

NO

COVER CHARGE €5 P.P.

 VEGETARIAN-VEGAN

 GLUTEN FREE

## 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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## SHARING TASTING MENU

135€ PER PERSON

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

**RAW FISH SELECTION \***  
IN BASE OF THE DAILY AVAILABILITIES

**WAGYU TARTARE**  
A5, AMARANTO, ALMONDS, SOY SAUCE  
4-6-8

**SAKANA SANDO**  
WHITE FISH SHOKUPAN WITH CRUSTACEANS  
1-2-3-4-6-7-12-15

**CHUTORO SUMIBIYAKI**  
LEEK, KIMIZU SAUCE  
3-4-6-7-12

**SOUP OF THE DAY**

**EBI GYOZA**  
RED SHRIMPS STUFFED PASTA, SMOKED SPINACH, TOSAZU  
1-2-3-4-6-7-9-10-11-15

**RAVIOLI**  
FISH AND PORK  
1-3-4-6-11-12

**SUSHI**  
SUSHI CHEF SELECTION  
1-2-3-4-5-6-7-8-9-10-11-12-14

**"DOLCE INCONTRO" DESSERT**  
1-3-7-8-11

**IN ADDITION: WAGYU SUMIBIYAKI (A5), 35€**  
MARINATED GOBO, YAKINIKU SAUCE, SANSHO PEPPER  
1-6-12

WINE PAIRING 80€ PER PERSON  
12  
CONTACT THE STAFF MEMBERS FOR ANY ALLERGIES

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## TASTING MENU "FACCIO IYO"

150€ PER PERSON

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

**DAILY FISH CARPACCIO\***  
IN BASE OF THE DAILY AVAILABILITIES

**SESAME ARTICHOKE**  
TUNA, BOTTARGA, CUTTLEFISH INK  
4-6-11-12

**IKA SOMEN**  
SQUID, QUAIL EGG, CAVIAR, VEGETABLES AND SOBA DASHI SAUCE  
1-3-4-6-14-15

**SUSHI**  
5 NIGIRI OF THE DAY  
1-2-3-4-5-6-7-8-9-10-11-12-14-15

**UDON**  
WAGYU BEEF "SALSICCIA", TURNIPS TOP, LIGHT DASHI  
1-3-4-6-12

**RAVIOLI**  
SPICY PORK STUFFED PASTA, BEEF "CONSOMMÉ", GOLD  
1-3-6-9-11

**CATCH OF THE DAY**  
FNORI SEAWEED, WHITE TURNIPS, AMARANTO  
4-6-7-12

**GIARDINO ZEN**  
PUMPKIN, CAMELIA CHOCOLATE, PLUM SAKE, STRAWBERRIES GRAPES SORBET  
2-7

**IN ADDITION: WAGYU SUMIBIYAKI (A5), 35€**  
MARINATED GOBO, YAKINIKU SAUCE, SANSHO PEPPER  
1-6-12

WINE PAIRING 80€ PER PERSON  
12  
CONTACT THE STAFF MEMBERS FOR ANY ALLERGIES

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KOBACHI  
APPETIZER

🍣	<b>EDAMAME</b> 6-15	7
🍣	<b>SPICY EDAMAME</b> 6-15	9
	<b>SAMURAI STICK</b> • PRAWN STICK 1-2-3-6-12-15	14
	<b>FRIED GREEN PEPPERS WITH SALSA TONNATA</b> 1-2-3-4-6	12
	<b>WAGYU BURGER</b> • A5 WAGYU BEEF, TRUFFLE, YUZU KOSHŌ, MIZUNA 1-3-6-7-11	16
	<b>EBISU WAGYU TOAST</b> • ROASTED SHOKUPAN, BLACK TRUFFLE SAUCE AND HORSERADISH 1-3-6-7-12	28
	<b>SAKANA SANDO</b> • WHITE FISH SHOKUPAN WITH CRUSTACEANS AND CAVIAR 1-2-3-4-6-7-12	38
	<b>WAKAME SALAD</b> • MIXED SEAWEED SALAD 1-6-11	12

CLASSICS

	<b>IKA SOMEN</b> • SQUID, QUAIL EGG, CAVIAR, VEGETABLES AND SOBA DASHI SAUCE 1-3-4-6-14-15	25
🍣	<b>TAIYO</b> • PRAWNS MILLEFEUILLE, SQUID, TOMATO AND YUZU MISO SAUCE 2-3-4-6-12-14-15	20
	<b>ZUKE MAGURO</b> • MARINATED SEARED TUNA WITH SOY SAUCE AND WASABI 1-3-4-6-10	28
	<b>AMAEBI ABURA</b> • SIX SEARED RED SHRIMPS, SESAME OIL AND YUZU-SOY SAUCE 1-2-6-11-12-15	28
🍣	<b>HOTATE USUZUKURI</b> • SCALLOPS, YUZU VINAIGRETTE, UMEBOSHI AND RED SHISO POWDER 4-14-15	22
🍣	<b>TORO SUMISO</b> • SEARED TORO, KARASHI SUMISO SAUCE, YUZU KOSHŌ AND CAVIAR 3-4-6-10	28
🍣	<b>LANGOUSTINE PASSION FRUIT (IPC.)</b> 2-4-12-15	8

GYOZA

	<b>CLASSIC GYOZA</b> • PORK DUMPLINGS, CABBAGE AND SOY SAUCE (4 PCS.) 1-3-6-10	16
	<b>WAGYU GYOZA</b> • WAGYU DUMPLINGS WITH VEGETABLES SAUCE (4 PCS.) 1-3-4-6	32
	<b>SAKANA GYOZA</b> • WHITE FISH DUMPLINGS, SHISO AND SPICY PONZU SAUCE (4 PCS.) 1-3-4-6-11-12-15	18
	<b>YASAI GYOZA</b> • VEGETABLES DUMPLINGS WITH CURRY SAUCE (4 PCS.) 1-3-6-10-11-12-14-15	14
	<b>GYOZA "MILANESE"</b> • VEAL DUMPLINGS WITH CREAMY SAFFRON SAUCE (4 PCS.) 1-3-6-7-9	20
	<b>EBY GYOZA</b> • SHRIMPS DUMPLINGS, SMOKED SPINACH, TOSAZU SAUCE (4 PCS.) 1-2-4-6-11-14	18

PASTA  
& SOUPS

	<b>UDON</b> • WAGYU "SALSICCIA", TURNIPS TOP, LIGHT DASHI 1-3-4-6-12	20
	<b>RAVIOLI IN BRODO</b> • SPICY PORK STUFFED PASTA, BEEF "CONSOMMÉ" GOLD 1-3-6-9-11-15	20
🍣	<b>YAKI SOBA</b> • SAUTÉED WOK YAKI SOBA PASTA 1-2-3-4-6-12-14-15	18
🍣	<b>RISO SALTATO</b> • SAUTÉED WOK FRIED RICE 2-3-6-11-12-15	16
🍣	<b>MISO SBAGLIATA</b> • SHRIMPS' BISQUE, TOFU, HAZELNUT AND GLASSWORT 2-6-8-9-12-15	15
🍣	<b>MISO SHIRO</b> • MISO SOUP, WAKAME SEAWEED AND TOFU 4-6	6

EURO

STARTERS

🍣	<b>WAGYU TARTARE</b> • WAGYU TARTARE, AMARANTO, AVOLA ALMONDS, ZUCCHINI AND APPLE KATSUOBUSHI 4-6-8	28
	<b>CRISPY TAMAGO</b> • BREDED WILD EGG, BLACK COD PIL-PIL AND PAK CHOI 1-3-4-6-15	25
🍣	<b>KING CRAB</b> • KING CRAB, SAUTÉED MUSHROOMS, KIMIZU 2-3-6-12	45
	<b>CRISPY RICE SAKE/MAGURO*</b> • CRISPY RICE CUBES, SALMON/TUNA, SPICY SAUCE 1-3-4-6-10-11	22 / 24
🍣	<b>SESAME ARTICHOKE</b> • TUNA, BOTTARGA, CUTTLEFISH INK 4-6-11-12	20
🍣	<b>KINOKO CHAWANMUSHI</b> • WHITE TRUFFLE SALTY PUDDING, MUSHROOMS, SMOKED POTATOES 3-4-6-7	18

EURO

CREATIONS

	<b>LANGOUSTINE TARTARE</b> • LANGOUSTINE, "STRACCIATELLA" CHEESE, PASSION FRUIT PONZU, CAVIAR 1-2-6-7-12-15	38
🍣	<b>WHITE FISH TARTARE</b> • WHITE FISH, CRUSTACEANS AND SQUID TARTARE, CRÈME FRAICHE AND CAVIAR 1-2-4-7-14-15	38
🍣	<b>DAIKON, SCALLOPS AND SESAME</b> • MARINATED DAIKON SALAD, SCALLOPS AND SESAME 7-11-14-15	22
	<b>SUZUKI CEVICHE</b> • SEABASS CARPACCIO, CEVICHE FROZEN GRANITA AND ROCOTO PEPPER 1-4-6-9	20
	<b>TUNA TRILOGY</b> • UNA TRILOGY (O-TORO, CHUTORO AND AKAMI), SOY AND WASABI 1-4-6-10	32
	<b>O-TORO TEMAKI*</b> • O-TORO TEMAKI WITH CHIVES AND WASABI 1-4-6	12

ROBATA YAKI

🍣	<b>LOBSTER</b> • GRILLED LOBSTER, MARINATED TOFU, WAFU SAUCE, SUDACHI 2-3-4-6-12-15	95
🍣	<b>LARGE LANGOUSTINE</b> • 2PCS. ROASTED LARGE LANGOUSTINES, MARINATED TOFU, WAFU SAUCE 2-11-12-15	60
🍣	<b>TAKO</b> • OCTOPUS, FOUNDANT POTATOES WITH DAIKON, "TAGGIASCHE" OLIVES SAUCE AND MENTAICO 3-4-6-12-15	28
	<b>WAGYU</b> • GRILLED WAGYU SUMIBIYAKI A5, YAMAGOBO, YAKINIKU SAUCE, SANCHO PEPPER 1-6-12	
🍣	<b>GIN DARA</b> • MARINATED BLACK COD, EGGPLANT, AND MISO WASABI SAUCE 4-6-11-12-15	35
🍣	<b>CHUTORO</b> • GRILLED CHUTORO, LEEK, KIMIZU SAUCE 3-4-6-12	35

AGEMONIO

	<b>EBI</b> • PRAWNS TEMPURA 1-2-3-6-12-15	38
	<b>YASAI TEMPURA</b> • SEASONAL VEGETABLES TEMPURA 1-3-6	18
	<b>TEMPURA MIX</b> • PRAWNS, WHITE FISH AND SEASONAL VEGETABLES 1-2-3-6-12-15	26
	<b>SURUME IKA</b> • BABY SQUID, CRUSTACEANS SAUCE, YUZU KOSHŌ AND SUDACHI 1-2-3-6-12-14-	32

\*IT IS POSSIBLE TO ADD CAVIAR TO THIS COURSE: 10GR 35€ • 30GR 90€ • 50GR 150€

CARPACCIO & TARTARE

	EURO
<b>TUNA TARTARE, SPRING ONION, YUZU WASABI SAY SAUCE, CRISPY RICE</b> 1-3-4-6-10	22
<b>SALMON TARTARE, PRING ONION, YUZU WASABI SAY SAUCE, CRISPY RICE</b> 1-3-4-6-10	18
<b>HAMACHI MISO</b> · YELLOWTAIL TARTARE, TOMATO, AVOCADO AND YUZU MISO 3-4-6	22
<b>RED SHRIMPS TARTARE, APPLE AND SOY SAUCE WASABI</b> 1-2-6-10-12-15	32
<b>TUNA CARPACCIO WITH PONZU SAUCE*</b> 1-4-6	20
<b>SALMON CARPACCIO WITH PONZU SAUCE*</b> 1-4-6	18
<b>YELLOWTAIL CARPACCIO WITH PONZU SAUCE AND JALAPEÑO*</b> 1-4-6	20
<b>MIX CARPACCIO OF TUNA, SALMON, YELLOWTAIL WITH PONZU SAUCE*</b> 1-4-6	20

NIGIRI SPECIAL

<b>SAKE GIÒ</b> · SEARED SALMON AND SALMON ROE 1-4-6-10-15	5
<b>SAMBA</b> · SEABASS, CAPPER AND LIME 4-10	6
<b>HAMACHI YUZUKOSHO</b> · MARINATED YELLOWTAIL, YUZU KOSHŌ AND YUZU 1-4-6-10	6
<b>ZUKE MAGURO</b> · MARINATED TUNA AND KIZAMI WASABI 1-4-6-10	6
<b>KING CRAB</b> · KING CRAB, SPICY MAYONNAISE AND PUFFED RICE 1-2-3-10-12-15	12
<b>TORO FOIE GRAS</b> · TUNA BELLY, FOIE GRAS AND TERIYAKI SAUCE 1-4-6-10-15	10
<b>WAGYU</b> · SEARED WAGYU, YUZU KOSHŌ AND KARASHI SUMISO 1-6-10	12

NIGIRI

<b>SAKE</b> · SALMON 4-10	4
<b>MAGURO</b> · TUNA 4-10	5
<b>SUZUKI</b> · SEABASS 4-10	5
<b>HAMACHI</b> · YELLOWTAIL 4-10	5
<b>IKA</b> · SQUID 4-10	5
<b>HOTATE</b> · SCALLOP 10-14	6
<b>EBI</b> · PRAWN 1-12-10-15	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

SUSHI SASHIMI

<b>SASHIMI MIX</b> · TUNA, SALMON AND YELLOWTAIL (9 PCS.) 4-10	22
<b>SASHIMI IYO</b> · 15 PIECES OF FISH 2-4-12-15	35
<b>SPECIAL NIGIRI SELECTION</b> (5 PCS.) 1-2-3-4-5-6-8-10-11-12-14-15	30
<b>SUSHI IYO</b> · 6 NIGIRI, 6 HOSOMAKI 2-4-10-12-14-15	35
<b>SUSHI AND SASHIMI SELECTION</b> · 5 NIGIRI, 7 SASHIMI, 6 HOSOMAKI 2-4-10-12-15	40

\*IT IS POSSIBLE TO ADD CAVIAR TO THIS COURSE: 10GR 35€ · 30GR 90€ · 50GR 150€

GUNKAN

	EURO
<b>IYO STYLE</b> · SALMON, QUAIL EGG, CHIVES AND SALMON ROE 1-3-4-6-10-12	6
<b>SALMON OUT</b> · SPICY SALMON 3-4-6-10-12	5
<b>TUNA OUT</b> · SPICY TUNA 3-4-10	6
<b>SAKE IKURA</b> · SALMON AND SALMON ROE 1-4-6-10-12	6
<b>SAKE GRANCHIO</b> · SALMON AND KING CRAB 2-3-4-12	10
<b>SUZUKI AMAEBI</b> · SEABASS, RED SHRIMP, YUZU AND BUTTER WASABI 2-4-7-9-10-12	7
<b>ROSE</b> · RIC YELLOWTAIL, LANGOUSTINE, AVOCADO AND TOBIKO 2-4-10-12	7
<b>LOBSTER OUT</b> · RIC YELLOWTAIL, LOBSTER, KIZAMI WASABI AND CAVIAR 1-2-3-4-12	9
<b>TORO OUT</b> · TUNA BELLY AND CAVIAR 4-10	12
<b>BLACK</b> · SEAWEED, TUNA BELLY AND CAVIAR TOPPING 1-4-6-10	20
<b>ZUCCHINA</b> · ZUCCHINI AND PRAWNS TARTARE 2-3-4-10-12-15	5

URAMAKI SPECIAL

<b>GEISHA ROLL</b> · SALMON, AVOCADO, CUCUMBER, IKURA, CREAM CHEESE, BASIL CREAM AND ROSES PERFUMED WATER 1-3-4-6-7-10-12	20
<b>GIN DARA ROLL</b> · BLACK COD, SEABASS, TERIYAKI AND CHIVES 1-3-4-6-10-12	32
<b>GAMBERO ROSSO AND WHITE KOMBU</b> · PRAWN TEMPURA, RED RAW SHRIMPS, ASPARAGUS, UMEBOSHI AND AMAZU KOMBU 1-3-4-6-10-12-15	38
<b>ITALIA</b> · WASABI "RICOTTA" CHEESE, SLICED TOMATO, OLIVES AND BASIL CREAM 1-3-6-7-10	16
<b>NEGITORO TAKUAN</b> · NEGHITORO, TAKUAN, SPRING ONION AND CAVIAR 1-4-6-10	45
<b>'NDUJA</b> · WHITE FISH, SALMON, CUCUMBER, FINGER LIME, CREAM CHEESE, "'NDUJA" AND MENTAICO 1-3-4-6-7-10-12	30

URAMAKI

<b>SPICY SALMON</b> · SALMON, AVOCADO AND ITO TOGARASHI 3-4-10-11	16
<b>SPICY TUNA</b> · TUNA, AVOCADO AND ITO TOGARASHI 3-4-10-11	20
<b>SPECIAL ROLL</b> · SALMON, AVOCADO, CREAM CHEESE AND TERIYAKI 1-3-4-6-7-10-11	18
<b>RAINBOW</b> · SALMON, AVOCADO, FISH CARPACCIO 3-4-7-10-11	18
<b>DRAGON</b> · EEL, AVOCADO AND KABAYAKI SAUCE 1-4-6-11-15	20
<b>EBI FLÒ</b> · PRAWN TEMPURA, SPICY SALMON, ZUCCHINI FLOWERS 1-2-3-4-6-10-11-12-15	22
<b>YUME</b> · PRAWN TEMPURA, TUNA AND WASABI 1-2-3-6-7-10-11-12-15	25
<b>EBITEN PLUS</b> · PRAWN TEMPURA, FENNEL, SALMON, YUZU AND DILL 1-2-3-4-6-10-12-15	25
<b>CALIFORNIA</b> · KING CRAB, PRAWNS AND AVOCADO 1-2-3-4-7-10-11-12-15	38
<b>ROCK 'N' ROLL</b> · PRAWN TEMPURA, YELLOWTAIL, RED SHRIMPS AND JALAPEÑO 1-2-4-6-10-11-12-15	35
<b>AJI</b> · YELLOWTAIL, LANGOUSTINE, AVOCADO, AND JALAPEÑO 1-2-4-6-10-12	35

GREEN

<b>SPINACH SALAD CREAM</b> · SMOKED BOUQUET, PEANUTS, TOSAZU SAUCE 4-6-8-12	12
<b>AGHE DASHI TOFU</b> · TOFU, EGGPLANT SAUCE, SHIITAKE AND ENOKI MUSHROOM 6	18
<b>NASU MISO</b> · FRIED EGGPLANT, MISO SAUCE, ROASTED SESAME, WHITE RICE 6-11-12	15
<b>TOFU MISO</b> · WAFU SAUCE 6-11-12	20
<b>AVOCADO TARTARE</b> · YUZU VINAIGRETTE, YUZU ZEST 12-15	12
<b>VEGETARIAN ROLL</b> · ASPARAGUS TEMPURA, CREAM CHEESE, MANGO AND SHISO POWDER 1-7-10-11	18
<b>VEGAN ROLL</b> · AVOCADO, TAKUAN, CABBAGE, TOMATO, TOFU SAUCE, KIZAMI WASABI 1-6-10	23

## DRINKS

	EURO
<b>COFFEE</b>	4
<b>DECAFFEINATED COFFEE</b>	4
<b>CAPPUCCINO</b>	4
<b>BARLEY COFFEE</b>	4
<b>STILL WATER</b> • 75 CL "VALVERDE"	5
<b>SPARKLING WATER</b> • 75 CL "VALVERDE"	5
<b>SOFT DRINKS</b> • COCA-COLA, COCA ZERO, FANTA AND 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 FLAVOURS	7

## TEA SELECTION

	EURO
<b>SENCHA TEA</b> TYPE: GREEN TEA ORIGIN: HONYAMA (SHIZUOKA, JAPAN) SERVING TEMPERATURE: 70°C FRESH TASTE CHARACTERIZED BY HERBACEOUS NOTES AND A SOFT FINISH.	10
<b>GENMAICHA WITH MATCHA TEA A</b> 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
<b>HOJICHA TEA</b> 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
<b>JASMINE TEA</b> 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
<b>OO LONG TEA</b> 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
<b>HIMALAYA BLACK TEA</b> TYPE: BLACK TEA ORIGIN: PANCHTHAR (NEPAL) SERVING TEMPERATURE: 90°C AROMATIC TASTE IN WHICH VEGETAL NOTES (LEMON LEAF) AND FRESH WOOD ARE COMBINED.	10
<b>RELAXING HERBAL TEA</b> 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
<b>DIGESTIVE HERBAL TEA</b> 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.	10

## ALLERGENS AND WARNINGS

During food preparation in the kitchen accidental cross-contamination can not be excluded, therefore our dishes can still contain the following allergenic substances, according to the Eu reg 1169/11 annex II.

We invite you to promptly communicate the need to consume foods free of certain allergenic substances before ordering.

1. Cereals Containing Gluten
2. Crustaceans and Products Thereof
3. Eggs and Products Thereof
4. Fish and Products Thereof
5. Peanuts and Products Thereof
6. Soy and Products Thereof
7. Milk and Products Thereof
8. Nuts
9. Celery and Products Thereof
10. Mustard and Products Thereof
11. Sesame Seeds and Products Thereof
12. Sulphur Dioxide and sulphites
13. Lupin and Products Thereof
14. Molluscs and Products Thereof
15. Dishes marked with this number in the menu are prepared either with raw ingredients which have been frozen or deep- frozen by the manufacturer or with fresh raw materials submitted to blast chilling in order to ensure quality and safety, as described in the procedures of the HACCP Plan pursuant to EC Reg. 852/04.

All completely raw or half raw dispensed fish products are submitted to blast chilling to ensure their safety, as required by EC Reg. 853/04.

Please be advised that the variety of tuna used for the preparation of our dishes, may change depending on the season or availability of our suppliers. However we always guarantee its freshness and compliance with all health regulations.