

#### STARTERS

- Pork gyoza With vegetables and sweet chili sauce.
  - \* Catch of the day sashimi\* Thin slices of our catch of the day marinated with olive oil, soy sauce, and a touch of lemon juice.
  - \* Tuna tartar\* Cubes of tuna with onion, cucumber, ponzu sauce, avocado, and sesame oil.
- **Edamames** Sautéed with soy sauce, sesame and ginger.
- VEGÉRIAN 🕸 🛱 **Hummus** Chickpea pure, sesame paste, olive oil, garlic, accompanied with pita bread.
  - # Sampler for 2 persons 2 chicken skewer with curry sauce, 2 pork gyosa, 2 royal shrimps, 2 pork satay.

## SOUPS

👭 🖥 🥯 Clam chowder Potato, carrot, celery, butter, garlic, parsley, cream, bacon, served on bread bowl.

VEGERAM # Cream of roasted tomato With basil essence and parmesan cheese croton.

## **SALADS**

VEGERIAN SO Finisterra salad Pear, arugula, parmesan cheese, almond, and a balsamic reduction.

VEGERARA SO Berries salad Mixed lettuce and spinach, red berries, caramelised walnut, blue cheese and honey vinaigrette.

# MAIN DISHES

- **Baked brisket** Served with mashed potatoes and grilled vegetables.
- **Beef tenderloin\*** Accompanied by potato wedges with chimichurri, asparagus, carrots.
- 🕯 🍄 🕫 🤛 **Pork pad Thai** Rice noodles, scallions, garlic, peanuts, coriander, lime, sesame oil, fish sauce, soy sauce and tamarind, soy bean germs.
  - Vegetables curry With basmati rice.
    - Fish delight Mahi mahi with citrus butter sauce, served with mixed salad.
- 購 🏈 🕏 Chicken teriyaki Crispy chicken breast with homemade teriyaki sauce and fried rice.
  - Chipotle shrimps Creamy chipotle sauce, served with coriander risotto and vegetables.

#### **DESSERTS**

- Carry Sheets, filled with guava cream and served with caramelised quava.
- Berries paviova Layers of crispy meringue filled with red berry cream and compota.
  - Crème brûlée Traditional vanilla with caramel crust.
- Apple crumble Served with vanilla ice cream.



















