

BEER

33CL YUC "PACHANGA"

AN UNFILTERED GLUTEN FREE LAGER BREWED WITH CORN - 75KR

33CL CERVECERIA MARIA BONITA "DUNKEL"

DARK COLORED LAGER WITH TASTE OF MALT - 75KR

33CL YOHO BEWING SUIYOUBI No NEKO BELGIAN WHITE

A LIGHT CARBONIC ACID AND SMOOTH WIT ALE WITH A TASTE OF CITRUS, CILANTRO, CINNAMON AND WHEAT - 90KR

33CL YOHO BREWING AIONI IPA

LIGHT COPPER COLORED ALE. WELL BALANCED, MELTED WITH SLIGHTLY FRUITY AROMAS - 90KR

35CL CARLSBERG EXPORT PILSNER - 62KR

35CL BROOKLYN LAGER AMERICAN AMBER LAGER - 64KR

35CL NYA CARNEGIEBRYGGERIET JACK LEMON IPA

IPA BREWED WITH CITRA, CENTENNIAL & MOSAIC HOPS - 75KR

BUBBLES BY GLASS

CAVA - 95KR

WHITE BY GLASS

2017 JULIANNE ELLER CUVÉE WEISS, RHEINHESSEN, GER - 1/2 45KR, 1/1 95KR

2017 VINCENT PINARD SANCERRE FLORÉ, LOIRE, FRA - 155KR

2016 CATHERINE LE GOEUIL, CÔTES DU RHÔNE BLANC, RHÔNE, FRA - 135KR

RED BY GLASS

2017 RAYMOND USSEGLIO, LES AMANDIERS, RHÔNE, FRA - 1/2 45, 1/1 95KR

2016 ENDRIZZI, SERPAIOLO, ROSSO MAREMA, TUSCANY, ITA - 155KR

2016 LUIS SEABRA, VINHO TINTO XISTO ILLIMITADO, DOURO, POR - 135KR

COCKTAILS

SHIBUYA SPRITZ

MIDORI GLAZE, YUZU CITRIC ACID, PURPLE SHISO CRESS & FEZTUKI

OUR TAKE ON THE CLASSIC SPRITZER. IN THIS CASE WITH AN JAPANESE MELON LIQUEUR AND OUR OWN CAVA, FEZTUKI!
118KR

JINTONIKKU

JAPANESE GIN, YUZU SAKE, SHISO & YUZU TONIC
OUR JAPANESE GIN & TONIC.
148KR

PALOMA SLUSH

ALTOS BLANCO, BESO GRAPE, MANDARIN & LIME
128KR



COFFEE

BREW COFFEE/TEA - 30/40KR

SINGLE / DOUBLE ESPRESSO - 28/32KR

CAPPUCCINO / LATTE - 35/37KR

SINGLE / DOUBLE MACCHIATO - 30/34KR

WATER

CARBONATED WATER - 25KR / PERSON

NON ALCOHOLIC

PEPSI/PEPSI MAX/ZINGO/7UP- 38KR

34CL CITRUS KITO YUZU - 68KR

25CL LULO LEMONADE - 75KR

If you wish to order from our big wine list, please talk to your server.



SNACKS

EDAMAME

STEAMED EDAMAME BEANS WITH SESAMEDRESSING AND PANKO CRUMBS - 65KR

¡PADRON!

DEEP-FRIED PADRON PEPPERS WITH SEA SALT - 65KR

NACHOS

NACHOS WITH SWEETCORN CREAM FLAVOURED WITH COCONUT - 65KR

CAMOTE FRITO

SWEET POTATO FRIES, VALENTINA CREAM, CHIMICHURRI & CILANTRO - 85 KR

ALAS DE PINAPOLO

CHICKEN WINGS WITH APPLE AND PINEAPPLE GLAZE - 75/145KR



SIDES

BOWL OF STEAMED RICE - 25KR

PICKLED RED JALAPEÑOS - 35KR

PICO DE GALLO - 35KR

KIMCHI CUCUMBER - 35KR

PICKLED SILVER ONION WITH JALAPEÑOS - 35KR

GOMA WAKAME SALAD WITH SESAME & CHILI - 35KR

Vegeterian, vegan or allergic? We do our utmost to accomodate your eating preferences, please speak with your server.



FOOD

BLACKENED TUNA

TUNA WITH PAK CHOI, SOY GLAZE, FRIED OYSTER MUSHROOM, SERVED WITH STEAMED RICE - 145KR

LOBSTER TAQUITO (2PCS)

LOBSTER AND SHRIMP WITH CHILI CREAM & GARI - 195KR

FRIJOLES TAQUITO (2PCS)

BLACK BEAN CREAM WITH HABANERO, GUACAMOLE AND SESAME - 115KR

AVOCADO TACO (2PCS)

DEEP-FRIED AVOCADO WITH JALAPEÑO, SILVER ONION & SOY MAYONNAISE - 165KR

CHASU TACO (2PCS)

IBERICO PORK BELLY WITH KIMCHI CUCUMBER, PAK CHOI, PICKLED MANGO MAYONNAISE & CILANTRO - 185KR

FISH TACO (2PCS)

DEEP-FRIED COD WITH PICO DE GALLO - 175KR

DESSERTS

ICE CREAM/SORBET

TODAY'S SELECTION OF ICE CREAM OR SORBET- 45KR

LIME SORBET IN A SESAME CONE

SERVED IN PAIR - 65KR

CHOCOLADA TRUFA

HOME MADE DARK CHOCOLATE TRUFFLE FLAVOURED WITH HABANERO AND RHUM - 45KR

SAKURA Y CHOCOLADA

CHOCOLATE MOUSSE WITH TEQUILA MARINATED CHERRIES AND ROASTED WHITE CHOCOLATE - 105KR

