



## WELCOME AT IYO

SINCE 2007, IYO HAS BEEN OFFERING AN ORIGINAL AND CONSTANTLY EVOLVING CUISINE. THAT'S WHY AT IYO YOU CAN ENJOY THE MOST INNOVATIVE SUSHI AND THE MOST REFINED CONTEMPORARY JAPANESE CUISINE.

IYO IS AN ORCHESTRA OF FLAVORS THAT PLAYS TWO DIFFERENT BUT COMPLEMENTARY MELODIES: OUR KITCHEN AND THE SUSHI COUNTER, WORKING IN SYNERGY. A GASTRONOMIC JOURNEY TO BE SHARED, DISCOVERING FLAVORS, TEXTURES AND COMBINATIONS THAT WILL LEAVE THEIR MARK, GIVING LIFE TO UNIQUE EMOTIONS AND SHARED MEMORIES.

OUR STAFF WILL BE AT YOUR DISPOSAL TO EXPLAIN, SUGGEST AND COMBINE, RECOMMENDING PERSONALIZED ITINERARIES FOR EACH GUEST.

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# M E N U F A C C I O I Y O 2 0 2 6

1 5 8 € P E R P E R S O N

CONTEMPORARY JAPAN, THROUGH OUR LATEST CREATIONS

*THE TASTING MENU IS DESIGNED FOR THE WHOLE TABLE DUE TO ITS COMPLEXITY*

## **SUZUKI KOBUJIME**

LINE-CAUGHT SEA BASS, GRAY MULLET BOTTARGA, KOHLRABI, GREEN CELERY AND MANDARIN OIL  
4-9

## **SEA URCHINS\*\***

KOMBU PANNA COTTA, SEA URCHINS, DASHI, SHISO, UMEBOSHI AND SANSHO PEPPER  
1-4-6-7-14

## **MISO SHIRO TORI**

CHICKEN MISO, ITS FOAM AND CHICKEN CHIPS  
3-4-6-12

## **NIGIRI SELECTION\***

6 NIGIRI OF THE DAY

## **KISHIMEN**

WHEAT NOODLES IN A DASHI AND KO-CREAM BROTH, TOPPED WITH KOMBU POWDER, IKURA, SANSHO PEPPER AND WASABI  
1-4-6

## **LOBSTER TEMPURA**

LOBSTER TEMPURA, HORSERADISH EGG YOLK CREAM, GRATED DAIKON AND TOBIKO  
1-2-3-4-6-10-12

## **RAMU**

MILK-FED LAMB RACK, YUZU TERIYAKI, PINE NUTS CREAM, WHITE TURNIPS AND NORI SEAWEED PESTO  
1-4-6-8

## **DESSERT\***

PLEASE NOTE THAT THE "FACCIO IYO 2025" MENU DOES NOT ALLOW MODIFICATIONS FOR ALLERGIES OR INTOLERANCES,  
IN ORDER TO PRESERVE THE HARMONY AND INTEGRITY OF THE GASTRONOMIC EXPERIENCE.

\*PLEASE CONTACT STAFF IF YOU HAVE ANY ALLERGIES  
\*\*THE DISH MAY VARY DEPENDING ON THE DAILY CATCH

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# M E N U F A C C I O I Y O C L A S S I C

148€ PER PERSON

NINETEEN YEARS OF IYO: THE DISHES THAT MADE OUR HISTORY

*THE TASTING MENU IS DESIGNED FOR THE WHOLE TABLE DUE TO ITS COMPLEXITY*

## **IKA SOMEN**

FRAYED RAW SQUID, QUAIL EGG, CAVIAR, VEGETABLES AND SOBA DASHI SAUCE

1-3-4-6-14

## **ZUKE MAGURO**

MARINATED SEARED TUNA WITH SOY SAUCE, KIZAMI WASABI AND WASABI MAYONNAISE

1-3-4-6

## **TORO SUMISO**

SEARED TUNA BELLY, KARASHI SUMISO, YUZU KOSHŌ, CAVIAR AND CHIVES

4-6-10

## **AMAEBI ABURA**

SEARED RED SHRIMPS, SESAME OIL AND YUZU SAUCE

1-2-6-11-12

## **OYSTER AND CAVIAR**

OYSTER COOKED IN ITS WATER, CAVIAR, KING OYSTER MUSHROOMS, YUBA, NORI SEAWEEED AND HORSERADISH OIL

1-4-6-14

## **SUSHI SELECTION\***

CHEF'S SUSHI SELECTION

## **WAGYU GYOZA**

RAVIOLI FILLED WITH JAPANESE WAGYU BEEF (A5), SERVED WITH A VEGETABLE EMULSION AND TAMARI SOY SAUCE

1-4-6

## **PATAGONIAN SEABASS**

SEA BASS, WASABI SAUCE, MISO, CATALOGNA CHICORY, KARASHI TAKANA AND YUZU

4-6-11

## **DESSERT\***

\*PLEASE CONTACT STAFF IF YOU HAVE ANY ALLERGIES

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## CLASSICS

	<b>IKA SOMEN</b> · FRAYED RAW SQUID, QUAIL EGG, CAVIAR, VEGETABLES AND SOBA DASHI SAUCE 1-3-4-6-14	25
🍷	<b>TAIYO</b> · PRAWNS MILLEFEUILLE, RED SHRIPS, SQUID, TOMATO AND YUZU MISO 2-3-4-6-12-14-15	20
	<b>ZUKE MAGURO</b> · MARINATED SEARED TUNA WITH SOY SAUCE, KIZAMI WASABI AND WASABI MAYONNAISE 1-3-4-6	22
	<b>AMAEBI ABURA</b> · SEARED RED SHRIMPS, SESAME OIL AND YUZU SAUCE 1-2-6-11-12	28
🍷	<b>HOTATE USUZUKURI</b> · SCALLOPS, CAVIAR, UMEBOSHI AND YUZU VINAIGRETTE 4-14	25
🍷	<b>TORO SUMISO</b> · SEARED TUNA BELLY, KARASHI SUMISO, YUZU KOSHŌ, CAVIAR AND CHIVES 4-6-10	28
🍷	<b>PASSION FRUIT LANGOUSTINE (IPC.)</b> · LANGOUSTINE WITH PASSION FRUIT SAUCE AND GREEN APPLE 2-12-15	9
	<b>OYSTER AND CAVIAR</b> · COOKED OYSTER IN ITS WATER, CAVIAR, KING OYSTER MUSHROOMS, YUBA, NORI SEAWEED AND HORSERADISH OIL 1-4-6-14	18





## CREATIONS

	<b>KING CRAB HARUMAKI</b> · BLACK TRUFFLE, AVOCADO, SANSHO PEPPER AND IKURA 1-2-4-6-7	28
	<b>SOGIZUKURI</b> · SEARED WHITE FISH SALAD, FRESH WASABI, PONZU, CHICKEN BROTH, DAIKON, CARROTS AND WATERCRESS 1-4-6-8-11	25
	<b>EEL AND FOIE GRAS</b> · CHARCOAL-GRILLED EEL, FOIE GRAS, QUINOA, WASABI, SANSHO LEAVES AND CHIVES 1-4	32
✓	<b>GRATINATED CAULIFLOWER</b> · GRATINATED CAULIFLOWER, WHITE SESAME BÉCHAMEL, YUBA, KARASHI SUMISO SAUCE AND MANDARIN OIL 1-6-10-11	18
	<b>SAKE USUZUKURI</b> · ORGANIC SALMON CARPACCIO, TOSATSU SAUCE AND IKURA 1-4-6	22
	<b>TEMAKI FOIE GRAS (2PCS.)</b> · DUCK FOIE GRAS, HAZELNUT'S MISO, RADICCHIO, RASPBERRY RASPBERRY VINEGAR AND RED SHISO 1-6-8	20
🍷	<b>SUZUKI KOBUJIME</b> · LINE-CAUGHT SEA BASS, GRAY MULLET BOTTARGA, KOHLRABI, GREEN CELERY AND MANDARIN OIL 4-9	25

## TARTARE

★	<b>TUNA TARTARE</b> · CHIVES, YUZU-WASABI SOY AND CRISPY PUFFED RICE CHIPS 1-4-6-10	22
★	<b>SALMON TARTARE</b> · CHIVES, YUZU-WASABI SOY AND CRISPY PUFFED RICE CHIPS 1-4-6-10	18
★	<b>RED SHRIMPS TARTARE</b> · MANGO, TOMATO AND WASABI SOY SAUCE 1-2-6-10-12-15	28
★	<b>TUNA TRILOGY</b> · DICED O-TORO, CHUTORO AND AKAMI, WITH WASABI SOY 1-4-6	32
🍷	<b>HAMACHI MISO</b> · DICED YELLOWTAIL, TOMATO, AVOCADO AND YUZU-MISO 4-6	22

★ THIS COURSE CAN BE SERVED WITH CAVIAR: 10G 35€ · 30G 90€ · 50G 150€

K O B A C H I	 <b>EDAMAME</b> · SOY BEANS	7
	6-15	
	 <b>EDAMAME SPICY</b> · SPICY SOY BEANS	9
	6-15	
	<b>SAMURAI STICK</b> · SHRIMP STICKS IN CRUNCHY DOUGH AND EDAMAME	14
	1-2-3-6-12-15	
	 <b>WAKAME SALAD</b> · MIXED SEAWEED SALAD	12
	1-6-11	
	<b>WAGYU BURGER</b> · A5 WAGYU BEEF, TRUFFLE, YUZU KOSHŌ AND MIZUNA	22
	1-3-6-7-11	
	<b>EBISU WAGYU TOAST</b> · TOASTED SHOKUPAN (HOKKAIDO MILKBREAD) WAGYU BRESAOLA (A5), BLACK TRUFFLE SAUCE AND HORSERADISH	28
1-3-6-7-12		
<b>SAKANA SANDO</b> · TOASTED SHOKUPAN (HOKKAIDO MILKBREAD), WHITE FISH AND SHELLFISH AND CAVIAR	28	
1-2-3-4-6-7-12		
 <b>WAGYU TARTARE</b> · WAGYU TARTARE (A5), AMARANTH CHIPS, AVOLA ALMONDS, COURGETTE AND APPLE KATSUOBUSHI	28	
6-8		
<b>CRISPY TAMAGO</b> · BREADED WILD EGG, GIN DARA PIL-PIL AND PAK CHOI	20	
1-3-4-6		
<b>CRISPY RICE SAKE/MAGURO</b> · CRISPY RICE CUBES, SPICY SALMON/TUNA AND SOY SAUCE	22/24	
1-4-6-10-11		
 <b>SHIROMI CEVICHE</b> · TRADITIONAL CEVICHE OF WHITE FISH OF THE DAY	22	
4-6		
S U S H I  & S A S H I M I	 <b>MIXED SASHIMI</b> · (9 PZ.) TUNA, SALMON AND YELLOWTAIL	25
	4-10	
	 <b>SASHIMI IYO</b> · (15 PZ.) TUNA, SALMON, YELLOWTAIL, SEA BASS, SQUID, LANGOUSTINE, SCALLOPS, RED SHRIMP AND TUNA BELLY	40
	2-4-10-12-14-15	
	<b>SPECIAL NIGIRI SELECTION</b> · (5 PZ.) SELECTION OF CHEF'S NIGIRI ACCORDING TO CATCH	30
	1-2-3-4-5-6-8-10-11-12-14	
 <b>SUSHI IYO</b> · 6 NIGIRI, 6 HOSOMAKI	35	
2-4-10-12-14-15		
 <b>SUSHI E SASHIMI SELECTION</b> · 5 NIGIRI, 7 SASHIMI, 6 HOSOMAKI	40	
2-4-10-12		

NIGIRI  
SPECIAL  
1PZ

	<b>SAKE GIÒ</b> · SEARED SALMON AND IKURA 1-4-6-10	5
🍷	<b>SAMBA</b> · SEA BASS, CAPPER AND LIME 4	6
	<b>HAMACHI YUZUKOSHO</b> · YELLOWTAIL AND YUZU KOSHŌ 1-4-6	6
	<b>ZUKE MAGURO</b> · MARINATED TUNA IN SOY SAUCE AND KIZAMI WASABI 1-4-6	6
	<b>KING CRAB</b> · KING CRAB, SPICY MAYONNAISE AND PUFFED RICE 1-2-3-12	10
	<b>TORO FOIE GRAS</b> · TUNA BELLY, FOIE GRAS AND TERIYAKI SAUCE 1-4-6-15	8
🍷	<b>WAGYU</b> · SEARED WAGYU (A5) E SALSA YAKINIKU 6-10	12
★	<b>O-TORO TEMAKI</b> · TUNA BELLY, NORI SEAWEED, CHIVES AND WASABI 1-4-6-10	12

NIGIRI  
& SASHIMI  
1PZ

🍷	<b>SAKE</b> · SALMON 4-10	4
🍷	<b>MAGURO</b> · TUNA 4-10	5
🍷	<b>SUZUKI</b> · SEA BASS 4-10	5
🍷	<b>HAMACHI</b> · YELLOWTAIL 4-10	5
🍷	<b>IKA</b> · SQUID 10-14	5
🍷	<b>HOTATE</b> · SCALLOP 10-14	6
🍷	<b>EBI</b> · PRAWN 2-10-12-15	7
🍷	<b>AMAEBI</b> · RED SHRIMP 2-10-12-15	7
🍷	<b>AKAZAEBI</b> · LANGOUSTINE 2-10-12-15	7
🍷	<b>TORO</b> · TUNA BELLY 4-10	8
🍷	<b>CHUTORO</b> · MEDIUM TUNA BELLY 4-10	7
	<b>UNAGI</b> · EEL 1-4-6-10-15	7

URAMAKI  
SPECIAL  
8PZ

	<b>TORO TAKUAN</b> · TORO TARTARE, AVOCADO, TAKUAN, KIZAMI WASABI, CAVIAR AND GOLD 1-4-6-11	36
	<b>HOKKAIDO</b> · YELLOWTAIL, NEW-STYLE SCALLOP CARPACCIO, KEWPIE MAYONNAISE, AVOCADO, GINGER, SPRING ONION AND IKURA 1-3-4-6-11-14	32
	<b>WHITE KOMBU AND RED SHRIMP</b> · PRAWNS TEMPURA, RED SHRIMPS, ASPARAGUS, UMEBOSHI E AMAZU WHITE KOMBU 1-2-3-11-12-15	35
	<b>GREEN LOBSTER ROLL</b> · LOBSTER, PRAWNS TEMPURA, AVOCADO CARPACCIO AND KABAYAKI SAUCE 1-2-4-6-11	38

URAMAKI  
8PZ

🍣	<b>SPICY SALMON</b> · SPICY SALMON TARTARE, AVOCADO AND ITO TOGARASHI 3-4-11	18
🍣	<b>SPICY TUNA</b> · SPICY TUNA TARTARE, AVOCADO AND ITO TOGARASHI 3-4-11	22
	<b>SPECIAL ROLL</b> · SALMON, AVOCADO, CREAM CHEESE, CRUNCHY TEMPURA AND TERIYAKI SAUCE 1-3-4-6-7-11	18
🍣	<b>RAINBOW</b> · SALMON, TUNA AND SEA BASS CARPACCIO, WITH AVOCADO 3-4-7-11	18
	<b>DRAGON</b> · EEL, AVOCADO AND KABAYAKI SAUCE 1-4-6-11-15	22
	<b>EBI FLÒ</b> · PRAWN AND SQUASH BLOSSOM TEMPURA, SPICY SALMON, IKURA AND TERIYAKI SAUCE 1-2-3-4-6-11-12-15	22
	<b>YUME</b> · PRAWN TEMPURA, MARINATED TUNA AND WASABI MAYONNAISE 1-2-3-4-6-11-12-15	25
🍣	<b>CALIFORNIA</b> · KING CRAB, AVOCADO, SESAME AND CUCUMBER 2-3-4-11-12-15	38
	<b>ROCK 'N' ROLL</b> · PRAWN TEMPURA, FLAMED YELLOWTAIL, RED SHRIMPS, AVOCADO AND JALAPEÑO 1-2-3-4-12-15	35
	<b>AJI</b> · YELLOWTAIL, LANGOUSTINE, AVOCADO, JALAPEÑO AND PONZU SAUCE 1-2-4-6-12-15	35

GUNKAN  
1PZ

	<b>IYO STYLE</b> · SALMON, QUAIL EGG, CHIVES AND IKURA 1-3-4-6-12	6
🍣	<b>ZUCCHINA</b> · COURGETTE AND PRAWNS TARTARE 2-3-12-15	5
🍣	<b>SALMON OUT</b> · SPICY SALMON 3-4-12	5
🍣	<b>TUNA OUT</b> · SALMON AND IKURA 3-4-12	6
	<b>SAKE IKURA</b> · SALMONE E IKURA 1-4-6-12	6
🍣	<b>SAKE GRANCHIO</b> · SALMON AND KING CRAB 2-3-4-12	9
🍣	<b>SUZUKI AMAEBI</b> · SEA BASS, RED SHRIMP, TUTU AND BUTTER WASABI 2-4-7-12	7
🍣	<b>ROSE</b> · YELLOWTAIL, LANGOUSTINE, AVOCADO AND TOBIKO 2-4-12	7
🍣	<b>LOBSTER OUT</b> · YELLOWTAIL, LOBSTER KIZAMI WASABI AND CAVIAR 2-3-4-12	9
🍣	<b>TORO OUT</b> · TUNA BELLY AND IKURA 4	12
	<b>IKURA</b> · NORI SEAWEEED AND IKURA 1-4-12-15	6
🍣	<b>BLACK</b> · SEAWEEED, TUNA BELLY AND CAVIAR TOPPING 4-6	18

G Y O Z A  
4 PZ

<b>CLASSIC GYOZA</b> · PORK DUMPLINGS, CABBAGE AND WASABI-SOY SAUCE 1-6-10	16
<b>WAGYU GYOZA</b> · WAGYU DUMPLINGS WITH VEGETABLES SAUCE AND TAMARI SAUCE 1-4-6	28
<b>SAKANA GYOZA</b> · WHITE FISH DUMPLINGS AND KO-CREAM SAUCE 1-4-6-11-12-14	18
<b>YASAI GYOZA</b> · VEGETABLES DUMPLINGS WITH CURRY SAUCE 1-6-10-11	14
<b>GYOZA "MILANO"</b> · VEAL DUMPLINGS WITH CREAMY SAFFRON SAUCE 1-6-7-9	20
<b>EBI GYOZA</b> · SHRIMP RAVIOLI IN DASHI BROTH 1-2-4	18

P A S T A  
& Z U P P E

<b>KISHIMEN</b> · WHEAT NOODLES IN DASHI AND KO CREAM BROTH, TOPPED WITH KOMBU POWDER, IKURA, WASABI AND SANSHO PEPPER 1-4-6	22
<b>YAKI SOBA</b> · SAUTÉED NOODLES WITH VEGETABLES AND MIXED FISH 1-2-4-6-12-14-15	18
<b>YAKIMESHI SOBORO</b> · FRIED RICE WITH WAGYU RAGOUT, MUSTARD LEAVES, SPRING ONION, EGGS AND VEGETABLES 1-3-6-10	22
<b>MISOSHIRO TORI</b> · CHICKEN MISO, ITS FOAM AND CHICKEN CHIPS 3-4-6-12	15
<b>MISO SHIRO</b> · MISO SOUP, WAKAME SEAWEED AND TOFU 4-6	8

## A G E M O N O

<b>EBI</b> · PRAWNS TEMPURA 1-2-6-12-15	38
<b>YASAI</b> · SEASONAL VEGETABLES TEMPURA 1-6	18
<b>MIXED TEMPURA</b> · PRAWNS, WHITE FISH AND VEGETABLES 1-2-4-6-12-15	26
<b>SURUME IKA</b> · BABY SQUID TEMPURA AND CUTTLFISH INK SAUCE 1-2-3-6-12-14-15	32
<b>LOBSTER TEMPURA</b> · LOBSTER TEMPURA, HORSERADISH EGG YOLK CREAM, GRATED DAIKON AND TOBIKO 1-2-3-4-6-10-12	45

ROBATA YAKI  
& MUSHIMONO

	<b>LOBSTER</b> · CHARCOAL-GRILLED LOBSTER GRATINATED IN GARLIC MAYONNAISE, PUNTARELLE SALAD, KOMBU AND ANCHOVIES 1-2-3-4-6-11	90
🍷	<b>PATAGONIAN SEABASS</b> · SEA BASS, WASABI SAUCE, MISO, CATALOGNA CHICORY, KARASHI TAKANA AND YUZU 4-6-11	48
	<b>CHUTORO</b> · CHARCOAL-GRILLED MEDIUM TUNA BELLY, MARINATED LEEK AND KIMIZU SAUCE 1-3-4-6-12	35
🍷	<b>KING CRAB</b> · CHARCOAL-GRILLED CRAB (100GR), SAUTÉED MUSHROOMS AND KIMIZU SAUCE 2-3-6-12	45
	<b>HAMACHI KAMA</b> · CHARCOAL-GRILLED YELLOWTAIL CHEEK, TOMATO REDUCTION AND GREEN APPLE AND KOHLRABI SALAD WITH PONZU 1-4-6	22
	<b>WAGYU</b> · CHARCOAL-GRILLED WAGYU A5 SIRLOIN, TREVISO RADICCHIO, RASPBERRY VINEGAR, BEKKUAN SAUCE AND PERILLA SPROUTS 1-6	70
	<b>MANZO HOBAYAKI</b> · CHARCOAL-GRILLED BEEF, UMAMI'S SEA, NEGI MISO, KOHLRABI, ARTICHOKE, HERRING OIL AND KEFIR LIME 1-4-6-8 CHECK	38
	<b>RAMU</b> · MILK-FED LAMB RACK, YUZU TERIYAKI, PINE NUT CREAM, WHITE TURNIPS AND NORI SEAWEEED PESTO 1-4-6-8	35

## GREEN

🍷	<b>AGEDASHI TOFU</b> · FRIED TOFU, EGGPLANT IN AGEDASHI SAUCE, SHIITAKE AND ENOKI MUSHROOMS 6	18
🍷	<b>AVOCADO TARTARE</b> · AVOCADO TARTARE AND YUZU MISO SAUCE 6-12-15	12
✓	<b>MIXED SALAD</b> · GREEN APPLE, FENNEL, CRISPY AMARANTH AND TOSATSU SAUCE 1-6	10
✓	<b>VEGETARIAN URAMAKI</b> · COURGETTE TEMPURA, FLAMED CREAM CHEESE, MANGO, SHISO AND YUKARI 1-7	18
🍷	<b>URAMAKI ITALIA</b> · WASABI "RICOTTA" CHEESE, SLICED TOMATO, OLIVES AND BASIL CREAM 3-6-7	16

# DRINKS

COFFEE

	EURO
<b>COFFEE</b>	4
<b>DECAFFEINATED COFFEE</b>	4
<b>CAPPUCCINO</b>	6
<b>BARLEY COFFEE</b>	

DRINKS

<b>STILL WATER</b> · 75 CL "VALVERDE"	5
<b>SPARKLING WATER</b> · 75 CL "VALVERDE"	5
<b>SOFT DRINKS</b> · COCA-COLA, COCA-COLA ZERO, FANTA E SPRITE	6
<b>ASAHI BEER – LAGER 33 CL</b> CLASSIC BEER WITH AN HAY SCENT	7
<b>KIRIN BEER – LAGER 33 CL</b> CLASSIC BLONDE BEER WITH MALTED FLAVORS	7
<b>ECHIGO KOSHIHIKARI BEER – AGED LAGER 50 CL</b> LOW TEMPERATURE AGED RICE BEER WITH CRISP AND REFRESHING NOTES	12

COPERTO 5€ P.P.



VEG



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POSSIBILITÀ DI CONTAMINAZIONE  
AEREA O CROCIATA



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# T E A

EURO

## **SENCHA TEA**

10

TYPE: GREEN TEA

ORIGIN: HONYAMA (SHIZUOKA, JAPAN)

SERVING TEMPERATURE: 70°C

FRESH TASTE CHARACTERIZED BY HERBACEOUS NOTES AND A SOFT FINISH.

## **GENMAICHA WITH MATCHA TEA**

12

TYPE: GREEN TEA

ORIGIN: KAGOSHIMA (KYŪSHŪ, JAPAN)

SERVING TEMPERATURE: 80°C

TO THE TASTE THE HERBACEOUS VEGETAL FLAVOUR OF MATCHA AND THE GREEN TEA LEAVES ARE COMBINED WITH SLIGHTLY SAVOURY NOTES EVOCATIVE OF POPCORN, GIVEN BY ROASTED RICE.

## **HOJICHA TEA**

10

TYPE: ROASTED GREEN TEA

ORIGIN: HONYAMA (SHIZUOKA, JAPAN)

SERVING TEMPERATURE: 90°C

NUTTY TASTE WITH A SOFT, ALMOST BUTTERY FINISH.

MINIMUM CAFFEINE CONTENT, EXCELLENT PAIRED WITH MEALS.

## **JASMINE TEA**

10

TYPE: JASMINE GREEN TEA

ORIGIN: FUJIAN (CHINA)

SERVING TEMPERATURE: 80°C

TO THE TASTE, THE STRONG FLORAL NOTES HARMONIZE WITH THE SOFT FLAVOR OF THE TEA, CLASSIC AND TIMELESS.

## **OO LONG TEA**

12

TYPE: OOLONG TEA

ORIGIN: LUGU (NANTOU, TAIWAN)

SERVING TEMPERATURE: 80°C

THE TASTE IS COMPLEX WITH VEGETAL NOTES, BREAD CRUST, NUTS WITH A SOFT, VERY PERSISTENT FINISH. IT PAIRS VERY WELL WITH MEALS.

## **HIMALAYA BLACK TEA**

10

TYPE: BLACK TEA

ORIGIN: PANCHTHAR (NEPAL)

SERVING TEMPERATURE: 90°C

AROMATIC TASTE IN WHICH VEGETAL NOTES (LEMON LEAF) AND FRESH WOOD ARE COMBINED.

## **RELAXING HERBAL TEA**

10

TYPE: HERBAL TEA

ORIGIN: ITALY

SERVING TEMPERATURE: 100°C

TASTE: THE SWEETNESS OF CHAMOMILE COMBINES WITH THE FRESHNESS OF MINT AND THE FLORAL NOTES OF LAVENDER.

## **DIGESTIVE HERBAL TEA**

10

TYPE: HERBAL TEA

ORIGIN: ITALY

SERVING TEMPERATURE: 100°C

SUPPORTS DIGESTION, THE SPICY NOTES OF GINGER COMBINE WITH THE FRESH ONES OF VERBENA AND LEMONGRASS. IT CAN ALSO BE SELECTED TO DRINK AS AN ACCOMPANIMENT TO A MEAL.

# ALLERGENS AND WARNINGS

Accidental contamination cannot be excluded during kitchen preparation, therefore our dishes may still contain the following allergenic substances according to EU Regulation 1169/11 Annex II.

We kindly ask you to inform us in advance if you require food free of certain substances before ordering.

1. Cereals containing gluten
2. Crustaceans and their products
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soya and products thereof
7. Milk and products thereof
8. Nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame and products thereof
12. Sulphur dioxide and sulphites
13. Lupins and products thereof
14. Molluscs and products thereof
15. The dishes/ingredients in the menus marked with this number are prepared with raw materials that have been frozen or deep-frozen by the producer at source or with fresh raw materials that have undergone rapid temperature reduction to guarantee their quality and safety, as described in the procedures of the HACCP plan in accordance with Reg. 852 and 853/04.

Fishery products administered raw or practically raw are subjected to a rapid temperature reduction to ensure their safety, as required by EC Reg. 852 and 853/04.

We would like to inform you that the type of tuna (red, yellowfin or albacore) used to prepare our dishes may vary depending on the season or availability from our suppliers. In any case, we guarantee freshness and compliance with all health regulations.