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ENGLISH MENU

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- Edamame\*** € 4  
Steamed soybean pods
- Spicy edamame\*** € 5  
Sautéed steamed pods with spicy sauce <sup>1</sup>
- Goma wakame\*** € 5  
Japanese seaweed dressed with sesame dressing <sup>2</sup>
- Gazpacho salmorillo** € 5  
Tomato-based gazpacho with pepper, cucumber and fresh basil
- Miso soup** € 5  
Oriental soup made from soy, tofu and wakame <sup>3</sup>
- Guacamole with nachos** € 5  
Mexican avocado-based dip with corn chips



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- Oriental croquettes** € 6  
Drained bechamel, pork sautéed with ginger and spring onion and orange teriyaki <sup>4</sup>
- Vegetables tempura** € 6  
Zucchini, carrots, tofu, accompanied with honey sriracha <sup>5</sup>
- Shrimp tempura** € 9  
Shrimp\* in tempura, chives and spicy mayo <sup>6</sup>
- Spring roll** € 6  
Carrots, cabbage, savoy cabbage, soy sauce in phyllo dough\* <sup>7</sup>
- Mini bundles** € 7  
Stuffed bundles with cheese, chili and guacamole <sup>8</sup>
- Pork bun** € 8  
A bundle\* stuffed with cooked pork in a salt chamber, chimichurri mayonnaisei <sup>9</sup>
- Crab bun** € 10  
A bundle\* stuffed with crab meat\*, seasoned with spicy mayonnaise and chives <sup>10</sup>
- Chicken nuggets** € 8  
Marinated chicken, sriracha aioli and basil<sup>11</sup>
- Pata polpo** € 10  
Nikkei potato cream, caramelized octopus, crust of dehydrated olives and hazelnuts <sup>12</sup>

\* Frozen product

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- Eggplant meatballs** € 8  
Eggplant meatballs, turmeric, tofu and mint cream <sup>13</sup>
- Black Cod** € 12  
White Alaska fish with teriyaki, shiso and pink pepper sauce <sup>14</sup>
- Scallop nest** € 12  
Crispy kataifi pasta, scallop\* in tempura glazed with spicy mayo and tobiko\* <sup>15</sup>
- Samurai salmon stick** € 10  
Crispy cannoli\* with salmon tartare and chives <sup>16</sup>
- Samurai tuna and lime** € 10  
Crispy cannoli\* with tuna and lime tartare <sup>17</sup>
- Rice cube** € 6  
Crispy rice dice with tuna and salmon tartare <sup>18</sup>

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- Green tea Cha Soba** € 14  
Green tea buckwheat spaghetti, sautéed vegetables and baby squid <sup>19</sup>
- Udon\* chicken and vegetables** € 14  
Wide-grain buckwheat spaghettoni with chicken and wok vegetables <sup>20</sup>
- Udon \* vegetables wok** € 13  
Wide-grain buckwheat noodles with wok vegetables <sup>21</sup>
- Pad Thai prawns\* and lime** € 16  
Fettuccine with rice, prawns, vegetables, cashews, thai sauce and lime <sup>22</sup>
- Tuna in hazelnut crust** € 20  
Seared tuna, panko hazelnut crust and rosemary, wasaby yogurt sauce <sup>23</sup>
- Salmon teriyaki** € 17  
Glazed salmon fillet with teriyaki sauce <sup>24</sup>
- Soft Salmon** € 19  
Salmon cooked at low temperature, wrapped in nori seaweed, yuzukoshu sauce, goji berries, aikura\* cream and zucchini julienne turban <sup>25</sup>
- Beef Teriyaki** € 20  
Beef fillet with teriyaki sauce <sup>26</sup>
- Orange duck and wasaby** € 18  
Duck breast with honey, bottom of citrus duck, wasaby fresh <sup>27</sup>

\* Frozen product

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**Veal cheek** € 16

Veal cheek cooked in low temperature, celeriac cream, aromatic herbs and cooking sauce reduction, ginger candied, spring onion and wok pak choi <sup>28</sup>

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**Squid with yuzu** € 15

Grilled squid, aioli with yuzu, crispy salicornia <sup>29</sup>

**Monkfish and coconut sauce and curry** € 18

Adriatic fish, curry sauce with coconut, citrus bread <sup>30</sup>

**Clam and ginger soup** <sup>31</sup> € 15

**Cochon soupe** € 13

Pork soup, coconut milk and spices <sup>32</sup>



**CRUDITÉ, TARTARE AND TIRADITO**

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**Salmon ceviche, umbrine and shrimp** € 18

Mixed ceviche in Peruvian style, coconut vegan mayonnaise and pomegranate gel <sup>1</sup>

**Nigiri** € 12

A choice of salmon, tuna and mackerel, sea bass <sup>2</sup>

**Omakase** € 28

Mixed tasting of uramaki, sashimi and nigiri <sup>3</sup>

**Salmon Tartare** € 14

Salmon tartare with soy sauce and mirin, avocado, cucumber and beetroot <sup>4</sup>

**Tuna tartare** € 16

Tuna tartare with soy sauce and mirin, dry miso, marinated daikon, avocado, cucumber <sup>5</sup>

**Tris of tartare** € 18

Tuna with reduction of sweet soy, scorpion fish with orange sauce, prawns from Mazara del Vallo with yuzu and maldon salt <sup>6</sup>

**Shrimp crudité** € 20

Shrimp of Mazara del Vallo and scallop of Nero truffle <sup>8</sup>

**Tuna tiradito** € 17

Seared tuna with ponzu sauce, stracciatella, taggiasche olives and tomato confit <sup>9</sup>

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**Salmon tiradito** € 16

Salmon seared with the ponzu sauce, wrapped in shiso leaves with ginger, ikura and pate spring onion <sup>10</sup>

**Amberjack tiradito** € 18

Amberjack with yuzu and jalapeno sauce, mango tartare and bottarga <sup>9</sup>

**Sea bass tiradito** € 16

Sea bass with exotic leche de tigre, coconut foam, goma wakame and nori seaweed waffle caramelized with coconut <sup>10</sup>

**ROLLS - URAMAKI****Spicy salmon roll** € 12

Salmon, avocado, spicy mayo, top with salmon tartare and chives <sup>11</sup>

**Spicy tuna roll** € 14

Tuna, avocado, spicy mayo, top with tuna tartare, chives and sesame oil <sup>12</sup>

**Crispy roll** € 12

Shrimp in tempura, philadelphia, crispy and teriyaki sauce <sup>13</sup>

**Special Salmon roll** € 15

Salmon, avocado, spicy mayo, pumpkin flower in tempura, ikura and teriyaki sauce <sup>14</sup>

**Special Tuna roll** € 16

Tuna, avocado, spicy mayo, pumpkin flower in tempura, ikura and teriyaki sauce <sup>15</sup>

**Avocado roll** € 14

Salmon, philadelphia, avocado cream, ikura\* <sup>16</sup>

**California roll** € 14

Tuna patè, avocado, spicy mayo with cooked shrimp tartare and tobiko\* <sup>17</sup>

**Lobster roll** € 20

Shrimp in tempura, spicy mayo, seared lobster, avocado, crispy and teriyaki sauce <sup>18</sup>

**Salmon Rainbow** € 16

Salmon, philadelphia, avocado, wasabi tobiko <sup>19</sup>

**Enoki Tuna roll** € 15

Tuna, avocado, sautéed enoki mushrooms, cream of avocado <sup>20</sup>

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**Green roll** € 16

Sea bass, salicornia cream, fried salicornia, and cedar sauce <sup>21</sup>

**Truffle roll** € 18

Shrimp in tempura, top of salmon, avocado, truffle cream and ikura <sup>22</sup>

**Vegetarian roll** € 12

Zucchini and carrots in tempura, pumpkin flower top and teriyaki sauce <sup>23</sup>

**Vegan roll** € 12

Tapioca, curly salad, asparagus, mirin icing and toasted hazelnuts <sup>24</sup>



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**Soft core cake** € 6

Sichuan and mezcal cream, goji berries and smoked maldon salt <sup>34</sup>

**Tartlet with ricotta and pear** € 8

Breton biscuit with cocoa, ricotta and lemon mousse, pear marinated in barolo chinato and rosemary <sup>35</sup>

**Cheese cake** <sup>36</sup> € 8

**Catalan cream** € 6

With hints of Gin Mare, cocoa earth and dehydrated olives and sensory smoked <sup>37</sup>

**Tiramisù** € 6

Savoiardi wet coffee and coconut milk, dulce de leche mascarpone cream, chocolate drops and coconut rapè

## KITCHEN MENU

### ALLERGENS LIST:

**1)** GLUTEN, SOY; **2)** SESAME, GLUTEN; **3)** GLUTEN, DAIRY PRODUCT; **4)** SOYA AND DERIVATIVES, MILK AND DERIVATIVES, SESAME, EGGS, GLUTEN, CRUSTACEANS AND DERIVATIVES, FISH AND DERIVATIVES; **5)** SOYA, GLUTEN; **6)** CRUSTACEANS, GLUTEN, EGGS; **7)** CRUSTACEANS, GLUTEN, FISH AND DERIVATIVES, CRUSTACEANS, DAIRY PRODUCT; **8)** GLUTEN, DAIRY PRODUCT; **9)** GLUTEN, EGGS; **10)** GLUTEN, CRUSTACEANS, EGGS; **11)** GLUTEN, FISH AND DERIVATIVES, SOYA, DAIRY PRODUCT; **12)** DAIRY PRODUCT, DRIED FRUIT; **13)** GLUTEN, SOY; **14)** FISH AND DERIVATIVES, GLUTEN, SOY; **15)** GLUTEN, CRUSTACEANS, SHELLFISH, EGGS; **16)** GLUTEN, EGGS; **17)** GLUTEN, EGGS; **18)** GLUTEN, EGGS, SESAME; **19)** GLUTEN, SHELLFISH, SOY, CLAMS, DAIRY PRODUCT, FISH; **20)** SOY, CRUSTACEANS, DAIRY PRODUCT, GLUTEN, EGGS; **21)** SOY, CRUSTACEANS, DAIRY PRODUCT, GLUTEN, EGGS; **22)** GLUTEN, DAIRY PRODUCT, SOYA, EGGS, CRUSTACEANS, FRESH FRUIT, SO2, PEANUTS; **23)** GLUTEN, DRIED FRUIT, LATTICINI, EGGS; **24)** GLUTEN, SOY, FISH; **25)** FISH AND DERIVATIVES, GLUTEN; **26)** GLUTEN, SOY; **27)** SEDANO; **28)** GLUTEN, SEDANO; **29)** GLUTEN, FISH AND DERIVATIVES, EGGS; **30)** DAIRY PRODUCT, GLUTEN; **31)** CRUSTACEANS, DAIRY PRODUCT, CLAMS, GLUTEN; **32)** GLUTEN, DAIRY PRODUCT; **33)** CRUSTACEANS; **34)** GLUTEN, DAIRY PRODUCT, SO2, EGGS; **35)** GLUTEN, EGGS, DAIRY PRODUCT, SO2; **36)** GLUTEN, LATTICINI, DRIED FRUIT; **37)** EGGS, DAIRY PRODUCTS; **38)** DAIRY PRODUCT, GLUTEN, EGGS

## SUSHI BAR MENU

### ALLERGENS LIST:

**1)** FISH, CRUSTACEANS, DAIRY PRODUCTS; **2)** FISH; **3)** FISH; **4)** CRUSTACEANS, SOY, FISH; **5)** SOY, GLUTEN, FISH, DAIRY; **6)** SOY, GLUTEN; **7)** DAIRY, SOY, SESAME, GLUTEN, FISH; **8)** SOY, GLUTEN, FISH; **9)** GLUTEN, FISH; **10)** GLUTEN, FISH; **11)** GLUTEN, EGGS, SESAME, FISH; **12)** GLUTEN, EGGS, SESAME, FISH; **13)** GLUTEN, CRUSTACEANS, EGGS; **14)** GLUTEN, CRUSTACEANS, EGGS, SESAME, FISH; **15)** GLUTEN, CRUSTACEANS, EGGS, SESAME, FISH; **16)** DAIRY PRODUCTS, FISH; **17)** GLUTEN, CRUSTACEANS, EGGS, SESAME, FISH; **18)** GLUTEN, SHELLFISH, EGGS, SESAME; **19)** DAIRY PRODUCTS, FISH; **20)** GLUTEN, EGGS, FISH; **21)** GLUTEN, SOY, FISH; **22)** GLUTEN, FISH; **23)** GLUTEN; **24)** SESAME, DRIED FRUIT

