

NO

COVER CHARGE 5 € P.P.

 VEGETARIAN

 GLUTEN FREE

 IYO.RESTAURANT

IYO-RESTAURANT.COM

## 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.

• • •

# 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

SHOKUPAN BREAD, WHITE FISH, CRUSTACEANS

1-2-3-4-6-7-12-15

### CHUTORO SUMIBIYAKI

LEEK, KIMIZU SAUCE

3-4-6-12

## SOUP OF THE DAY

### EBI GYOZA

RED SHRIMPS STUFFED PASTA, SMOKED SPINACH, TOSAZU

1-2-4-6-11-14

### 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

1-3-5-6-7-8-11

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

• • •

• • •

# 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, SOBA DASHI SAUCE

1-3-4-6-14

### SUSHI

5 NIGIRI OF THE DAY

### 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

NORI SEAWEED, WHITE TURNIPS, AMARANTO

4-6-7-12

### "GIARDINO ZEN"

VANILLA, MILK, YUZU

1-3-6-7

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

• • •

**KOBACHI**  
 APPETIZERS

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

**CLASSICS**

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





**GYOZA**

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


**PASTA &**

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






## STARTERS

	EURO
 <b>WAGYU TARTARE</b> · WAGYU TARTARE, "AMARANTO", AVOLA ALMONDS, ZUCCHINI, APPLE KATSUOBUSHI 4-6-8	28
<b>CRISPY TAMAGO</b> · BREDED WILD EGG, BLACK COD PIL-PIL, PAK CHOI 1-3-4-6	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

## CREATION

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

## ROBATA YAKI

 <b>LOBSTER</b> · GRILLED LOBSTER, MARINATED TOFU, WAFU SAUCE, SUDACHI 2-3-4-6-12	95
 <b>LARGE LANGOUSTINES</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 MENTAIKO 3-4-6-12	28
<b>WAGYU</b> · GRILLED WAGYU SUMBIYAKI A5, YAKINIKU SAUCE, SANCHO PEPPER 1-6-12	70
 <b>GIN DARA</b> · MARINATED BLACK COD, EGGPLANT MISO WASABI SAUCE 4-6-11-12	35
 <b>CHUTORO</b> · GRILLED CHUTORO, LEEK, KIMIZU SAUCE 3-4-6-12	35

## A GEMONO

<b>EBI</b> · PRAWNS 1-2-3-6-12-15	38
<b>YASAI TEMPURA</b> · SEASONAL VEGETABLES 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€

BREAD: 4€

CARPACCIO  
& TARTARE

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

NIGIRI  
SPECIAL 1PC

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

## NIGIRI 1PC

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

SUSHI  
SASHIMI

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

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



## GUNKAN

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

URAMAKI  
SPECIAL

<b>GEISHA ROLL</b> · SALMON, AVOCADO, CUCUMBER, IKURA, CREAM CHEESE, BASIL CREAM, ROSES PERFUMED WATER <b>1-3-4-6-7-10-12-15</b>	20
<b>GIN DARA ROLL</b> · BLACK COD, SEABASS, TERIYAKI AND CHIVES <b>1-3-4-6-10-12</b>	32
<b>GAMBERO ROSSO AND WHITE KOMBU</b> · PRAWN TEMPURA, RED RAW SHRIMPS, ASPARAGUS, UMEBOSHI, AMAZU KOMBU <b>1-2-3-4-6-10-12-15</b>	38
<b>ITALIA</b> · WASABI "RICOTTA" CHEESE, SLICED TOMATO, OLIVES, BASIL CREAM <b>1-3-6-7-10</b>	16
<b>NEGITORO TAKUAN</b> · NEGITORO, TAKUAN, SPRING ONION, CAVIAR <b>1-4-6-10</b>	45
<b>'NDUJA</b> · WHITE FISH, SALMON, CUCUMBER, FINGER LIME, CREAM CHEESE, "'NDUJA", MENTAICO <b>1-3-4-6-7-10-12</b>	30

## URAMAKI

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

## GREEN

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

# DRINKS

		EURO
COFFEE	<b>COFFEE</b>	4
	<b>DECAFFEINATED COFFEE</b>	4
	<b>CAPPUCCINO</b>	6
	<b>BARLEY COFFEE</b>	4
DRINKS	<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 E 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

# 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.

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.