

WELCOME TO ROBATA

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

IRASSHAIMASE		YATAI		UMI	
WELCOME		TAVERN		OF THE SEA	
Edamame	6,5	Gyozas	12	Tuna Tataki	24,5
Soy beans with salt (spicy option) 🌶		6 chicken and vegetables dumplings		Seared tuna with sesame and japanese dressing	
Truffled Edamame	7,5	Seafood Okonomiyaki *	16,5	Usuzukuri de Toro	27
Soy beans with a truffled touch		Osaka style savory japanese pizza or pancake with crunchy cabbage, pieces of squid and prawns, okonomiyaki sauce and japanese mayo		Thin cuts of Toro with trout roe and ponzu	
Wakame Salad	8	Crispy Duck *	24,5	Sea Bass Ceviche 🌶	25,5
Marinated wakame		Crispy and caramelized duck leg		Sea bass chunks marinated with lime, onion, coriander with choclo and glazed sweet potato	
Sishito Peppers	6,5	Yakisoba de Pollo	16,5	Tiradito de Hamachi	29
Padrón peppers with ponzu sauce and bonito flakes		Stir-fry noodless with vegetables and chicken		Thin cuts of Hamachi (DO Kyushu) with Yuzu Sauce	
Mango Salad	13,5			Toro Soasado	32
Greens, mango, stir fry chicken, cherry tomatoes, soy bean sprouts, sesame and honey mustard dressing				Bluefin tuna belly with yakiniku sauce	
Japanese Salad	13,5				
Greens, avocado, cherry tomatoes, soy sprouts, japanese mushrooms, seaweed, tofu, sesame, and japanese dressing					

ROBATA					
JAPANESE COAL					
A traditional Japanese technique of charcoal grilling.					
SKEWER					
Solomillo	8	Yakitori *	6,5	Salmon	7
Beef tenderloin		Chicken skewer with tare sauce		Salmon skewer	
Secreto Ibérico	6,5	Gamba Roja	9	Vieira	7
Skewered Iberian Secret		Red prawn skewer with herb butter		Skewered scallop with sweet potato mousseline	
Costillas de Cordero	10	Espárragos	6	Setas	6
2 ribs with a touch of salt		Grilled asparagus (Seasonal availability)		Mushroom skewer (Seasonal availability)	
DISHES					
Robata Steak	33	Black Cod	26	Wagyu	48
Grilled Angus. Sir loin.		Black cod marinated with Saikyo Miso		Genuine A5 certified Japanese Wagyu (100g). Sir loin.	
Pulpo al olivo	27	Donburi de Anguila *	22	Wagyu Tataki	52
Grilled octopus with kalamata olive sauce		Grilled eel over rice with tare sauce		A5 certified Japanese Wagyu loin (100g) with smoked aubergine, ponzu & truffle	

🌶 SPICY ACCORDING TO YOUR TASTE
* A LITTLE BIT SWEET

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

URAMAKI			
California	18	Bad Boy	19
Crab, avocado, cucumber, cream cheese and tobiko		Stir fry beef, shiitake, avocado and caramelized onions	
California Mix	19	Sauvage	21
4 California Crab + 4 California Salmon		Tuna tartar, avocado, cucumber and chives, topped with shrimp	
King Salmon	18	Frisky *	18
Salmon, avocado and cream cheese with fish roe		Shrimp tempura and cucumber topped with eel and avocado	
El Negrito 🍣	18	SexyTuna *	19
Tuna tartare, avocado, cucumber, cream cheese and tobiko		Tuna, strawberry, cream cheese and caramel flame coated	
Negrito Mix 🍣	19	Akami Roll 🍣	16
4 El Negrito + 4 King Salmon		Tuna, cucumber, ciboulette and spicy sauce. 6 pcs.	
Spicy Tuna Futomaki 🍣🍣	18	Veggie Dragon Roll	16
Tuna tartar, spring onions and spicy sauce. 6 pcs.		Cucumber and tomato topped with avocado and sesame	
		Anticuchero 🍣	21
		Shrimp tempura, avocado and cream cheese, with butterfish on top and anticucho sauce	
		Nikkei 🍣	21
		Shrimp tempura, avocado, tuna and leche de tigre sauce	
		Nikkei Mix 🍣	21
		4 Nikkei + 4 Anticuchero	
		Tuna Shut 🍣	20
		Tuna, avocado, cream cheese and spicy tuna topping	
		TEMPURA	
		Redondo Beach *	20
		Salmon and cream cheese with salmon tartare on top. 8 pcs.	
		Rock & Roll	18
		Shrimp tempura, avocado, cucumber and tomato. 6 pcs.	
NIGIRI			
CLASSICS		ABURI	
Salmon	4	Salmon Aburi	4
Tuna	4	With trout roe	
Gilthead bream	4	Tuna Aburi	4,5
Toro	5	With chives and Yuzu Kosho	
Hamachi	4,5	Wagyu	8
Sea Bass	4	Wagyu A5 with Kisami	
Eel *	5	Toro Foie *	6,5
		Caramelized	
		Salmon Ventresca Aburi	4,5
		Taré and salt flakes	
		Scallop y Toro	5
		With Nikiri sauce and Tenkasu	
		GUNKAN	
		Spicy Tuna 🍣	5
		Marinated tuna tartar	
		Hamachi 🍣	6
		With yellow chilli and lemon	
		Wagyu Trufa	8
		Wagyu A5 with truffle	
		COMBINATIONS	
		Tuna 4 colours (4 Nigiris)	18
		Akami, Chutoro, Marbled Toro and Toro	
		Nigiri Lovers (7 Nigiris)	26
		Gilthead bream, Salmon, Sea Bass, Hamachi, Tuna Akami, Toro and Eel	
SASHIMI		MAKIS	
4 cuts		Minimum 2 persons	
Salmon	10	Tuna Tasting *	12
Tuna	11	4 Cuts: Akami, Chutoro, Marbled Toro and Toro	
Gilthead bream	10	Sashimi Moriawase *	17
Toro	13	6 Cuts: Gilthead bream, Salmon, Sea Bass, Hamachi, Tuna Akami and Toro	
Sea Bass	12	* Price per person	
Hamachi	14		
DO Kyushu - Japan		Salmon	8
		Tuna	9
		Negi Toro	9
		Toro and Japanese onion tartar	
		Avocado	7
		Cucumber	7

DESSERTS

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

COCKTAILS

Mojito Regular	15	Margarita Tequila, Cointreau & Lemon	15	Sangría Red Wine & Fruits	15
Mojito Fresa Strawberry	16	Destornillador Robata Orange, Pomegranate & Vodka	15	Sangría Cava Cava & Fruits	15
Mojito Maracuyá Passion Fruit	16	Bloody Mary Vodka, Tomato & Lima	16	Pisco Sour	15
Mojito Blueberry Blueberries	16	Whisky Sour	15	Pisco Maracuyá Pisco Sour &Maracuyá	16
Sake Mojito Sake & Lima	15	Martini Mango Mango, Pomelo & Vodka	15	Pornstar Vodka & Maracuyá	16
Güarapita Grapefruit, Pineapple & Rum	15	Martini Cocktail Martini Bianco, Gin & Olive	15	Citrus Spritz Limoncello, Cointreau & Cava	15
Caipirinha Cachasa & Lima	15	Martini Rocks Martini Bianco, Lemon Twist & Ice	14	Vermouth Red Vermouth Astobiza & Orange	12



THE GOOD HAS TO WAIT

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

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