

HUMO

TO START	Japanese Mackerel with Spanish Potato Salad	18
	Padrón Peppers in Tempura with Spicy Mayo	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
	Charred Avocado Salad with Baby Corn & Goat Cheese	12
Tuna Tataki, Sauteed Mushrooms and Chipotle Mayo	34	
TO CONTINUE	Roasted Japanese Sweet Potato, Nori butter and Ikura	18
	Roasted Stuffed Chicken Wings with Piquillo Peppers and Aioli Sauce	18
	Crispy Softshell Crab and Adobo Sauce	16
	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 Cheek in Japanese Curry, Steamed Rice	32
	Barramundi with Wasabi Salsa Verde	28
	Australian Waygu Ribeye MS6/7 (300gr) with Shishito Peppers & Salad	68
PAELLA	Beef Tenderloin	42
	Seafood (Baby Eel, Baby Scallops, Mussels)	38
DESSERTS	Matcha cheesecake	14
	Strawberries, Hokkaido milk ice-cream and Sherry	14