
ROBATA'S JOURNEY

TASTING MENU

WELCOME

Our Miso

CLASSICS

Sashimi Moriawase
8 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

WELCOME

Edamame Soy beans with salt (spicy option) 🌶️	6,5
Truffled Edamame Soy beans with a truffled touch	7,5
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	24,5
Yakisoba de Pollo Stir fry noodless with vegetables and chicken	16,5

UMI

FROM THE SEA

Tuna Tataki Seared tuna with sesame and japanese dressing	24,5
Toro Usuzukuri Thin cuts of Toro with trout roe and ponzu	27
Croaker Ceviche 🌶️ Croaker chunks marinated with lime, onion, coriander with choclo and glazed sweet potato	25,5
Hamachi Tiradito Thin cuts of Hamachi (DO Kyushu) with Yuzu Sauce	29
Seared Toro Seared bluefin tuna belly with yakiniku sauce	32

ROBATA

JAPANESE COAL

A traditional Japanese technique of charcoal grilling

SKEWER

Solomillo Beef tenderloin	8	Yakitori * Chicken skewer with tare sauce	6,5	Salmon Salmon skewer	7
Secreto Ibérico Skewer Iberian Secreto	6,5	Gamba Roja Red prawn with herb butter	9	Vieira Skewered scallop with sweet potato mousseline	7
Costillas de Cordero 2 ribs with a touch of salt	10	Espárragos Grilled asparagus (Seasonal availability)	6	Setas Mushroom skewer (Seasonal availability)	6

DISHES

Robata Steak Grilled Angus. Sirloin.	33	Black Cod Black cod marinated with Saikyo Miso	26	Wagyu Genuine A5 certified Japanese Wagyu (100g). Sir loin.	48
Pulpo al olivo Grilled octopus with kalamata olive sauce	27	Donburi de Anguila * Grilled eel over rice with tare sauce	22	Wagyu Tataki A5 certified Japanese Wagyu loin (100g) with smoked aubergine, ponzu & truffle	52

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

NIGIRI

CLASSICS	ABURI	GUNKAN
Salmon 4	Salmon Aburi 4 With trout roe	Spicy Tuna) 5 Marinated tuna tartar
Tuna 4	Tuna Aburi 4,5 With chives and Yuzu Kosho	Hamachi) 6 With yellow chilli and lemon
Seabream 4	Wagyu 8 Wagyu A5 with Kisami	Wagyu Trufa 8 Wagyu A5 with truffle
Toro 5	Toro Foie * 6,5 Caramelized	COMBINATIONS
Hamachi 4,5	Salmon Ventresca Aburi 4,5 Tare and salt flakes	Tuna 4 colours (4 Nigiris) 18 Akami, Chutoro, Marbled Toro and Toro
Seabass 4	Scallop y Toro 5 With Nikiri sauce and Tenkasu	Nigiri Lovers (7 Nigiris) 26 Seabream, Salmon, Seabass, Hamachi, Tuna Akami, Toro and Eel
Eel * 5		

SASHIMI

4 cuts

Salmon 10
Tuna 11
Seabream 10
Toro 13
Seabass 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: Seabream, Salmon, Seabass, Hamachi, Tuna Akami and Toro
* Price per person

MAKIS

Salmon 8
Tuna 9
Negi Toro 9 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	Carrot Cake 9 Carrot cake Classic Style
Lemon Pie ** 10 Key West Style Lemon Cake	Tiradito de Piña 9 Grilled pineapple slices with white chocolate and yuzu sauce	Strawberries and Pepper 9 Vodka flamed strawberries, topped with pepper and vanilla ice cream. Served warm.

COCKTAILS

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



THE GOOD HAS TO WAIT

Freshly prepared with natural fruit

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