

## STARTERS

EDAMAME WITH TRUFFLE & FLEUR DE SEL / VEGAN / F	8,50
TUNA TATARE WITH WAKAME & HERBAL AIOLI / A C F E H D	21,00
BABY SPINACH SALAD WITH TRUFFLE MISO VINAIGRETTE / VEGETARIAN / A D E F G	18,00
COLOURED TOMATO CEVICHE WITH POMEGRANATE / VEGAN / A F M H	18,00
GRILLED SQUID WITH WAFU SAUCE & BLACK ALGAE / A E F H O R	22,00
BABY TURBOT SASHIMI WITH SPRING ONIONS / A D F H	38,00
CRISPY TIGER PRAWNS WITH CILANTRO & CHILI / A B C H	21,00
GYOZAS À LA BOUILLABASSE WITH PEAS & DILL / A B C D G H L O R	24,00
CLASSIC MISO SOUP WITH TOFU, ALGAE & MUSHROOMS / A D F H O	9,00
ORGANIC CHICKEN SALAD À LA ORANGE WITH SANSHO PEPPER / A E F H M	19,00
BEEF TATARE WITH POACHED FREE RANGE EGG, HERRING CAVIAR & POMME ALLUMETTES / A C D G M O	38,00

## SUSHI – SASHIMI

CALIFORNIA ROLL / B C D F G Snow crab, cucumber, avocado & tobiko	23,00
EBI – TEN ROLL / A B D F Tempura black tiger prawns, avocado, flamed salmon & eel sauce	21,00
SPICY TUNA ROLL / A D F Tuna, avocado & chili-mayonnaise	24,00
SALMON LOVERS / A D F Salmon, smoked salmon, avocado, cream cheese & cucumber	21,00
FOIE GRAS PUERTO PORTALS ROLL / A F O Foie gras, truffle, asparagus, flamed beef & shiitake	34,00
KINOKO ROLL VEGAN / A E F H O King oyster mushrooms, enoki, tempura asparagus, cucumber, carrots & mint	18,00
HOT LUCY ROLL / A F D E Tuna, salmon, prawns, avocado, asparagus & mint	19,00
NEW STYLE HAMACHI SASHIMI WITH CHILI & CILANTRO / A D F H	26,00
TUNA TORO TATAKI WITH GARLIC & SCALLIONS / A D F O	38,00
TUNA SASHIMI / D	23,00
SALMON SASHIMI / D	21,00
SASHIMI MORIAWASE 18 PIECES / A F D B Tuna, Salmon, White Fish, Ebi, Octopus	54,00
NIGIRI VARIATION 7 PIECES / A B D F G E H R Chef´s Selection	32,00

*Lucy Wang*<sup>TM</sup>  
ZHERO HOTEL GROUP™

BAR • CAFÉ • BRASSERIE & SUSHI

## MAIN COURSE

OCTOPUS WITH POTATO, SMOKED PAPRIKA & CITRUS / C G H L O R	32,00
SEABASS FILLET WITH COCO BEANS & CLAMS / D E F G H L O R	38,00
PEPPERED TUNA STEAK WITH TOMATO & MISO SAUCE / A D F G H L O	32,00
CLASSIC MISO BLACK COD WITH BRAISED PAK CHOI / A D E F H O	48,00
„TARTE FLAMBÉE“ WITH BACON OF PORK BELLY, LEEK & TRUFFLE / A C G	36,00
„NASU DENGAKU“ MISO GLAZED EGGPLANT WITH SESAME & HERBS / VEGAN / A D E F H O	18,00
CRISPY DUCK WITH KIMCHI CABBAGE & DUCK-JUS / A C E F G O	34,00
ROASTED FOIE GRAS WITH FRENCH FRIES, FRIED EGG & BLACK TRUFFLE SAUCE / A C G	32,00
US PRIME FILLET WITH SHIITAKE & GREEN ASPARAGUS / A F G H	52,00
YAKINIKU RIB-EYE WITH BROCCOLI & ALMONDS / A C E F G H L O	42,00

All of these dishes can contain cross-contamination. A: Cereals containing Gluten / B: Crustaceans / C: Eggs / D: Fish / E: Peanuts / F: Soya Beans / G: Milk / H: Nuts / L: Celery / M: Mustard / O: Sulfités / P: Lupine / R: Molluscs