

WELCOME TO ROBATA

Enjoy a gastronomic proposal that mixes Japanese tradition with western cuisine, giving prominence to the quality of the product.

IRASSHAIMASE

WELCOME

Edamame Soy beans with salt (spicy option) 🌶️	6,5
Wakame Salad Marinated wakame	8
Sishito Peppers Padrón peppers with ponzu sauce and bonito flakes	6,5
Mango Salad Greens, mango, stir fry chicken, cherry tomatoes, soy bean sprouts, sesame and honey mustard dressing	13,5
Japanese Salad Greens, avocado, cherry tomatoes, soy sprouts, japanese mushrooms, seaweed, tofu, sesame, and japanese dressing	13,5

YATAI

TAVERN

Gyozas 6 chicken and vegetables dumplings	12
Seafood Okonomiyaki * Osaka style savory japanese pizza or pancake with crunchy cabbage, pieces of squid and prawns, okonomiyaki sauce and japanese mayo	16,5
Crispy Duck * Crispy and caramelized duck leg	23,5
Yakisoba de Pollo Stir-fry noodless with vegetables and chicken	16

UMI

OF THE SEA

Tuna Tataki Seared tuna with sesame and japanese dressing	24,5
Sea Bass Ceviche 🌶️ Sea bass chunks marinated with lime, onion, coriander with choclo and glazed sweet potato	25,5
Tiradito de Hamachi Thin cuts of Hamachi (DO Kyushu) with Yuzu Sauce	29
Toro Soasado Bluefin tuna belly with yakiniku sauce	32

ROBATA

JAPANESE COAL

A traditional Japanese technique of charcoal grilling.

SKEWER

Solomillo Beef tenderloin	7,5	Yakitori * Chicken skewer with tare sauce	6,5	Salmon Salmon skewer	7
Secreto Ibérico Skewered Iberian Secret	6	Gamba Roja Red prawn skewer with herb butter	9	Vieira Skewered scallop with sweet potato mousseline	7
Costillas de Cordero 2 ribs with a touch of salt	9				

DISHES

Robata Steak Grilled Angus. Sir loin.	33	Black Cod Black cod marinated with Saikyo Miso	26	Wagyu Genuine A5 certified Japanese Wagyu (100g). Sir loin.	55
Pulpo al olivo Grilled octopus with kalamata olive sauce	26	Donburi de Anguila * Grilled eel over rice with tare sauce	22	Wagyu Tataki A5 certified Japanese Wagyu loin (100g) with smoked aubergine, ponzu & truffle	58

🌶️ SPICY ACCORDING TO YOUR TASTE
* A LITTLE BIT SWEET

炉端

Due to the complexity of some dishes, we only mention the main ingredients. For more information please request our allergen carte.

URAMAKI

California	18,5	Bad Boy	19	Anticuchero ㊟	21
Crab, avocado, cucumber, creamcheese and tobiko		Stir fry beef, shiitake, avocado and caramelized onions		Shrimp tempura, avocado and creamcheese, with butterfish on top and anticucho sauce	
California Mix	18	Savage	21	Nikkei ㊟	21
4 California Crab + 4 California Salmon		Tuna tartar, avocado, cucumber and chives, topped with shrimp		Shrimp tempura, avocado, tuna and leche de tigre sauce	
King Salmon	18	Frisky *	18	Nikkei Mix ㊟	21
Salmon, avocado and creamcheese with fish roe		Shrimp tempura and cucumber topped with eel and avocado		4 Nikkei + 4 Anticuchero	
El Negrito ㊟	19	SexyTuna *	19	Tuna Shut ㊟	20
Tuna tartare, avocado, cucumber, creamcheese and tobiko		Tuna, strawberry, cream cheese and caramel flame coated		Tuna, avocado, creamcheese and spicy tuna topping	
Negrito Mix ㊟	18	Akami Roll ㊟	16,5	TEMPURA	
4 El Negrito + 4 King Salmon		Tuna, cucumber, ciboulette and spicy sauce. 6 pcs.		Redondo Beach *	20
Spicy Tuna Futomaki ㊟㊟	18	Veggie Dragon Roll	16	Salmon and creamcheese with salmon tartare on top. 8 pcs.	
Tuna tartar, spring onions and spicy sauce. 6 pcs.		Cucumber and tomato topped with avocado and sesame		Rock & Roll	18
				Shrimp tempura, avocado, cucumber and tomato. 6 pcs.	

NIGIRI

CLASSICS		ABURI		GUNKAN	
Salmon	4	Salmon Aburi	4	Spicy Tuna ㊟	5
Tuna	4	With trout roe		Marinated tuna tartar	
Tuna Caviar	7,5	Tuna Aburi	4,5	Hamachi ㊟	4,5
With Imperial Osetra caviar		With chives and Yuzu Kosho		With yellow chilli and lemon	
Gilthead bream	4	Wagyu	8	Wagyu Trufa	8
Toro	5	Wagyu A5 with Kisami		Wagyu A5 with truffle	
Hamachi	4,5	Toro Foie *	6,5	COMBINATIONS	
Sea Bass	4	Caramelized		Tuna 4 colours (4 Nigiris)	18
Eel *	5	Salmon Ventresca Aburi	4,5	Akami, Chutoro, Marbled Toro and Toro	
		Taré and salt flakes		Nigiri Lovers (7 Nigiris)	25,5
		Scallop y Toro	5	Gilthead bream, Salmon, Sea Bass, Hamachi, Tuna Akami, Toro and Eel	
		With Nikiri sauce and Tenkasu			

SASHIMI

4 cuts

Salmon	10
Tuna	11
Gilthead bream	10
Toro	13
Sea Bass	12
Hamachi	14
DO Kyushu - Japan	

Minimum 2 persons

Tuna Tasting *	12
4 Cuts: Akami, Chutoro, Marbled Toro and Toro	
Sashimi Moriwase *	17
6 Cuts: Gilthead bream, Salmon, Sea Bass, Hamachi, Tuna Akami and Toro	

* Price per person

MAKIS

Salmon	8
Tuna	9
Negi Toro	9,5
Toro and Japanese onion tartar	
Avocado	7
Cucumber	7

DESSERTS

N.Y. Cheese Cake 10 New York Style Cheesecake. We have a gluten-free version	Chocolate Cake 10 Chocolate cake and just chocolate	Strawberries and Pepper 9 Vodka flamed strawberries, topped with pepper and vanilla ice-cream. Served warm.
Lemon Pie ** 10 Key West Style Lemon Cake	Tiradito de Piña 9 Grilled pineapple slices with white chocolate and yuzu sauce	

COCKTAILS

Mojito 14 Regular	Margarita 14 Tequila, Cointreau & Lemon	Sangría 14 Red Wine & Fruits
Mojito Fresa 15 Strawberry	Destornillador Robata 14 Orange, Pomegranate & Vodka	Sangría Cava 14 Cava & Fruits
Mojito Maracuyá 15 Passion Fruit	Bloody Mary 15 Vodka, Tomato & Lima	Pisco Sour 14
Mojito Blueberry 15 Blueberries	Whisky Sour 14	Pisco Maracuyá 15 Pisco Sour & Maracuyá
Sake Mojito 14 Sake & Lima	Martini Mango 14 Mango, Pomelo & Vodka	Pornstar 15 Vodka & Maracuyá
Güarapita 14 Grapefruit, Pineapple & Rum	Martini Cocktail 14 Martini Bianco, Gin & Olive	Citrus Spritz 14 Limoncello, Cointreau & Cava
Caipirinha 14 Cachasa & Lima	Martini Rocks 13 Martini Bianco, Lemon Twist & Ice	Vermouth 11 Red Vermouth Astobiza & Orange



THE GOOD HAS TO WAIT

Our cocktails are prepared on the spot with natural ingredients and a lot of love

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