

LAMONARRACHA

B d r d


casual dining

SELECTION FROM JAPAN

We daily elaborate our homemade soya.

Chicken thigh yakitori with Japanese vegetables 3,5

Sautéed edamame with yakiniku sauce 4,9

 Duck gyoza "Lamonarracha" 1,9


Prawn gyoza with Asian sauce ⚡ 1,9

 Lamonarracha" tiger prawn tempura 10,9

Foie temaki with mango 5,9

NORI SEAWEED CONE WITH FOIE AND MANGO

Japanese-style Spanish pork pan bao 5,9

 Steamed red tuna pan bao with quail egg 6,2

Smoked salmon tatami with whiskey shavings 5,9


Wakame salad 6,5

Yakisoba with chicken and vegetables 11,9

Octopus udon pasta 11,9

Two temperature yellowtail carpaccio 11,9

Smoked bull tuna carpaccio with tomato preserved 13,9


 Wild red tuna tartare macerated with an avocado flower 15,9

Three herb salmon tartare on crunchy base 11,9

MAKIS

California roll
HALF 4 / COMPLETE 8 6,2/11,9

 Crunchy prawn roll with spicy mayo
HALF 4 / COMPLETE 8 6,9 / 12,9

 King salmon roll 12,9
VENTRESCA DE SALMÓN AHUMADO

Crunchy prawn roll with avocado topping
HALF 4 / COMPLETE 8 6,9/12,9

Spicy tuna roll ⚡⚡
HALF 4 / COMPLETE 8 7,5/13,5

 Warm butterfish roll 12,9
CRUNCHY PRAWN, BUTTERFISH AND TRUFFLE SAUCE

Flamed salmon roll with ikura roe
HALF 4 / COMPLETE 8 6,9 / 12,9

"Pink panther" roll 12,5

Eel marinated tempura roll with foie topping
HALF 4 / COMPLETE 8 6,8 / 12,5

PIEZAS DE SUSHI

All nigiris are made with superior quality rice grains

Red tuna 2,9

Salmon 2,6

Butterfish 2,6


Yellowtail 2,6

Our's

Butterfish with black garlic sauce 2,6


Yellowtail with black olive pesto and peach jam 2,6

Truffled butterfish 2,6


 Flamed salmon with lime 2,6


Flamed salmon with teriyaki sauce 2,6

 Quail egg with truffle 2,6

 Crunchy red tuna tartar with jerky from León 3,9

Yuzu-scented toasted scallop 3,9

 Foie with raspberry 3,7

 Recommended

⚡ Level of spicy