

starter

SOURDOUGH BREAD AND TOMATO-CHILI BUTTER	6
EDAMAME CLASSIC OR SPICY	9
CAULIFLOWER-COCONUT-CURRY SOUP Smoked Shrimp Skewer	14
TOMATO CAPRESE STYLE Fried Tomato Avocado Pulled Burrata Ponzu Aged Balsamic Vinegar	16
HAMACHI CEVICHE Tiger Milk Chive Oil Peas Chili	18
SPINACH SALAD east House Dressing Cherry Tomatoes Vegetable Chips Sesame	16
CREAMY TUNA TARTAR with Quail Egg	22

classic starter

BEEF TATAR Prepared at the table with Shallots Capers Chives Tsukemono Egg Yolks Toasted Sourdough Bread	25
CRISPY DUCK Baked Duck Cubes Teriyaki Sauce Chili Mayonnaise Onion Ceviche	20
CRISPY PRAWNS Baked Prawns Sweet Chili Sriracha Mayonnaise Chives Shiso Cress	22
EAST BEEF SASHIMI Seared Beef Sashimi Ponzu Nut Butter Chives	23

robata grill

TENDERLOIN RUBIA GALLEGA 200G	49
RIB EYE 300G	49
CHATEAUBRIAND 400G	95
TOMAHAWK 100G Available from 1 kg	18
TUNA STEAK BLACKENED STYLE RARE 200G	44
COD GRILLED IN BANANA LEAF Cooked for 24 hours in a rich coconut curry marinade Pineapple Cucumber Sambal	39

robata skewers

ASPARAGUS AND ARTICHOKEs Pineapple Cucumber Sambal	19
CHICKEN YAKITORI Coated with Spicy Teriyaki Onion Ceviche	21
COATED ROBATA LOLLIPOP FROM SEA BASS	27

mains

TRUFFLE PASTA  From the Pecorino Wheel	34
EAST VEAL SCHNITZEL 200G Mojo Rojo Fried Potato Cucumber Salad	38

sushi & sashimi

STARTER VARIATION	38
MAIN COURSE VARIATION	57
VEGETARIAN VARIATION	32

crossover rolls east style

VEGGIE DRAGON ROLL  Green Asparagus Pumpkin Mango Guacamole Nut Butter Panko	17
WHITE CHICKEN ROLL Corn-Fed Chicken Tempura Avocado Spicy Teriyaki Cream Cheese	18
SHIRO WAVE ROLL Tempura Spring Onion Crayfish Sea Bass Topping Sour Cream Unagi Sauce	21
TEMPURA GAMBA ROLL Tempura Prawn Avocado Spicy Mayonnaise Spicy Teriyaki	20
TUNA TIGER ROLL Prawn Avocado Cucumber Tuna Topping Spicy Teriyaki	22
TRUFFLE SALMON ROLL Salmon Asparagus Tempura Avocado Cucumber Truffle Mayonnaise Crispy Wan Tan	22
SALMON DREAM ROLL Tempura Prawn Flambéed Salmon Chili Mayonnaise Teriyaki Sauce	22
JALAPEÑO TUNA ROLL Tuna Tartar Cucumber Tobiko Chili Sauce Japanese Mayonnaise	23
SURF & TURF ROLL Tempura Prawn Beef Fillet Chimichurri Unagi Tare	23

sashimi - 3 pcs.

SALMON	12
TUNA	15
SEA BASS	13

sides

FRIED POTATO AND CUCUMBER SALAD	10
COLORFUL CARROTS WITH WASABI CREAM	8
BETROOT CARPACCIO WITH WALNUTS	8
AMAZING TRUFFLE PARMESAN FRIES	11
WILD BROCCOLI	9
SPINACH SALAD WITH EAST HOUSE DRESSING	7

sauces

MOJO ROJO	5
TRUFFLE-MAYONNAISE	5
SPICY TERIYAKI SAUCE	5
PEPPER SAUCE	5
PINEAPPLE-CUCUMBER SAMBAL	5

dessert

CAFÉ GOURMANT CHOCOLATES	3
Passion Fruit Cassis Caramel	
SPAGHETTI ICE CREAM COSMOS STYLE	18
Pressed at the table with Vanilla Ice Cream Strawberry Compote White Chocolate Whipped Cream	
TONKA BEAN CREME BRÛLÉE	14
Mandarin Gel	

aperitif

RASPBERRY ROYAL	24
Fords Gin Raspberry Puree Lemon Sugar Syrup Champagne Gold Dust	
JAPANESE GARDEN	17
Geranium Gin Amami Umesho Liqueur Paragon White Penja Pepper Lime Juice Cordial Lavendel Bitters	

alcohol-free

PERFECT SIEGFRIED	16
Siegfried Wonderleaf Orange Zest homemade Orange Bitter Marmelade Fever Tree Indian Tonic Water Rosemary	
DRINK N RIDE	15
UNDONE Italian Aperitif Lemon east Sugar Syrup Fever Tree Wild Berry Dried lemon Currants	

dessert cocktails

ESPRESSO MARTINI	17
Belvedere Vodka Vanilla Galliano Espresso Espresso	
GRANDMA'S APPLE PIE COLADA	16
Baileys Salted Caramel Cream Coconut Cream Almond Pineapple Apple	

EAST
MENU