



## STARTERS

### JAPANESE BEEF TATAKI | € 12,95

Slightly seared beef tenderloin, thinly sliced and marinated in soy sauce, garlic, and a mirin marinade. With fried onions, spring onions, sesame seeds, and sliced onions.

**VEGETARIAN:** Fried mushrooms. € 7,95 **GLUTEN-FREE:** No fried onions.



### SZECHUAN SWEET GARLIC CHILLI GAMBAS | € 8,95

4 large gambas in a sweet garlicky chili sauce. Topped with spring onions and sesame seeds.

**VEGETARIAN:** With tofu. € 6,95



### JAPANESE CHICKEN GYOZA'S | € 7,95

5 home-made chicken, cabbage, garlic, and sesame oil gyoza's. Fried and steamed and served with soy sauce and wasabi.

**VEGETARIAN:** Not available. **GLUTEN-FREE:** Not available.



### CHINESE SMOKED PORK BELLY | € 7,95

Beautiful slices of fried pork belly with 5-spices on a bed of cabbage.

Served with hoisin sauce. Topped with spring onions.

**VEGETARIAN:** with fried tofu. € 6,95 and **GLUTEN-FREE:** With gluten free soy sauce.



### 2 VIETNAMESE SPRING ROLLS | € 6,95

2 home-made Vietnamese fried spring rolls with chicken, glass noodles, carrots, leek, and beans sprouts. Served with sweet chili sauce.

**VEGETARIAN:** Not available. **GLUTEN-FREE:** Not available.



### INDIAN PANI PURI | € 6,95

3 deep-fried breaded spheres filled with potato, onions, and peas. Spiced with chaat masala and chili. Served with a spiced mint and coriander dressing.

**GLUTEN-FREE:** Not available.



## SOUPS

### JAPANESE NIKU UDON | € 13,95

A very rich and tasty Japanese soup with thick chewy udon noodles with fried tender slices of beef tenderloin, and mushrooms, in a clear light deep Hon Tsuyu broth made of bonito flakes, soy sauce, seaweed, kelp, sugar, and mirin. Topped with Shichimi Togarashi (Japanese 7 spice) and spring onions. Pam's suggestion!

**VEGETARIAN:** Not available. **GLUTEN-FREE:** Not available.



### CHINESE TOMATO SOUP | € 8,95

Homemade Chinese sweet tomato soup with gorgeous fresh tomatoes, crispy water chestnuts, bean sprouts, shredded chicken, chili, garlic, ginger, and spring onions.

**VEGETARIAN:** With only vegetables.





# MAINS

## JAPANESE SUKIYAKI | € 19,95

A Japanese dish served in a traditional Japanese cast iron hot pot. It consists of thinly sliced beef tenderloin, Japanese thin udon noodles and vegetables, served in a sweet and savoury broth made of meat broth, shitake mushroom, dashi, soy sauce, sake, and mirin.

**VEGETARIAN:** Vegetables in a vegetable broth. € 14.95 **GLUTEN-FREE:** Rice noodles instead of udon noodles.



## JAPANESE BEEF YAKINIKU | € 18,95

Beef tenderloin grilled on a skewer with garlic and soy from the teppanyaki grill with an authentic imported A-graded yakiniku (Japanese sweet soy and sesame) bbq sauce from Japan.

Served with rice, fried courgette, and a cabbage salad. Yakiniku sauce on the side.

**VEGETARIAN:** Tofu skewer. € 15,95 **GLUTEN FREE:** Gluten free soy, no Yakiniku sauce.



## VIETNAMESE CRAB AND PRAWNS FRIED RICE | € 18,95

Stir fried rice in a Traditional Vietnamese minced crab, garlic, chili, and lemongrass mixture.

With 8 large shrimps, fried eggs, onions, garlic, bean sprouts, corn, peas, bell peppers, and carrots.

Lime on the side. Topped with spring onions, peanuts, and sesame seeds. Pickled vegetables on the side.

**VEGETARIAN:** Not available. **GLUTEN FREE:** Not available.



## PRAWNS IN THAI GREEN CURRY | € 18,95 mild or spicy

8 large prawns with onions and bell peppers in a green curry, lemongrass, and coconut sauce.

Topped with sesame seeds and spring onions Served with rice, and a cabbage salad.

**VEGETARIAN:** No fish sauce, with tofu and with water chestnuts. € 15,95 **GLUTEN FREE:** No sesame seeds.



## CANTONESE CHICKEN GARLIC BLACK BEAN | € 16,95

Chicken in a garlic and black beans sauce with bell peppers, mushrooms, and onions. Served with rice and pickled vegetables.

**VEGETARIAN:** With only vegetables. **GLUTEN FREE:** Not available.



## INDONESIAN SATE | € 16,95

4 marinated chicken satay skewers. Served with rice, peanut sauce, spiced beans, pickled vegetables, prawn crackers, and fried onions.

**VEGETARIAN:** With tofu. **GLUTEN FREE:** With gluten free soy sauce and no prawn cracker or fried onions.



## CHICKEN YAKITORI | € 16,95

4 Chicken skewers grilled on the teppanyaki grill with a sticky yakitori sauce. Served with rice, fried courgette, and pickled vegetables. Topped with Japanese spices with sesame, fried onions, and spring onions.

**VEGETARIAN:** With tofu. € 15,95 **GLUTEN FREE:** No fried onions or spices.



## THAI YELLOW CURRY WITH CHICKEN | € 16,95

Chicken with onions and carrots in a mild yellow curry with garlic, shallots, lemongrass, galangal, kaffir lime, and coconut sauce. Topped with sesame seeds and spring onions. Served with rice, and a cabbage salad.

**VEGETARIAN:** Without fish sauce and with tofu. € 14.95 **GLUTEN FREE:** No sesame seeds.





### KOREAN PORK BULGOGI | € 15,95

Fried pork belly, with onions, mushrooms and garlic marinated in a sweet and spicy Korean bbq sauce.  
Served with pickled vegetables on the side and rice.

**VEGETARIAN:** With tofu. **GLUTEN FREE:** Not available.



### JAPANESE PONZU CLAMS | € 14,95 with also prawns + € 7,95

450 grams of fresh clams in a garlic and a Yuzu (Japanese citrus fruit) soy sauce with onions.  
Topped with spring onions. Served with rice, and a cabbage salad.

**VEGETARIAN:** Not available. **GLUTEN FREE:** Gluten-free soy sauce with mirin.



## DESSERTS

### BAILEYS ICE CREAM | € 7,95

Vanilla ice cream with Baileys. Served with whipped cream and a wafer roll.

**GLUTEN FREE:** No wafer roll.



### LIQUEUR 43 VANILLA CUSTARD | € 7,95

Vanilla pastry cream infused with liquor 43. Served with whipped cream.



### PANDAN COCONUT ICE CREAM | € 4,95

Vanilla ice-cream with a green Indonesian pandan paste (sweet) in coconut milk. Sprinkled with peanuts.



## DRINKS

### REFRESHMENTS | € 1,95

Pepsi – Pepsi Max – Fanta – Fanta Lemon – Sprite – Tonic.  
½ litre pitcher of water with or without soda – Orange juice – Pineapple juice.

### BEERS | € 1,95

Amstel – Heineken – Estrella – Shandy – 0.0.

### ASIAN | € 3,95

Japanese Sapporo

### SPECIALS | € 4,95

Grolsch pop-up bottle 45 cl. (limited available) – 1 ltr. Beer bottle.

### LIQUORS | € 3,50

White or brown rum – Gin – Brandy – Amaretto – Whiskey – Limoncello.

### LUXURY LIQUORS | € 3,95

Contreau – Liquor 43 – Baileys – Pink gin – Vodka – Tequila – Malibu – Bourbon – Others.



# DRINKS

## WINES

### WHITE (GLASS/BOTTLE)

La Mancha Blanco | € 1,95/€ 7,95

A dry and fruity white wine. Perfect to combine with salads, vegetables, and rice.

Sauvignon Blanc | € 3,50/€ 13,95

A dry but soft white wine. Perfect for dishes made with herbs, Italian food, and vegetables.

### ROSE (GLASS/BOTTLE)

La Mancha Rose | € 1,95/€ 7,95

Elegant and fruity rose wine. Perfect to combine with vegetables, pasta, rice and cheeses.

Bobal Rose | € 2,95/€ 11,95

Smooth and sweet. Perfect to combine with vegetables, pasta, rice and cheeses.

### RED (GLASS/BOTTLE)

Tempranillo | € 2,95/€ 11,95

A young red wine in which slight aromas of red fruits.

Perfect to drink on its own or accompanied with meat and strong cheeses.

Merlot | € 2,95/€ 11,95

An intense, fruity, and chocolaty wine. Delicious with meat, French cheeses, or just on his own.

### CAVA (GLASS/BOTTLE)

Cabre & Sabate Brut/Semi Seco | € 3,50/€ 13,95

Dry Cava. Perfect to combine with appetizers, chicken, pastas, fish, and seafood.

Cabre & Sabate dry Ice | € 4,50/€ 17,95

Fruity Cava served with ice. Perfect to combine with appetizers or spicy food.

## ALL COCKTAILS | € 5,95

### SPLIT 43

Liquor 43, cream, and orange juice.

### TEQUILA SUNRISE

Tequila, orange juice, and grenadine syrup.

### MAI TAI

White rum, Cointreau, lime, amaretto, pineapple juice, and dark rum.

### SEX ON THE BEACH

Vodka, peach schnapps, and cranberry juice.

### PINA COLADA

White rum, coconut milk, and Pineapple juice.

### CAIPIRINHA

Rum, lime, and brown sugar.

### APEROL SPRITZ

Aperol, cava, and soda water.

