



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

HAMACHI KOBUJIME

LINE-CAUGHT SEA BASS, GRAY MULLET BOTTARGA, KOHLRABI, GREEN CELERY AND MANDARIN OIL
1-4-6

GRILLED BABY SQUID

BABY SQUID, WHEEL CLAMS, TURNIP GREENS, WATERCRESS, KARASHI SUMISO, MANDARIN AND YUZU ZEST OIL
4-6-10-14

FOUR EELS

TERRINE WITH SALTWORT, NANBANZUKE FISH BONE, SHIRAYAKI, MYOGA, SHISO AND RASPBERRY-BOSHI, AND CHAWANMUSHI WITH TERIYAKI,
JUNIPER AND BAY LEAF OIL
1-3-4-6-7-9-15

NIGIRI SELECTION*

6 NIGIRI OF THE DAY

SOMEN IN LOBSTER AND RED SEA BREAM BROTH

SOMEN NOODLES IN LOBSTER BROTH, SEA BREAM, KOMBU SEAWEED, CHIVES, BERGAMOT KOSHŌ
1-2-6

TOUJIAGE

YUBA ROLLS, LANGOUSTINE, SQUID, ENOKI MUSHROOMS, HORSERADISH EGG YOLK FOAM AND KOMBU POWDER
1-2-3-4-6-12-14-15

RAMU

GRILLED LAMB CHOP, YUZU TERIYAKI, PINE NUT CREAM, SALTWORT AND NORI SEAWEED PESTO
1-4-6-8

DESSERT*

PLEASE NOTE THAT THE "FACCIO IYO 2026" 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

1 4 8 € P E R P E R S O N

NINETEEN YEARS OF IYO: THE DISHES THAT MADE OUR HISTORY

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

SCALLOP AND SALTWORT

SCALLOP, SALTWORT, GINGER, MANDARIN OIL, TOSAZU AND HORSERADISH EGG YOLK CREAM

1-3-4-6-14-15

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 AND CAVIAR

4-6-10

AMAEBI ABURA

SEARED RED SHRIMPS, SESAME OIL AND YUZU-SOY SAUCE

1-2-6-11-12

IKA SOMEN

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

1-3-4-6-14

SUSHI SELECTION*

CHEF'S SUSHI SELECTION

YAKINIKU WAGYU TOAST

TOASTED SHOKUPAN, WAGYU, YAKINIKU SAUCE, YUBA, GARLIC AND CHIVES MAYONNAISE

1-3-6-7-11-15

PATAGONIAN SEABASS

SEA BASS, WASABI SAUCE, MISO, ESCAROLE AND YUZU

4-6-11

DESSERT*

*PLEASE CONTACT STAFF IF YOU HAVE ANY ALLERGIES









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CLASSICS

	IKA SOMEN · FRAYED RAW SQUID, QUAIL EGG, CAVIAR, VEGETABLES AND SOBA DASHI SAUCE 1-3-4-6-14	25
🍴	TAIYO · PRAWNS MILLEFEUILLE, RED SHRIMPS, SQUID, TOMATO AND YUZU MISO 2-3-4-6-12-14-15	20
	ZUKE MAGURO · SEARED TUNA MARINATED IN SOY SAUCE, WITH KIZAMI WASABI 1-3-4-6	22
	AMAEBI ABURA · SEARED RED SHRIMPS, SESAME OIL AND YUZU SAUCE 1-2-6-11-12	28
🍴	HOTATE USUZUKURI · SCALLOPS, CAVIAR, UMEBOSHI AND YUZU VINAIGRETTE 4-14	25
🍴	TORO SUMISO · SEARED TUNA BELLY, KARASHI SUMISO, YUZU KOSHŌ AND CAVIAR 4-6-10	28
🍴	PASSION FRUIT LANGOUSTINE (IPC.) · LANGOUSTINE WITH PASSION FRUIT SAUCE AND GREEN APPLE 2-12-15	9
	SCALLOP AND SALTWORT · SCALLOPS, SALTWORT, GINGER, MANDARIN OIL, TOSAZU AND HORSERADISH EGG YOLK CREAM 1-4-6-14-15	18

CREATIONS

	SOGIZUKURI · SEARED WHITE FISH SALAD, FRESH WASABI, PONZU, CHICKEN BROTH, DAIKON, CARROTS AND WATERCRESS 1-4-6-8-11	25
	FOUR EELS TERRINE WITH SALTWORT, NANBANZUKE FISH BONE, SHIRAYAKI, MYOGA, SHISO AND RASPBERRY-BOSHI, AND CHAWANMUSHI WITH TERIYAKI, JUNIPER AND BAY LEAF OIL 1-3-4-6-7-9-15	38
🍴	ASPARAGUS GRATIN · WHITE ASPARAGUS GRATIN WITH SESAME BÉCHAMEL SAUCE, YUBA, KARASHI SUMISO SAUCE AND MANDARIN OIL 1-6-10-11	20
	TEMAKI BRA SAUSAGE AND CHUTORO. · BRA SAUSAGE, CHUTORO, WASABI, SHIRAITAKOMBU, SPRING ONION AND YUZU ZEST 1-4-6-15	14
	BABY SQUID AND PEAS · BABY SQUID, SAVOURY PANNA COTTA, PEA PURÉE AND MARINATED YUBA 4-6-7-14-15	28
	SAKE USUZUKURI · ORGANIC SALMON CARPACCIO, TOSATSU SAUCE AND IKURA 1-4-6	22
	HAMACHI AND TROPICAL PONZU · YELLOWTAIL, RED CHILLI AND PASSION FRUIT PONZU 1-2-4-6	20

K O B A C H I	 EDAMAME · SOY BEANS	7
	6-15	
	 EDAMAME SPICY · SPICY SOY BEANS	9
	6-15	
	SAMURAI STICK · SHRIMP STICKS IN CRUNCHY DOUGH AND EDAMAME	14
	1-2-3-6-12-15	
	 WAKAME SALAD · MIXED SEAWEED SALAD	12
	1-6-11	
	WAGYU BURGER · PREMIUM WAGYU BEEF (A5), TRUFFLE MAYONNAISE, YUZU KOSHŌ AND MIZUNA	28
	1-3-6-7-11	
YAKINIKU WAGYU TOAST · TOASTED SHOKUPAN WAGYU (A5), YAKINIKU SAUCE, YUBA, GARLIC AND CHIVES MAYONNAISE	32	
1-3-6-7-11-15		
SAKANA SANDO · TOASTED SHOKUPAN, SHELLFISH, BABY SQUID, YUZU CREAM CHEESE AND CHIVES	18	
1-2-3-4-6-7-12		
 WAGYU TARTARE · WAGYU TARTARE (A5), AMARANTH CHIPS, AVOLA ALMONDS, COURGETTE AND APPLE	28	
6-8		
CRISPY TAMAGO · BREADED WILD EGG, GIN DARA PIL-PIL AND PAK CHOI	20	
1-3-4-6		
CRISPY RICE SAKE/MAGURO · CRISPY RICE CUBES, SPICY SALMON/TUNA AND SOY SAUCE	22/24	
1-4-6-10-11		
S U S H I & S A S H I M I	 MIXED SASHIMI · (9 PZ.) TUNA, SALMON AND YELLOWTAIL	25
	4-10	
	 SASHIMI IYO · (15 PZ.) TUNA, SALMON, YELLOWTAIL, SEA BASS, SQUID, LANGOUSTINE, SCALLOPS, RED SHRIMP AND TUNA BELLY	40
	2-4-10-12-14-15	
	SPECIAL NIGIRI SELECTION · (5 PZ.) SELECTION OF CHEF'S NIGIRI ACCORDING TO CATCH	30
	1-2-3-4-5-6-8-10-11-12-14	
	 SUSHI IYO · 6 NIGIRI, 6 HOSOMAKI	35
	2-4-10-12-14-15	
 SUSHI E SASHIMI SELECTION · 5 NIGIRI, 7 SASHIMI, 6 HOSOMAKI	40	
2-4-10-12		
TEKKA DON · TORO TARTARE, SLICES OF TUNA, KIZAMI WASABI, YAMAKAKE SAUCE, GREEN SHISO, NORI SEAWEED AND SUSHI RICE	25	
1-4-6		
TOKUBETSU DONBURI · KING CRAB, UNAGI, IKURA, WASABI, YAMAKAKE SAUCE, GREEN SHISO, NORI SEAWEED AND SUSHI RICE	38	
1-2-4-6-15		

TARTARE

★ TUNA TARTARE · SPRING ONION, WASABI YUZU-SOY SAUCE AND PUFFED RICE CRISPS 1-4-6-10	25
★ SALMON TARTARE · SPRING ONION, WASABI YUZU-SOY SAUCE AND PUFFED RICE CRISPS 1-4-6-10	20
★ O-TORO TARTARE · SPRING ONION, WASABI YUZU-SOY SAUCE AND PUFFED RICE CRISPS 1-4-6-10	38
★ RED SHRIMP TARTARE · MANGO, TOMATO AND WASABI SOY REDUCTION 1-2-6-10-12-15	28
★ TUNA TRILOGY · CUBED O-TORO, CHUTORO AND AKAMI, SERVED WITH WASABI SOY SAUCE 1-4-6	32
🍷 HAMACHI MISO · CUBED YELLOWTAIL, TOMATO, AVOCADO AND YUZU-MISO SAUCE 4-6	22

NIGIRI
SPECIAL
1PZ

SAKE GIÒ · SEARED SALMON AND IKURA 1-4-6-10	5
🍷 SAMBA · SEA BASS, CAPER AND LIME 4	6
HAMACHI YUZUKOSHO · YELLOWTAIL AND YUZU KOSHŌ 1-4-6	6
ZUKE MAGURO · SOY-MARINATED TUNA WITH KIZAMI WASABI 1-4-6	6
KING CRAB · KING CRAB, PUFFED RICE AND SPICY SAUCE 1-2-3-12	10
TORO FOIE GRAS · FATTY TUNA BELLY, FOIE GRAS AND TERIYAKI SAUCE 1-4-6-15	8
🍷 WAGYU · JAPANESE PREMIUM BEEF (A5) WITH YAKINIKU SAUCE 6-10	12
★ O-TORO TEMAKI · FATTY TUNA BELLY, NORI SEAWEED, CHIVES AND WASABI 1-4-6-10	12

NIGIRI
& SASHIMI
1PZ



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

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

URAMAKI
SPECIAL
8 PZ

TORO TAKUAN · TORO TARTARE, AVOCADO, TAKUAN, KIZAMI WASABI, CAVIAR AND EDIBLE GOLD 1-4-6-11	36
HOKKAIDO · YELLOWTAIL, NEW-STYLE SCALLOP CARPACCIO, KEWPIE MAYONNAISE, AVOCADO, GINGER, CHIVES AND IKURA 1-3-4-6-11-14	32
RED PRAWN AND WHITE KOMBU · PRAWN TEMPURA, RED PRAWNS, ASPARAGUS, UMEBOSHI, WHITE KOMBU AND AMAZU 1-2-3-11-12-15	35
GREEN LOBSTER ROLL · LOBSTER, TEMPURA SHRIMP, AVOCADO CARPACCIO AND KABAYAKI SAUCE 1-2-4-6-11	38
CHUMAKI DI PESCE · CHUMAKI ROLL WITH BLUEFIN TUNA, SALMON, WHITE FISH, SCALLOP AND YAMAGOBO 1-4-6-11-14-15	23
TONNATO TUNA · TUNA, SPRING ONION, BLUEFIN TUNA CARPACCIO, YUKARI, CRISPY TEMPURA AND TONNATO SAUCE WITH SEARED TUNA 1-3-4-6	32
ALL SALMON · SALMON WITH PANKO AND ASPARAGUS, SEARED SALMON CARPACCIO, MARINATED RED ONION, EGG TARTARE AND SHIBAZUKE 1-3-4-6-10-15	26
BLUE LOBSTER · BLUE LOBSTER, AVOCADO, IKURA, MIXED TOMATOES, SALAD AND MARINATED RED ONION 1-3-4-6	48

URAMAKI
8 PZ


 SPICY SALMON · SPICY SALMON TARTARE, AVOCADO AND ITO TOGARASHI 3-4-11	18
 SPICY TUNA · SPICY TUNA TARTARE, AVOCADO AND ITO TOGARASHI 3-4-11	22
SPECIAL ROLL · SALMON, AVOCADO, CREAM CHEESE, CRISPY TEMPURA AND TERIYAKI SAUCE 1-3-4-6-7-11	18
 RAINBOW · SALMON, TUNA AND SEA BASS CARPACCIO WITH AVOCADO 3-4-7-11	18
DRAGON · EEL, AVOCADO AND KABAYAKI SAUCE 1-4-6-11-15	22
EBI FLÒ · PRAWN AND ZUCCHINI FLOWER TEMPURA, SPICED SALMON, IKURA AND TERIYAKI SAUCE 1-2-3-4-6-11-12-15	22
YUME · PRAWN TEMPURA, MARINATED TUNA AND WASABI MAYONNAISE 1-2-3-4-6-11-12-15	25
 CALIFORNIA · KING CRAB, AVOCADO, SESAME AND CUCUMBER 2-3-4-11-12-15	38
ROCK 'N' ROLL · PRAWN TEMPURA, FLAME-SEARED YELLOWTAIL, RED PRAWNS, AVOCADO AND JALAPEÑO SAUCE 1-2-3-4-12-15	35
AJI · YELLOWTAIL, LANGOSTINE, AVOCADO, JALAPEÑO AND PONZU SAUCE 1-2-4-6-12-15	35

GUNKAN

1PZ

IYO STYLE · SALMON, QUAIL EGG, CHIVES AND IKURA 1-3-4-6-12	6
 ZUCCHINI · ZUCCHINI AND PRAWN TARTARE 2-3-12-15	5
 SALMON OUT · SPICY SALMON 3-4-12	5
 TUNA OUT · SPICY TUNA 3-4-12	6
SAKE IKURA · SALMON AND IKURA 1-4-6-12	6
 SAKE CRAB · SALMON AND KING CRAB 2-3-4-12	9
 ROSE · YELLOWTAIL, LANGOUSTINE, AVOCADO AND TOBIKO 2-4-12	7
 TORO OUT · TUNA BELLY AND CAVIAR 4	12
IKURA · NORI SEAWEED AND IKURA 1-4-12-15	6
NEGHITORO QUAIL · NORI SEAWEED, TUNA BELLY, QUAIL EGG AND KIZAMI WASABI 1-3-4-6	12
WAGYU AND TRUFFLE · SEARED WAGYU, TRUFFLE AND MALDON SALT 1-6	16

AGEMONO

EBI · ADRIATIC PRAWN TEMPURA 1-2-6-12-15	38
 YASAI · SEASONAL VEGETABLE TEMPURA 1-6	18
MIXED TEMPURA · PRAWNS, WHITE FISH AND VEGETABLES 1-2-4-6-12-15	26
TEMPURA LOBSTER · TEMPURA LOBSTER, HORSERADISH EGG YOLK CREAM, GRATED DAIKON AND TOBIKO 1-2-3-4-6-10-12	45
TOUJIAGE · YUBA ROLLS, LANGOUSTINE, SQUID, ENOKI MUSHROOMS, HORSERADISH EGG YOLK FOAM AND KOMBU POWDER 1-2-3-6-12-14-15	23
KING CRAB HARUMAKI · KING CRAB ROLL, YUZU BÉCHAMEL, GREEN ASPARAGUS, IKURA, CHIVES AND YUZU ZEST 1-2-4-6-7	28

GYOZA
4 PZ

CLASSIC GYOZA · PORK AND CABBAGE DUMPLINGS WITH SOY-WASABI REDUCTION 1-6-10	16
WAGYU GYOZA · JAPANESE A5 WAGYU BEEF DUMPLINGS WITH VEGETABLE EMULSION AND TAMARI SOY 1-4-6	28
SAKANA GYOZA · WHITE FISH DUMPLINGS WITH KO-CREAM SAUCE 1-4-6-11-12-14	18
✓ YASAI GYOZA · VEGETABLE DUMPLINGS WITH CURRY SAUCE 1-6-10-11	14
GYOZA "MILANO" · VEAL DUMPLINGS WITH SAFFRON CREAM 1-6-7-9	20
EBI GYOZA · PRAWN DUMPLINGS IN DASHI BROTH 1-2-4	18

PASTA
& SOUPS

SOMEN IN LOBSTER & SEA BREAM BROTH · SOMEN NOODLES IN LOBSTER BROTH, SEA BREAM, KOMBU SEAWEED, CHIVES, BERGAMOT KOSHŌ 1-2-4-6	22
YAKI SOBA · STIR-FRIED NOODLES WITH VEGETABLES AND MIXED SEAFOOD 1-2-4-6-12-14-15	18
YAKIMESHI SOBORO · FRIED RICE WITH WAGYU RAGOUT, FERMENTED MUSTARD LEAVES, SPRING ONION, EGG AND MIZUNA 1-3-6-10	22
🍴 AKADASHI MUSSELS · MISO SOUP AND MUSSELS WITH SALTWORT AND YUZU ZEST 4-6-14	10
🍴 MISO SHIRO · WHITE MISO SOUP WITH WAKAME SEAWEED AND TOFU 4-6	8

SALADS

✓ GREEN SALAD · ROCKET, LEEK, ASPARAGUS, DAIKON, CUCUMBER, RADISH, MIXED CHERRY TOMATOES, SOY DRESSING, LEMON JUICE AND AMARANTH CHIPS 1-6	10
KING CRAB · SEASONAL VEGETABLES, STEAMED KING CRAB, MARINATED RED ONION, IKURA, SOY DRESSING, LEMON JUICE AND AMARANTH CHIPS 1-2-4-6-11	38
SEAFOOD SALAD · SEASONAL VEGETABLES, MIXED SEAFOOD, SOY DRESSING, LEMON JUICE AND AMARANTH CHIPS 1-4-6-14	20

ROBATA YAKI
& MUSHIMONO

	LOBSTER · GRATIN LOBSTER WITH GARLIC MAYONNAISE, PUNTARELLE, KOMBU AND ANCHOVIES 1-2-3-4-6-11	90
🍴	PATAGONIAN SEA BASS · SEA BASS, WASABI SAUCE, MISO, ESCAROLE AND YUZU 4-6-11	48
	CHUTORO · MEDIUM TUNA BELLY, MARINATED RED ONION AND WASABI 1-3-4-6-12	32
	KING CRAB · GRATIN KING CRAB, SESAME BÉCHAMEL, KARASHI SUMISO AND TOASTED SHOKUPAN WITH NORI PESTO 1-2-4-6-10-11-12-15	55
	HAMACHI KAMA · YELLOWTAIL CHEEK, TOMATO REDUCTION AND GREEN APPLE & KOHLRABI SALAD WITH PONZU 1-4-6	22
	WAGYU · JAPANESE A5 WAGYU SIRLOIN, DAIKON, FRIGGITELLI PEPPERS AND PONZU 1-6	68
	HOBAYAKI BEEF · KOJI-MARINATED BEEF WITH UMAMI PESTO, SPRING ONION AND WATERCRESS 1-4-6-8	35
	RAMU · RACK OF LAMB, YUZU TERIYAKI, PINE NUT CREAM, NORI SAUCE, TSUKUDANI AND SALTWORT 1-4-6-8	35

GREEN

🍴	AGEDASHI TOFU · FRIED TOFU AND EGGPLANT IN AGEDASHI BROTH WITH SHIITAKE AND ENOKI MUSHROOMS 6	18
🍴	AVOCADO TARTARE · AVOCADO AND YUZU MISO 6-12-15	12
✓	VEGETARIAN URAMAKI · ZUCCHINI TEMPURA, FLAME-SEARED CREAM CHEESE, MANGO AND YUKARI 1-7	18
✓	VEGAN CHUMAKI · NORI SEAWEED, ASPARAGUS, YAMAGOBO, TAKUAN AND TOFU CREAM 1-6-11	18

COVER CHARGE 5€ P.P.



VEG



GLUTEN-FREE PRODUCT, WITH POSSIBLE
AIRBORNE OR CROSS-CONTAMINATION



IYO.RESTAURANT

IYO-RESTAURANT.COM

DRINKS

COFFEE

	EURO
COFFEE	4
DECAFFEINATED COFFEE	4
CAPPUCCINO	6
BARLEY COFFEE	

DRINKS

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

T E A

EURO

SENCHA TEA

TYPE: GREEN TEA

ORIGIN: HONYAMA (SHIZUOKA, JAPAN)

SERVING TEMPERATURE: 70°C

FRESH TASTE CHARACTERIZED BY HERBACEOUS NOTES AND A SOFT FINISH.

10

GENMAICHA WITH MATCHA TEA

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.

12

HOJICHA TEA

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.

10

JASMINE TEA

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.

10

OO LONG TEA

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.

12

HIMALAYA BLACK TEA

TYPE: BLACK TEA

ORIGIN: PANCHTHAR (NEPAL)

SERVING TEMPERATURE: 90°C

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

10

RELAXING HERBAL TEA

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.

10

DIGESTIVE HERBAL TEA

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.

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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.