



Gluten-Free

Izakaya

特製料理	Lemon butter and shichimi sea salt edamame v (377 kcal)	8
Signatures	Yellowtail sashimi with yuzu parmesan dressing (190 kcal)	15
	Snow crab with butter, pepper and garlic (1007 kcal)	28
	Beef tataki and truffle ponzu (291 kcal)	18
	Seafood truffle risotto (537 kcal)	20
和牛	Tataki and black truffle ponzu (80g) (247 kcal)	54
Japanese Wagyu (A5 Grade)	Fillet with Gorgonzola dolce crème (100g) (374 kcal)	60

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians. Adults require around 2000 kcal per day.

Mexican

<i>Platos Emblemáticos</i>	Crispy duck and pomegranate with papaya chilli dressing (296 kcal)	9
Signatures		
<i>Carne</i>	Smoked lamb cutlets served on a hot lava stone,	
Meat	with guajillo chilli and lime	
	- Three (528 kcal)	28
	- Four (697 kcal)	36
	Fine cuts of skewered beef tenderloin served on a	
	hot lava stone, with lime, habanero and jalapeño salt	
	- Two (395 kcal)	16
	- Three (536 kcal)	24
	- Four (678 kcal)	32
<i>Vegetariano</i>	Chargrilled cabbage steak with jalapeño truffle butter v (934 kcal)	12
Vegetarian	Roasted buttered corn with salted chilli and lime v (332 kcal)	8
<i>Acompañantes</i>	Cilantro lime rice v (177 kcal)	4.5
Sides		

Selected menu items are offered 'gluten-free' where stated, and ingredient substitutions and omissions can be accommodated where possible. Please be aware that such changes do not guarantee dishes to be allergen-free. Our kitchen handles numerous allergenic ingredients and whilst we endeavour to reduce the risk of allergenic contamination, we are unable to guarantee a completely allergen-free environment or that dishes will be 100% free of allergens. Should you have any questions about allergens in a dish, please ask a member of staff for help.

