

STARTERS

EDAMAME WITH TRUFFLE & FLEUR DE SEL / VEGAN / F	6,00
TUNA TARTAR WITH WAKAME & HERBAL ALIOLI / A C F E H D	18,00
BABY SPINACH SALAD WITH TRUFFLE MISO VINAIGRETTE / VEGETARIAN / A D F E G	14,00
AVOCADO SASHIMI WITH KING CRAB & BASIL / A B F G H O	48,00
NEW STYLE HAMACHI SASHIMI WITH CHILI & CILANTRO / A D F H	24,00
CRISPY TIGER PRAWNS WITH CILANTRO & CHILI / A B C H	18,00
DIM-SUM FROM SCALLOPS WITH SUCKLING PIG SAUCE / A C E F G H L M O R	22,00
CLASSIC MISO SOUP WITH TOFU, ALGAE AND MUSHROOMS / A D F H O	9,00
CHICKEN WINGS YAKITORI-STYLE WITH SESAME & SPRING ONION / A E F H	16,00
BEEF TARTARE WITH POACHED FREE RANGE EGG, HERRING CAVIAR & POMMES ALUMETTES / A C D G M O	32,00
GOOSE LIVER TERRINE WITH APPLE CHUTNEY & BRICK / A C G H O	34,00

SUSHI – SASHIMI

CALIFORNIA ROLL / B C D F G	21,00
King crab, cucumber, avocado and tobiko	
EBI – TEN ROLL / A B D F	21,00
Tempura black tiger prawns, avocado, flamed salmon & eel sauce	
SPICY TUNA ROLL / A D F	23,00
Tuna, avocado & chili mayonnaise	
SALMON LOVERS / A D F	19,00
Salmon, smoked salmon, avocado, cream cheese & cucumber	
FOIE GRAS PUERTO PORTALS ROLL / A F O	32,00
Foie gras, truffle, asparagus, flamed beef & shiitake	
HOT LUCY ROLL / A F D E	18,00
tuna, salmon, prawns, avocado, asparagus & mint	
CEASER SALAD ROLL / A C D F N M O	24,00
Crispy chicken, salad, bacon, & parmesan	
TUNA SASHIMI / D	18,00
SALMON SASHIMI / D	16,00
SASHIMI MORIAWASE 18 PIECES / A F D B	48,00
Fish of the day	
SUSHI MORIAWASE 20 PIECES / A F E H	44,00
6 Hosomaki, 8 Uramaki, 6 Nigiris	

*Lucy Wang*TM
ZHERO HOTEL GROUP™

BAR • CAFÉ • BRASSERIE & SUSHI

MAIN COURSE

SALMON WITH COLIFLOWER & DASHI-BROUGHT / A D E F G O	24,00
PEPPERED TUNA STEAK WITH POTATOPUREE & RED MISO SAUCE / A D F G H L O	28,00
TURBOT FILLET WITH TOMATO-LEEK RAGOUT & LEMON THYME / B D G H L O	38,00
CLASSIC MISO BLACK COD WITH SHISHO & GINGER / A D E F H O	42,00
“TARTE FLAMBÉE” WITH BACON OF PORK BELLY, LEEK & TRUFFLE / A C G	34,00
„NASU DENGAKU” MISO GLAZED EGGPLANT WITH SESAME & HERBS / VEGETARIAN / A D E F H O	18,00
CRISPY DUCK WITH KIMCHI CABBAGE & DUCK-JUS / A C E F G O	28,00
ROASTED FOIE GRAS WITH FRENCH FRIES, FRIED EGG & BLACK TRUFFLE SAUCE / A C G	28,00
US PRIME FILLET WITH SHIITAKE & GREEN ASPARAGUS / A F G H	42,00
RIB-EYE 500G WITH BLACK TRUFFLE FRIES & SAUCE BÉARNAISE / A C G L O	98,00

All of these dishes can contain cross-contamination. A: Cereals containing Gluten / B: Crustaceans / C: Eggs / D: Fish / E: Peanuts / F: Soya Beans / G: Milk / H: Nuts / L: Celery / M: Mustard / O: Sulphites / P: Lupine / R: Molluscs