



RESTAURANT  
WINE BAR & COCKTAILS

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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 EGG MOLLET WITH CRUNCHY POTATOES, BACON AND BAKED TOMATO RAGU OVER BRIE CHEESE BROTH

GRILLED SHRIMP WITH OYSTER AND CARAMELIZED ONIONS SAUCE, LENTIL PURÉE, CRISPY BACON, PARSIL AND CARDAMOM CRUMBLE, PICKLED CARROT.

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

ENDIVE SALAD WITH CHICORY, RADICCHIO ROSSO, AVOCADO, CHEESE AND SUN DRIED TOMATO SCONS, PEAR - BALSAMIC VINEGAR 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

DUCK CONFIT WITH SAUTÉED SPINACH, PEAR AND CAJÚ NUT PURÉE, GRUYÈRE CROQUETTE, JUS DE CANARD

MARINATED PORK FLANK STEAK, SWEET POTATO CONFIT WITH MORCILLA, DATES AND RAISINS MOUSSELINE, KITUCHO SAUCE AND BRIOCHE BREAD FAROFA

COUS COUS AND AJÍ PANKA CRUSTED SALMON, CAULIFLOWER PURÉE, SAUTÉED KALE AND BEETROOT KREIN.

ZAFFRON MILANESE RISOTTO WITH SAUTÉED PORTOBELLO MUSHROOMS, BRAISED OSSOBUCO AND GREMOLATA

POTATO & RICOTTA GNOCCHI WITH SHRIMP, BROCCOLI AND BAKED TOMATO, SHRIMP BUTTER, CIBOULETTE AND BREAD CRUMBS

BRAISED LAMB AND EGGPLANT RAVIOLI WITH LAMB BROTH & BUTTER SAUCE, PECORINO AND FAVA BEANS, BAKED TOMATO, MINT AND PARSIL PESTO



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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

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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: (DULCE DE LECHE TO SHARE)

DDL FLAN, DDL ALFAJOR ROGEL, DDL CRÊPES, DDL ICE CREAM

### 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