

HUMO

TO START	Japanese Mackerel with Spanish Potato Salad	20
	Charcoal Padron Peppers with Nori Salt and Shichimi Togarachi	16
	Crab and Prawn Croquettes (2pcs)	10
	Oyster with Spicy “Chili Crab” Gazpacho (2pcs)	12
	Cured Miso Hokkaido Scallops with Yuzu Sauce	24
	Hamachi Tiradito with Ají Amarillo Dressing	20
	Argentinian Prawn Tártare on Crispy Rice Sushi	24
	Salmon Sashimi with Charred Avocado Salad and Goat Cheese	22
	Tuna Tataki, Sauteed Mushrooms and Chipotle Mayo	34
TO FOLLOW	Roasted Japanese Sweet Potato, Nori butter and Ikura	18
	Roasted Stuffed Chicken Wings with Piquillo Peppers and Aioli Sauce	18
	Argentina Prawns ‘Ajillo Style’ with Japanese Udon	28
	Manila Clams in Sake	28
	Grilled Octopus with Shisito Vinaigrette and Roasted Mashed Potatoes	34
	Charcoal-Grilled Hamachi Collar, Romesco Sauce & Japanese Cabbage Slaw	22
TO SHARE	Chargrilled Iberico Pork Rib with Japanese Cabbage (500gr)	38
	Slow Braised Wagyu Beef Cheek in Japanese Curry with Vegetables	36
	Black Cod Fish, Black Garlic and Cauliflower Miso Purée	42
	Australian Wagyu Ribeye MS6/7 (300gr) with Shishito Peppers & Salad	68
TO FILL	Wagyu Beef Paella	48
	Seafood (Baby Eel, Baby Scallops, Mussels) Paella	42
TO END	Matcha Cheesecake	14
	Strawberries, Hokkaido milk ice-cream and Sherry	14
	Smoky Eggplant Panna Cotta	14
	HUMO’S Brownie with Caramel Miso Ice Cream	14