



RESTAURANT
WINE BAR & COCKTAILS

ENGLISH



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APPETIZERS

SALMON & SOLE CEVICHE, GINGER JUICE, RED ONION, JALAPEÑO CHILI, SOY SAUCE AND LIME JUICE. SWEET POTATO QUENELLE, CRISPY ONION RINGS, CAJU NUTS.

FARM FRIED EGG OVER PAILLE POTATO WITH CREAMY SPINACH & MUSHROOMS SAUCE, AND HOMEMADE POTATO CRACKERS

NEW ORLEANS STYLE SHRIMPS WITH BACON, CORNBREAD, SPICY TOMATO SAUCE AND GREEN MOJO SAUCE

SAUTÉED VEAL SWEETBREADS WITH LATIN SALAD OF YUCA, CORN, AVOCADO, RED ONION, TOMATO AND WATERCRESS. SHERRY VINEGAR AND MISO DRESSING.

APPLE AND GOAT CHEESE TARTE TATIN, WITH CASHEW NUT CREAM AND MICROGREENS

SPANISH OCTOPUS SALAD WITH POTATO & SMOKED PAPRIKA QUENELLE, RED ONION, CORIANDER, ORANGE WEDGES AND CRIOLLA VINAIGRETTE

PORK & VEGETABLE SPING ROLLS SERVED WITH MANGO, PINEAPPLE, CORIANDER AND JALAPEÑO SAUCE, PEANUT SAUCE

OYSTERS HALF DOZEN OYSTERS SERVED WITH LEMON WEDGES & VEGETABLES CEVICHE

MAIN COURSES

RIBEYE STEAK WITH GORGONZOLA CHEESE AND PORTOBELLO QUICHE; SPINACH, GREEK OLIVES AND CARAMELIZED ONION SALAD, RED WINE SYRUP

LAMB KAFTA WRAPED IN BACON WITH MUSHROOM CONFIT VINAIGRETTE AND SILKY PURÉE OF CABUTIA SQUASH AND COCONUT MILK

PEKIN DUCK TWO WAYS: PAN SEARED DUCK BREAST OVER BRIOCHE CRUMBS AND DUCK CONFIT SPRING ROLL, DAIKON AND BEETROOT PURÉE, BROWN BUTTER AND PASSION FRUIT SAUCE

MARINATED PORK FLANK STEAK WITH SWEET POTATO CONFIT, DATE CREMOSO, KITUCHO SAUCE AND TOASTED BRIOCHE CRUMBS

GRILLED SALMON WITH CREAMY SHRIMP SAUCE, FENNEL AND CARAMELIZED CARROTS, TOASTED SUNFLOWER SEEDS

CARNAROLI RICE RISOTTO WITH DICED TURKISH APRICOTS AND MEDJOO DATES AND CRISPY STUFFED SQUID

ITALIAN DURUM WHEAT PAPPARDELLE WITH SEAFOOD SAUCE, SHRIMP AND BAKED CHERRY TOMATOES AND GREEK OLIVES TAPENADE

RICOTTA, POTATO AND BURNT ONION RAVIOLI WITH BRIE CHEESE SAUCE, SHAVED PARMESANO AND FRESH HERBS



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SUSHI

COMBINED DISHES

ICHIBAN CLASSIC

6 MAKIS, 7 NIGURI (SALMON & WHITE FISH), 6 PIECES MIX SASHIMI

ICHIBAN ROYALE

6 MAKIS, 7 NIGURI (SALMON, OCTOPUS, SHRIMP), 6 PIECES MIX SASHIMI

KOI CLASSIC (FOR TWO PEOPLE)

16 MAKIS, 11 NIGURI (SALMON & WHITE FISH), 12 PIECES MIX SASHIMI

KOI ROYALE (FOR TWO PEOPLE)

16 MAKIS, 11 NIGURI (SALMON, WHITE FISH, OCTOPUS, RED TUNA, SHRIMP), 12 PCS MIX SASHIMI

COMBINED ROLLS (24 PIECES)

16 ASSORTED MAKIS, 8 SPECIAL ROLLS

SPECIALS

CRISPY SHRIMP ROLL (8 PIECES)

ROLLED IN AVOCADO SLICES WITH ASIAN MOLE SAUCE AND TOASTED PEANUT POWDER;
RICE AND BLACK BEAN CRACKERS

TUNA TAMAGO PORTOBELLO ROLL (8 PIECES)

RED TUNA, TAMAGO AND PORTOBELLO MUSHROOMS URAMAKI,
GINGER AND MIRIN COULIS AND A VERY SPECIAL PRESENTATION

BUENOS AIRES TOSTADAS (6 PIECES)

SALMON TARTARE OVER BLACK SESAME HOMEMADE CRACKERS, WITH AVOCADO,
CREAM CHEESE AND SAUTÉED SHRIMP; TERIYAKI SAUCE

RED TUNA TOSTADAS MEXICANAS (6 PIECES)

"SASHIMI" RED TUNA GRAVLAX OVER HOMEMADE CRACKERS
WITH BEAN & JALAPEÑO MAYO, CORN KERNELS, RED ONION AND AVOCADO SLICES

RED TUNA TARTARE OSHI SUSHI (8 PIECES)

WITH MANGO SLICES AND DIJON A L'ANCIENNE MOUTARDE OVER MOLDED RICE, BURNT MANGO
AND COCONUT MILK SAUCE, TOASTED COCONUT FLAKES

PORTOBELLO & KALE OSHI SUSHI (8 PIECES)

RICE PIECES STUFFED WITH AVOCADO AND SESAME SEEDS, TOPPED WITH GRILLED
PORTOBELLOS WITH OYSTER SAUCE SYROP, SHIITAKE AIR AND KALE IN TEMPURA

SPANISH OCTOPUS TIRADITO

SPANISH OCTOPUS, ORIENTAL STYLE LECHE DE TIGRE, CORIANDER,
SMOKED CHILE SAUCE, OLIVE OIL & ORANGE DUST AND BLACK OLIVE POWDER

NIGURI, SASHIMI, MAKIS

NIGURI SUPREME (15 PIECES)

SALMON, WHITE FISH, RED TUNA, OCTOPUS, SHRIMP

SASHIMI SURTIDO (20 PIECES)

SALMON, WHITE FISH, RED TUNA, OCTOPUS

NEW YORK ROLL (9 PIECES)

SALMON & AVOCADO

PHILADELPHIA ROLL (9 PIECES)

SALMON, AVOCADO AND CREAM CHEESE

GOHAN RICE BOWL

SERVED WARM TOPPED WITH MIX TOASTED SESAME SEEDS AND NORI SEAWEED

SUSHIMAN NICO BARBEITOS

EVENTUALLY THE DISHES FROM THE SUSHI BAR AND THE KITCHEN MAY HAVE
DIFFERENT TIMING. TIP NOT INCLUDED.



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DESSERTS

OFELIA

DARK CHOCOLATE BROWNIE WITH HAZELNUTS, CACAO GANACHE, RASPBERRY SORBET,
WILDBERRIES JAM, WHITE CHOCOLATE & VANILLA CREAMY MOUSSE

DANZÓN CHEESECAKE

WITH BERRIES AND WILD BERRY SAUCE

CARAMELIZED APPLE CAKE

STUFFED WITH VANILLA "CREMOSO", WHISKY FLAVORED BISCUIT, VERY FRESH GREEN APPLE
SORBET AND TOFFEE SAUCE

WARM DULCE DE LECHE SOUFFLÉ FONDANT

"ARROZ CON LECHE" ICE CREAM, DULCE DE LECHE CORNET

LEMON TRIFLE

LEMON BISCUIT, LEMON CREMOSO, FRESH GRAPEFRUIT SORBET, TORRONTÉS WINE & VANILLA
GELÉE, ITALIAN MERINGUE

DDL BOX

MERINGUE BOX FILLED WITH DULCE DE LECHE AND VANILLA PASTRY CREAM OVER
PECAN NUTS CAKE, CHOCO CHIP DDL ICE CREAM, DDL SAUCE

WARM CHOCOLATE FONDANT

CLASSIC, WITH PASSION FRUIT SAUCE, CACAO PAPER AND LIME ICE CREAM

ICE CREAM

WITH STRAWBERRY, CHOCOLATE OR DULCE DE LECHE SAUCE

DESSERT SAMPLING