginger Beer
eight euros

Non-alcoholic

Vitalis Still Water
five euros

Castelo Fina Sparkling Water
five euros

Sodas
four euros

Virgin Mojito
nine euros

Green Apple | Ginger
eight euros

Pineapple
eleven euros

Pineapple | Ginger | Basil
twelve euros

Lemonade
eight euros

Homemade Ice Tea
eight euros

Orange Juice
eight euros