

NIGHT CLUB

Menu

NICE
FOOD
NIGHT
CLUB

EDAMAME KINSHOPIA

Stir- fried edamame with sesame oil

5€

(Se) (So)

GYOZAS

Mushroom and truffle gyozas (5 pcs.)

9€

(Se) (So) (Gl) (Su)

BRIOCHE STEAK

Galician blonde loin tartare on toasted brioche

5,5€

(Se) (So) (Ms) (Da) (Gl)

MINI BURGER

Mini Burger of oxtail with teriyaki mayo and pickles

4,5€

(Se) (So) (Gl) (Da)

KAKIAGIE

Julienne of seasonal vegetables in tempura

4€

(Gl) (So)

EBI TEMPURA

King prawns in tempura with kimchi

14€

(Da) (Gl) (Se) (So)

(Lu) Lupins

(Ce) Celery

(Pn) Peanuts

(Cr) Crustaceans

(Gl) Gluten

(Hu) Eggs

(Da) Dairy

ZAMBURIÑAS

Zamburiñas with miso butter

9€

(Da) (Gl) (MI)

KNIAPIA TUNIA POKE

Sushi rice base bowl with Knahia tuna tartar and vegetables

15€

(Gl) (So) (Su) (Se) (Fi) (Eg)

KNIAPIA SALMONI POKE

Sushi rice-based bowl with Knahia salmon tartare and vegetables

13€

(Gl) (So) (Su) (Se) (Fi) (Eg)

NIKKEI TIRADITO

Tiradito of white fish of the day with Nikkei sauce

15€

(Gl) (So) (Se) (Fi)

SQUID BAO BREAD

El Madrileño (National Squid Bao)

6,5€

(Gl) (So) (MI) (Se) (Fi)

PRAWNI BAO BREAD

Panko prawn bao with avocado

6€

(Gl) (So) (Cr) (Se)

(MI) Molluscs (Ms) Mustard (Fi) Fish (Se) Sesame (Sj) Soy (Su) Sulphites (Nu) Nuts.

TUNA NIGIRI

Tuna nigiri to chef's liking

4€

(Gl) (So) (Su) (Se) (Fi)

SALMON NIGIRI

Salmon nigiri to chef's taste

3,5€

(Gl) (So) (Su) (Se) (Fi)

WHITE NIGIRI

White fish nigiri of the day to the chef's taste

3,5€

(Gl) (So) (Su) (Se) (Fi)

NIRIGI BURGIER

Tuna loin burger nigiri with wasabi mayo and garlic chip

4€

(Gl) (So) (Su) (Se) (Fi) (Da)

(Lu) Lupins

(Ce) Celery

(Pn) Peanuts

(Cr) Crustaceans

(Gl) Gluten

(Hu) Eggs

(Da) Dairy

TUNIA URAMAKI

Tuna tartar uramaki with avocado, cucumber and daikon

20€

(Gl) (So) (Su) (Se) (Fi)

PRAWNI URAMAKI

Crunchy prawn Uramaki

15€

(Gl) (So) (Su) (Se) (Cr)

SALMONI URAMAKI

Uramaki of salmon flambéed with brown sugar

14€

(Gl) (So) (Su) (Se) (Fi)

EEL URAMAKI

Eel Uramaki with Tare sauce

16€

(Gl) (So) (Su) (Se) (Fi)

(Ml) Molluscs (Ms) Mustard (Fi) Fish (Se) Sesame (Sj) Soy (Su) Sulphites (Nu) Nuts.

CARILLADA

Low-temperature braised veal cheek with homemade teriyaki and celeriac purée 14€

Ⓜ Ⓞ Ⓢ Ⓤ Ⓣ

YANI CHIKEN

Marinated free-range chicken breast with Singapour noodles and magic sauce 12€

Ⓜ Ⓞ Ⓢ Ⓤ

YASAI ITAMIE

Wok stir-fried vegetables, Knahia style. 9€

Ⓜ Ⓞ Ⓢ Ⓤ Ⓢ

Ⓛ Lupins

Ⓒ Celery

Ⓟ Peanuts

Ⓒ Crustaceans

Ⓜ Gluten

Ⓜ Eggs

Ⓣ Dairy

CHOCOLATE CAKE

Melted chocolate cream with Mexican vanilla ice cream

9€

(Gl) (Nu) (Eg) (Da)

TORRIJA KINIPIA

Caramelised coconut and amaretto torrija with almond and bergamot ice cream

9€

(Gl) (Nu) (Eg) (Da)

MOCCHI

Three-milk Obachan mochi, banoffee or Kitkat

4€

(Gl) (Da) (Eg)

(Ml) Molluscs (Ms) Mustard (Fi) Fish (Se) Sesame (So) Soy (Su) Sulphites (Nu) Nuts.

