



Japanese Delicacies

Starters

Usuzukuri

Catch of the Day | Ponzu
twenty-two euros

Gyozas

Dumpling | Edamame
ten euros

Aburi Hotate

Scallops | Oscietra Caviar
thirty euros

Usuzukuri Takô

Octopus Carpaccio | Curry Powder
twenty-five euros

Tataki

Tuna | Miso
twenty-four euros



Japanese Delicacies

Sushi | Two Pieces

O-Toro
Fatty Tuna
twenty-two euros

Sake
Salmon
ten euros

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

Ikura
Salmon Caviar
twenty-two euros

Chu-Toro
Medium Fatty Tuna
twenty euros

Hamachi
Yellowtail
twelve euros

Akami
Bluefin Tuna
eighteen euros

Hirame
Japanese Turbot
twelve euros

Maguro Foie
Akami | Foie Gras
twenty-four euros

Tai
Japanese Sea Bream
fourteen euros



Japanese Delicacies

Sushi | Two Pieces

Umihigoi
Red Mullet
fourteen euros

Ebi
Shrimp
ten euros

Aji
Horse Mackerel
ten euros

Hotate
Scallops
nine euros

Kurodai
Blackhead Seabream
twelve euros

Tamago
Japanese Omelette
six euros

Suzuki
Sea Bass
fourteen euros

Wagyu A5
twenty-two euros

Wagyu A5 & Oscietra Caviar
thirty-two euros

Ika
Squid
ten euros

Unagi
Freshwater Eel
fourteen euros

Takô
Octopus
ten euros



Japanese Delicacies

Maki | Sechs Stück

Negitoro Maki
Tuna Tartar
sixteen euros

Teka Maki
Bluefin Tuna
twelve euros

Sake Maki
Salmon
twelve euros

Kappa Maki
Cucumber
eight euros

Sashimi

Twelve Pieces
thirty euros

Twenty-five Pieces
fifty-five euros



Japanese Delicacies

Main Course

Yakiniku

Grilled Wagyu A5 Tataki | Baby Veggies | Kin-Miso Sauce
fifty-five euros

Chef Selection

12 Nigiri
eighty-five euros

Dessert

Nashi

Nashi Pear | Rice Ice Cream
fifteen euros

Mochi

Mochi Chocolate | Matcha Cream | Raspberry
fifteen euros



Latin American Flavours

Guacamole

Avocado | Lemon | Corn Chips

nine euros

Peruvian Ceviche

Catch of the Day | Leche de Tigre | Sweet Potato

twenty euros

Vuelve a La Vida Ceviche

Octopus | Shrimp | Clam | Pico de Gallo

twenty-two euros

Salmon Tiradito

Spicy Leche de Tigre | Ikura | Papaya

twenty-one euros



Latin American Flavours

Tuna Tostada

Tortilla | Avocado | Chipotle Mayonnaise
seventeen euros

Tamal

Corn | Cheese | Sweet Peppers Sauce
fifteen euros

Anticucho

Grilled Octopus | Potato | Rocoto Sauce
twenty-three euros



Latin American Flavours

Main Course

Sudado Fish

Catch of the Day | Spinach | Aji Amarillo
forty-five euros

Asado Argentino

Grilled Entrecôte | Chimichurri | Cauliflower
forty-five euros

Dessert

Raspado

Hibiscus | Lychee | Tapioca
twelve euros

Flan

Dulce de Leche | Coconut Ice Cream
fourteen euros



Classic 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
nineteen euros



Classic Cocktails

La Paloma

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

Caipirinha

Pindorama Cachaça | Sugarcane Lime
eighteen euros

Mojito

Santissima Trinidad | Mint | Sugarcane | Lime
eighteen euros

Pisco Sour

El Gobernador | Citrus | Egg White | Bitters
twenty euros



Signature Cocktails

Acacoyagua for Two
Don Julio Blanco | Sake | Green Apple
Cucumber | Jalapeño | Yuzu | Lime
forty euros

Blushing Geisha
El Gobernador Pisco | Sake | Jasmine Rice Orgeat | Yuzu
twenty-one euros

Nixta Margarita
Corralejo Blanco | Nixta | Cointreau | Lime
nineteen euros

Ikigai
Junmai Daiginjo Sake | Kumquat | Jasmine Rice Orgeat
Yuzu | Lime
eighteen euros

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



Champagne

Delamotte Blanc de Blancs N.V.

Bottle

one hundred and seventy-five euros

Glass

thirty-five euros

Louis Roederer Collection 243

Bottle

one hundred and ten euros

Glass

twenty-three euros

Louis Roederer Vintage Rosé 2016

Bottle

one hundred and seventy-five euros

Glass

thirty-five euros



Champagne

Louis Roederer Vintage 2015

Bottle

two hundred and sixty euros

Louis Roederer Cristal 2015

Bottle

five hundred and fifty euros

Sparkling Wine

Hibernus Premier Brut 2021 | Bairrada

Bottle

seventy euros

Glass

fifteen euros

Hibernus Cuvée de Noirs 2020 | Bairrada

Bottle

eighty euros

Glass

seventeen euros



White Wine

Barranco Longo Arinto 2020 | Algarve

Bottle

sixty euros

Glass

thirteen euros

Contacto Alvarinho by Anselmo Mendes 2022 | Monção e Melgaço

Bottle

fifty euros

Glass

eleven euros

Contacto Alvarinho by Anselmo Mendes 2020 | Monção e Melgaço

Magnum

one hundred and five euros

Glass

eleven euros

Quinta de Lemos Dona Santana 2022 | Dão

Bottle

seventy euros

Glass

fifteen euros



White Wine

Greywacke Sauvignon Blanc 2022 | New Zealand

Bottle

seventy-five euros

Glass

sixteen euros

Entre Pedras Verdelho 2022 | Pico

Bottle

ninety-five euros

Glass

twenty euros

Quinta do Javali Clos Bonifata 2022 | Douro

Bottle

sixty euros

Glass

thirteen euros



Rosé Wine

Quinta da Fonte Souto 2022 | Alentejo

Bottle

sixty euros

Glass

thirteen euros

Quinta do Monte d'Oiro 2022 | Lisboa

Magnum

one hundred and thirty euros

Bottle

sixty-five euros

Glass

fourteen euros



Red Wine

Post Scriptum de Chryseia 2021 | Douro

Bottle

sixty-five euros

Glass

fourteen euros

Post Scriptum de Chryseia 2020 | Douro

Magnum

one hundred and fifty euros

Vicentino Pinot Noir 2019 | Alentejo

Bottle

one hundred and five euros

Glass

twenty-two euros



Sweet Wine

Blandy's 10 Years Old | Madeira

Bottle

seventy-five euros

Glass

fourteen euros

Graham's 20 Years Old | Port Tawny

Bottle

one hundred and sixty euros

Glass

nineteen euros

Knockout Barranco Longo Colheita Tardia 2014 | Algarve

Bottle

ninety euros

Glass

twenty-four euros



Beers

Estrella Damn Original

Small

three euros

Large

five euros

Estrella Damn Malquerida

Small

four euros

Large

six euros

Estrella Inedit

six euros

Pink Punk Party Ginga Ginger Beer

eight euros

Sun Storm Ginger Beer

eight euros



Non-alcoholic

Vitalis Still Water
five euros

Pineapple Juice
eleven euros

Castelo Fina Sparkling Water
five euros

Orange Juice
eight euros

Sodas | Tonics
four euros

Limeade
eight euros

Virgin Mojito
ten euros

Hibiscus Limonade
nine euros

Green Apple | Ginger
nine euros

Ice Tea
eight euros

Pineapple | Ginger | Basil
twelve euros



Sake

Yamamoto Pure Black

720ml

one hundred and seventy-seven euros

Urakasumi "Zen"

720ml

one hundred and ninety-one euros

300ml

eighty euros

200ml

fifty-five euros

Tensei Senpou

720ml

one hundred and sixty-one euros

300ml

seventy-nine euros

200ml

forty-eight euros



Sake

Rihaku Shuzo Nigori

720ml

one hundred and fifty-one euros

300ml

sixty-seven euros

200ml

forty-six euros