APPETIZERS

TOMATO SALAD IN CITRUS MARINADE €23
roasted melon, pickles, quince, and truffle vinaigrette

WILD TUNA TARTARE €33
acevichada mayonnaise, avocado, and pickled onion

KING CRAB LEG WITH HOLLANDAISE SAUCE €105

ROASTED CARROTS AND BEETROOTS (Vegetarian) €22
tzatziki sauce, toasted pumpkin seeds, carrot and miso hummus

SMOKED STRACCIATELLA CHEESE WITH FRESH SUMMER TRUFFLE €28
semi-dry tomatoes, basil oil, and homemade focaccia

WILD TUNA TASTING IN VARIOUS PREPARATIONS €36
tataki, gilda, and tartare
(Minimum two people, price per person)

GRATINATED SCARLET SHRIMP WITH SPICY MAYONNAISE €39
(per piece)

BEEF STEAK TARTARE €35
classic seasoning and truffle candle

FRIED IBIZA POTATOES WITH CRÈME FRAÎCHE AND CAVIAR €45

OUR APPETIZERS TASTING MENU €45
small bites to taste (Minimum 2 people, price per person)

COOKED OVER KAMADO CHARCOAL

BLACK ANGUS NEBRASKA FLANK STEAK €44
grilled, masquerpone mashed potatoes, confit piquillo peppers, and chimichurri

JAPANESE ORIGIN WAGYU STRIPLOIN €42 / 100gr
grilled, potato mille-feuille, and glazed baby carrots

BEEF TENDERLOIN WITH IBIZA SALT €52
grilled, accompanied by green pepper sauce and two choices of side dishes
(Minimum two people, price per person)

V VEGETARIAN V VEGAN GLUTEN-FREE

MENU 3D

NASSAU by Night

MENU ONLINE

MAIN COURSES

LOBSTER AND CRAB CANNELLONI €33
with cheese béchamel foam

CRISPY FREE-RANGE CHICKEN IN THAI PEANUT SAUCE €32
fried spelt and vegetables

RAVIOLO STUFFED WITH SEASONAL MUSHROOMS €32
bathed in hazelnut sauce and fresh summer truffle

CORVINA (SEA BASS) IN A "BEURRE BLANC NANTAIS" €38
glazed fennel, tomato confit, and zucchini

LINGUINE WITH LOBSTER AND MUSSELS €48
live lobster from our lobster tank
(Minimum 2 people, price per person)

ROASTED MARKET SEA BASS €9.50 / 100gr
two side dishes to choose from

CRISPY KOREAN-STYLE MUSHROOMS €29
wok vegetables and pickles

OYSTERS

OYSTERS NUMBER		OSTRAS NÚMERO 2	
1 PC.	11€	**1 PC.**	12€
3 PCS.	32€	**3 PCS.**	35€
6 PCS.	63€	**6 PCS.**	68€
12 PCS.	120€	**12 PCS.**	132€

IMPERIAL OSETRA CAVIAR

CLASSIC ACCOMPANIMENT:
(served with blinis, sour cream, and egg)

30 gr.	110€
50 gr.	205€
100 gr.	410€

POSTRES

CHOCOLATE SPONGE filled with pecan nuts, chocolate cream and caramel ice cream 16€

A VERSION OF PAVLOVA meringue, raspberry sorbet, chantilly cream and red fruit soup 15€

OUR COCO coconut ice cream, sponge cake, rum, lime zest puree, passion fruit, yogurt and mango tagliatelle 15€

FROZEN FRUITS FILLED WITH THEIR OWN SORBET To share (price per person) 17€

SUSHI

EDAMAME / SOY BEANS (VEGETARIAN/VEGAN) €12

URAMAKIS& FUTOMAKIS 8 PIECES

SPICY TUNA ROLL: Tuna. Filled with cucumber, avocado, green onion, and topped with Nassau-style spicy tuna tartare. €33

TRUFFLE ROLL: Kanikama, yuzu mayonnaise, avocado, and topped with hamachi with flambéed truffle mayonnaise. €33

NEW JAP ROLL "AKUMA": Salmon, avocado, green onion, topped with flambéed salmon and Nassau-style spicy mayonnaise. €32

NEW CRISPY DOUBLE PRAWN ROLL: Crispy and boiled prawn with honey mustard mayonnaise and sliced avocado topping. €31

NIKKEI ROLL: Filled with avocado, yellow chili (ají amarillo) mayonnaise, prawn, cucumber, topped with tuna with honey-mustard sauce and truffle mayonnaise. Finished with chives. €33

NEW MEDITERRANEAN TUNA ROLL: Filled with sun-dried tomato, avocado, and piparra peppers. Topped with tuna with salmorejo and grated mojama (cured tuna loin). €34

FUTOMAKIS TEMPURA ROLL

NEW HOT SALMON VIP: Tempura roll. Filled with salmon, cucumber, and avocado, topped with a salmon tartare, spicy mayonnaise, chives, and red tobiko. €33

NEW HOT TUNA VIP: Tempura roll. Filled with tuna, ginger. Topped with tuna tartare, green onion, chef's sauce, and red tobiko. €34

HOT VEGETARIAN: Tempura roll. Filled with cucumber, avocado, carrot, and shiso. Topped with teriyaki, crispy onion, and green onion. €30

NEW TUNA PRAWN: Filled with tuna, green shiso, avocado, red tobiko, and crispy prawn with spicy mayonnaise and teriyaki. €26

SUSHI TACO

NEW SALMON SUSHI TACO: With spicy salmon tartare, avocado, green shiso, green onion, and red tobiko. €21

NEW TUNA SUSHI TACO: With spicy tuna tartare, avocado, green onion, green shiso, and crispy onion. €24

SASHIMIS & NIGUIRI

TUNA SASHIMI (10 PCS): €35 **TUNA NIGIRI (2 PCS):** €14
SALMON SASHIMI (10 PCS): €31 **SALMON NIGIRI (2 PCS):** €12
HAMACHI SASHIMI (10 PCS): €34 **HAMACHI NIGIRI (2 PCS):** €13
ASSORTED SASHIMI (15 PCS): €47

COMBINADOS

NASSAU NIGIRI COMBO (8 PCS): €34
ESPALMADOR (14 PIECES): 2 nigiri, 2 ½ rolls, 4 sashimi pieces | €47
FORMENTERA (24 PIECES): 4 nigiri, 4 ½ rolls, 4 sashimi pieces | €75
IBIZA (40 PIECES): 6 nigiri, 6 ½ rolls, 10 sashimi pieces | €110
NASSAU SPECIAL SUSHI & SASHIMI BOAT: €240 (€80 per person)

SPECIAL DISHES

SALMON CARPACCIO with ponzu, green onion, and jalapeño sauce. | €36
YELLOWTAIL SASHIMI with acevichada cream and red onion. | €38