

geode

STARTERS

Mixed Vegetable^V or Rock Shrimp Tacos 7/12 each	
Crunchy taco shell with pan fried mixed vegetables or tempura rock shrimp, chiptle mayo, beetroot cream	
Cauliflower & Nuts Salad^{VG}	15
Oven-baked cauliflower season with cumin, sumac, roasted almonds, hazelnuts, whole nuts dressed by our signature Greek yoghurt sauce	
Burrata (125gr)^V	18
Apulia burrata served with roasted roots, hazelnuts and balsamic vinegar	
Greek Salad add Prawns	18
Classic salad with tomato, cucumber, feta, basil, oregano, black olives and red onion	
Asparagus Au Gratin^V	19
Asparagus, butter, parmesan, sage	
Deep-Fried Calamari	19
Salt and pepper crunchy baby squid served with chilli mayo	
Vitello Tonnato	21
Slowly cooked round of veal, served with mayo-tuna sauce, anchovies and capers	
Mock Duck^{VG}	26
Gluten-braised soy, served with pancakes, spring onions cucumber and hoisin-plum sauce	
Octopus Gallega	33
Traditional Gallega style octopus served with boiled potatoes, black olives and sweet paprika	



SOUP

Miso	9
Traditional miso soup with seasonal greens	
Garden Soup^{VG}	14
Garden peas and mint soup	



RAW and SEARED

Hamachi Carpaccio	18
Thin sliced hamachi, seasoned with jalapeño dressing	
Salmon Karashi Sumiso	19
Thinly sliced salmon sashimi on karashi sumiso dressing, red onion, shiso	
Sea Bass Yuzu and Truffle	22
Sea bass carpaccio with soy-yuzu dressing and black seasonal truffle	
Beef Tartare on Roasted Bone Marrow	24
Grilled bone marrow, beef fillet tartare with orange flower and thin homemade crackers	
Sashimi 3-Way or 5-Way	34/48
Served with wasabi and gari	

CHEF SPECIALS

Asian Baby Chicken Yuzu-Kosho	30
Charcoal grilled spatchcock chicken marinated with yuzu zest and garlic	
Cavatelli Pistachio Pesto	37
Fresh cavatelli pasta with our homemade pistachio pesto	
Monkfish Fregula	38
Traditional Sardinian cous cous cooked 'risotto way' with fresh monkfish, Kalamata olives, capers	
Moroccan Sea bass	55
Charcoal marinated sea bass with Moroccan spices, mint and lemon	
Lobster Linguine	68
Linguine with half lobster, parmesan cheese and butter	



MAKI AND GUNKAN Ask for Temaki

Ikura Gunkan	12
Yuzu and soia ikura, wasabi, sushi rice, nori	
Beef and Truffle Gunkan	14
Beef fillet, truffle, sushi rice, nori	
King Crab Gunkan	28
King crab meat, caviar, yuzu mayo, wasabi, sushi rice, nori	
Cucumber and Avocado^{VG}	13
Cucumber and avocado maki	
Asparagus Miso^{VG}	14
Grilled green asparagus with miso and sesame seeds	
Tempura Prawns and Avocado	17
Prawns, avocado, cucumber and tempura	
Crispy Spicy Tuna	19
Tuna, avocado, cucumber and tenkasu	
Yellowtail	23
Hamachi, jalapeño, wasabi and green chilli	
Beef and Gold	27
Beef tartare, cucumber, chives, shiso wrapped in carpaccio beef & gold leaves	
King Crab California Roll and Caviar	48
King crab meat, avocado, yuzu tobiko, osietera caviar and edible gold leaves	



NIGIRI Two pieces

Seabream Shiso-Miso Pesto	12
Salmon Lemon	12
Prawns Ebi	12
Seabass Truffle	14
Seared Salmon with Karishi Sumiso & Ikura	14
Yellowtail Jalapeño Pesto	15
Tuna Caviar	19

PIZZAS

Avocado^{VG}	28
Sliced caramelised onion, chilli, coriander, lime and avocado	
Tartufo^V	36
Truffle, mascarpone, mozzarella and black truffle	
Aparagus and Jamon	52
Jamon serrano, fresh asparagus, asparagus cream, mozzarella, scamorza cheese	



MAINS

Moussaka^{VG}	21
Lentils raguot, aubergine, vegan bechamel	
Ricotta and Spinach Medaglioni^V	24
Homemade egg medaglioni pasta filled with ricotta and spinach with tomato sauce	
Pici Carbonara or Cacio & Pepe^V add truffle	19/31
Fresh pici pasta with guanciale in a classic carbonara sauce or pici with pecorino cheese and black pepper sauce	
Steamed Stone Bass Soy sauce and ginger	45
Duck Breast	51
Pink roasted duck breast served with celeriac and truffle puree	
Doversole Grilled or Meunière	96



ROBATA and GRILL

Chicken Half whole	28/48
Slow-cooked spit-roast chicken served with roast potatoes	
Seabass Al Sale for 2 persons	86
Baked salt crust whole seabass	
Lamb on Robata	42
French rack of lamb marinated with herbs, mint sauce served with aubergine	
Rib-eye on Robata	54
300g charcoal American rib-eye served with red wine sauce	
Grilled Tomahawk for two persons	128



SALADS and SIDES

Koshihikari Steamed Japanese Rice^{VG}	6
Tenderstem Broccoli^{VG}	10
Garlic and chilli	
Homemade Fries add parmesan and truffle	8 14
Butter Spinach^V	10
Soy sauce, ginger and garlic	
Skordalia^{VG}	10
Mashed potatoes, roasted garlic, lemon zest and toasted almonds	
Mixed Salad Leaves and Balsamic Dressing^{VG}	10
Zucchini Fritti^V	14
Deep-fried green zucchini crispy	
Sauces	4
Peppercorn Mushrooms Bernaise Wasabi Mayo Chilli Mayo Mint Teriyaki Red Wine	

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