

## STARTERS

Edamame	€ 7.00
Shrimp* tempura with sweet chili mayo	€ 18.00

## SALADS

Mixed Salad, colored cherry tomato, onion, avocado, cucumber, pine nuts and parmesan flakes	€ 14.00
Seared scallop*, mango, avocado, oriental salad, walnuts, lime and honey citronette	€ 21.00
Poke bowl with salmon** or scallop* and avocado with quinoa or rice	€ 21.00

## FIRST DISHES

Linguine with Mozzarella, fresh cherry tomato and crispy basil	€ 18.00
Trofie with pesto sauce potatoes and green beans	€ 18.00
Seafood paccheri (shrimp*, mussels, scallop*, scampi*) parsley water, garlic and chilly oil	€ 28.00

## SECOND DISHES

Caramelized grilled salmon** in teriyaki and asparagus sauce	€ 24.00
Grilled seafood (salmon**, sea bass**, shrimp *, scampi*) oil with herbs and lime perfume	€ 42.00
Irish Beef Mini Burgers, carrot salad, caramelized onion, cheddar cheese and “novelle” potatoes	€ 26.00



## SUSHI CORNER

Special Tartare of scallop* with avocado	€ 24.00
Ceviche Mixed Seafood (salmon**, sea bass**, scallop*, shrimp*), basil, mint and citron soya sauce slightly spicy	€ 19.00
Eight Chef's Selection 15pcs (Sashimi / Nigiri) * **	€ 44.00

## ROLLS

CalifornEight (snow crab*, cucumber, avocado, sesame seeds, tobiko, basil, pine nuts)	€ 26.00
Unagi Maki (Eel*, avocado, Philadelphia, tobiko, spicy mayo, teriyaki sauce)	€ 20.00
Sake Roll (shrimps*, salmon**, spicy mayo, teriyaki, chips)	€ 20.00
GreenEight (shrimps*, salmon**, tobiko, basil mayonese)	€ 21.00
Black Maki (salmon**, scallop*, truffle, spicy mayo)	€ 26.00

## DESSERT

Fresh fruit sashimi	€ 15.00
Strawberry or Chocolate Cheesecake	€ 13.00
Ice cream cup with almond grains or lemon sorbet	€ 12.00

Prices with VAT included. Service Charge € 3,00

\* high quality frozen product.

\*\* raw or partially raw fish intended for consumption has been treated in accordance with EU Regulation 853/2004 attachment III, section VIII, chapter 3, letter D, paragraph 3.

Some fresh products are kept at low temperatures to guarantee quality, freshness and availability.

"For any information on substances and allergens it is possible to consult the appropriate documentation that will be provided, on request, by the staff on duty."

Our HACCP procedures take into account the cross-contamination risk and our staff has been trained to deal with this risk. Nevertheless, it should be pointed out that in some cases, due to objective needs, the preparation and service operations of food and beverages may involve some shared areas and utensils (eg in the buffet area). So, the possibility that food has come into contact with other food products, including other allergens, can not be excluded.