



CHAMPAGNE BAR
AND RESTAURANT

RAW BAR MENU

13:00 ————— 23:00

STARTERS

VG 	Salted Edamame with Maldon salt	€ 10
VG 	Spiced Edamame with chili garlic	€ 10
	Oysters with organic olive oil and finger lime	€ 25
	Clams with organic olive oil, chili and lime juice	€ 28
	Fish Tartare Tacos catch of the day, passion fruit, red onions and chili	€ 25
	Tuna Tartare Bites shiso leaves, avocado mousse, cucumber and ponzu dressing	€ 25
VG 	Gardener's Basket variety of raw vegetables served with horseradish cream	€ 20
	Tuna Tataki fried avocado, fermented cherries, rocoto mayonnaise, soya lime ice cream	€ 25
	Blue Crab red onion, chili, passion fruit, cucumber, mango and aromatic broth with lime	€ 30

PREMIUM GREEK CAVIAR 'THESAURI'

BELUGA 30GR	€ 310
BAERII 30GR	€ 163
OSSETRA 30GR	€ 185
served with toasted bread, fresh cream with chives and lime	



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ROLLS

V  Vegetarian	€ 12
cucumber, avocado, bio kinoa, nori mayonnaise, sisho leaves	
Yellowtail	€ 35
bottarga mayonnaise, capers, flamed lemon fillet, Greek caviar	
Sea Bass Gold	€ 45
sea bass, smoked eel, cucumber, chives, rocoto mayonnaise, bonito flakes on top with golden leaves, umami gel and Ossetra caviar	
Seltz Roll	€ 25
tuna, salmon, seabass, shiitake, eel kabayaki on top, tobiko	
Spicy Tuna	€ 22
scallion, wasabi mayonnaise, sesame seeds, avocado	
Royal Roll	€ 27
soft shell crab tempura, mango, pickled daikon, topped with tuna tartare, passion fruit dressing	
Sea Roll	€ 25
tuna, salmon, enoki mushrooms, asparagus, sea bass on top, siracha and coconut dressing	
Blue Lobster	€ 35
fresh lobster, avocado, spring onion, wagyu beef tataki on top, sesame, Japanese bbq mayonnaise	
OUR SASHIMI BASKET 2PCS	€ 35
salmon / tuna / hamachi / sea bass	
OUR NIGIRI BASKET 2PCS	€ 37
salmon / tuna / hamachi / sea bass	
CHEF'S SELECTION 16 / 24 / 32 PCS.	€ 120 / € 150 / € 180

V  Vegetarian Choices / VG  Vegan Choices

FOR MORE VEGAN OR VEGETARIAN OPTIONS ADVISE YOUR WAITER