

ROBATA'S JOURNEY

TASTING MENU

WELCOME

Our Miso

CLASSICS

Sashimi Moriawase
4 assorted fish cuts
(Seabass, Salmon, Tuna and Toro)

FLAVOR & SIMPLICITY

Tuna Tataki
Hamachi Tiradito
Seared Toro

FUSION*

Nikkei Mix Uramaki

ROBATA

Beef Tenderloin Skewer
Wagyu Gunkan

NIGIRIS

Salmon Aburi
Toro & Caramelized Foie Gras

SWEET TOUCH

Strawberries with Pepper
or
One of our cakes to share

DRINKS**

Water & Soda
Estrella Galicia de Bodega Draft Beer
Wine selection according to Robata's winery



80€

VAT included

* It can be replaced by any Uramaki from the menu.

** Includes water and 3 drinks per person or a bottle of wine for two people.

WELCOME TO ROBATA

Indulge in a refined gastronomic experience that seamlessly blends Japanese tradition with Western cuisine, where the exceptional quality of the ingredients takes center stage above all else

IRASSHAIMASE		YATAI		UMI	
WELCOME		TAVERN		FROM 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	Toro Usuzukuri	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	Croaker Ceviche 🌶	25,5
Marinated wakame		Crispy and caramelized duck leg		Croaker chunks marinated with lime, onion, coriander with choclo and glazed sweet potato	
Sishito Peppers	6,5	Yakisoba de Pollo	16,5	Hamachi Tiradito	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			Seared Toro	32
Greens, mango, stir fry chicken, cherry tomatoes, soy bean sprouts, sesame and honey mustard dressing				Seared 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
Skewer Iberian Secreto		Red prawn 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. Sirloin.		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

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	Bad Boy	19	Anticuchero 🍣	21
Snowcrab, avocado, cucumber, cream cheese and tobiko		Stir fry beef, shiitake, avocado and caramelized onions		Shrimp tempura, avocado and cream cheese, with butterfish on top and anticucho sauce	
California Mix	19	Sauvage	21	Nikkei 🍣	21
4 California Snowcrab + 4 California Salmon		Tuna tartar, cucumber and chives, topped with prawn and roe		Shrimp tempura, avocado, tuna and leche de tigre sauce	
King Salmon	18	Frisky *	18	Nikkei Mix 🍣	21
Salmon, avocado and cream cheese with fish roe		Shrimp tempura and cucumber topped with eel and avocado		4 Nikkei + 4 Anticuchero	
El Negrito 🍣	18	SexyTuna *	19	Tuna Shut 🍣	20
Tuna tartare, avocado, cucumber, cream cheese and tobiko		Tuna, strawberry, cream cheese and caramel flame coated		Tuna, avocado, cream cheese and spicy tuna topping	
Negrito Mix 🍣	19	Akami Roll 🍣	16	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 cream cheese with salmon tartare on top.	
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	
Seabream	4	Tuna Aburi	4,5	Hamachi 🍣	6
Toro	5	With chives and Yuzu Kosho		With yellow chilli and lemon	
Hamachi	4,5	Wagyu	8	Wagyu Trufa	8
Seabass	4	Wagyu A5 with Kisami		Wagyu A5 with truffle	
Eel *	5	Toro Foie *	6,5	COMBINATIONS	
		Caramelized		Tuna 4 colours (4 Nigiris)	18
		Salmon Ventresca Aburi	4,5	Akami, Chutoro, Marbled Toro and Toro	
		Tare and salt flakes		Nigiri Lovers (7 Nigiris)	26
		Scallop y Toro	5	Seabream, Salmon, Seabass, Hamachi, Tuna Akami, Toro and Eel	
		With Nikiri sauce and Tenkasu			

SASHIMI

4 cuts

Minimum 2 persons

Salmon	10	Tuna Tasting *	12	Salmon	8
Tuna	11	4 Cuts: Akami, Chutoro, Marbled Toro and Toro		Tuna	9
Seabream	10	Sashimi Moriawase *	17	Negi Toro	9
Toro	13	6 Cuts: Seabream, Salmon, Seabass, Hamachi, Tuna Akami and Toro		Avocado	7
Seabass	12	* Price per person		Cucumber	7
Hamachi	14				
DO Kyushu - Japan					

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

Freshly prepared with natural fruit

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