ASIA LUNA

ENTRADAS FRÍAS

Crispy de Atún 20 (H) (S)
Tartar de atún, cebolla, mayonesa de sriracha, jalapeño

Nayara Roll 18 (SO)
Pollo teriyaki, aguacate, plátano frito

Rainbow Roll 18
Salmón, marlín, atún, aguacate, pepino

California Roll 18 (C) (SE)
Camarón, aguacate, pepino

Tico Roll 18 (D)
Queso crema, aguacate, pepino, plátano maduro

Vegetarian 16 (V) (SO) (SE)
Verduras, edamame, aguacate, salsa de hierbas verdes

Tartar de Salmón 25 (H) (S) (SO)
Pepino Yuzu encurtido, mayonesa de wasabi, aguacate, lechuga, ikura, trufa

Carpaccio de Lomito 26 (GF) (S)
Aderezo de cítricos, cilantro, aceite de oliva, sal, pimienta, cebolla, cilantro, ajo y trufa

Barco Asia Luna (26 piezas) – Selección del chef 50 (F) (SE) (SO) (GF)

ENTRADAS CALIENTES

Camarón Tempura 22 (C) (S) (H)
Mayonesa de ajo picante, lechuga

Wagyu Bao 22 (D)
Wagyu, pimiento morrón, cebolla, queso mozzarella, guacamole, cebollas fritas crujientes, kizami nori

Gyoza de Pollo 20 (SO) (H)
Pollo, shitake, jengibre, ajo, cebolla, zanahoria, col china

Yakitori Pollo 22 (GF) (SO)
Salsa teriyaki

(GF) Libre de Gluten | (C) Contiene Crustáceos | (H) Contiene Huevo | (D) Contiene Lactosa | (V) Vegetariano | (S) Picante
(VG) Vegano | (N) Contiene Nuez | (SO) Contiene Soja | (SE) Contiene Sésamo | (MO) Contiene Moluscos | (F) Mariscos

NIGIRI

Pulpo 10 (GF) (MO)
Arroz Nishiki, wasabi, jengibre

Wahoo 10 (GF)
Arroz Nishiki, wasabi, jengibre

Atún 10 (GF)
Arroz Nishiki, wasabi, jengibre

Salmón 10 (GF)
Arroz Nishiki, wasabi, jengibre

PLATO FUERTE

Sopa de Udon 30 (H) (SO)
Wagyu, udon, huevo, puerro fresco, shitake

Salmón a la Parrilla 32 (GF) (D)
Puré de yuca, espárragos

ORDENES

Arroz Frito 8 (SO)

Arroz Jazmín 8

Arroz Jazmín con Ajo 8 (D)

Edamame 8

Pak-Choi, salsa de ostras, ralladura de naranja 8 (SO) (MO)

ENSALADA

Ensalada Tai de Col 10 (N) (SO) (D)
Col verde y morada, zanahoria, menta, cilantro, cacahuetes, jengibre confitado, aderezo de sriracha

Ensalada de Aguacate 14 (SE) (SO) (V)
Salsa de goma, aceite de sésamo, nori furikake

Ensalada Wakame 38 (C) (S) (SO) (SE)
Pimiento amarillo, camarones, surimi, cebolla, Chuka Sarada

WOK

Lomito 30 (N) (SE) (SO)
Salsa de maní, chile, cebollino

Arroz Frito con Camarón 32 (C) (SO) (D)
Arroz jazmín, camarones, zanahoria, calabacín, puerro, mantequilla de curry, salsa de tamarindo

Pollo Agridulce 28 (S) (N) (MO)
Pollo en tempura, piña, chile dulce, cebolla, mini maíz, shitake, marañon

POSTRES

Cheesecake de Trufa Negra 14 (D) (H) (SO)
Helado de miso blanco

Helado de la Casa 7 (D) (N) (H)
Yuzu, coco, pistacho, mascarpone, té verde

Tiramisú de Matcha 14 (D) (H) (N)
Helado de coco

Terrina de Mango Tropical 14 (D) (N) (H)
Helado de pistacho

Sorbete de la Casa 7 (VG) (GF)
Frutos rojos, frambuesa, maracuyá

"La mayoría de nuestros productos provienen del mercado local de temporada, los animales son alimentados con pasto y los peces provienen de pequeñas embarcaciones"

THE LEADING HOTELS OF THE WORLD®

Impuestos y servicios no están incluidos

ASIA LUNA

COLD ENTREES

Spicy tuna crispy rice 20 (H) (S)
Tuna tartar, spring onion, sriracha mayonnaise, jalapeño

Nayara Roll 18 (SO)
Chicken teriyaki, avocado, fried plantain

Rainbow Roll 18
Salmon, marlin, tuna, avocado, cucumber

California Roll 18 (C) (SE)
Shrimp, avocado, cucumber

Tico Roll 18 (D)
Cream cheese, avocado, cucumber, fried plantain

Vegetarian 16 (V) (SO) (SE)
Vegetables, edamame, avocado, green herb dip

Salmon Tartare 25 (H) (S) (SO)
Yuzu pickled cucumber, wasabi mayonnaise, avocado, lettuce, Ikura, trufa

Beef Carpaccio 26 (GF) (S)
Citrus dressing, olive oil, salt, pepper, onion, coriander, garlic and truffle

Asia Luna Boat (26 pieces) – Chef's Selection 50 (F) (SE) (SO) (GF)

HOT ENTREES

Rock shrimp tempura 22 (C) (S) (H)
Spicy garlic mayonnaise, lettuce

Wagyu Bao 22 (D)
Wagyu, bell pepper, onion, mozzarella cheese, guacamole, crispy fried onions, kizami nori

Chicken Gyoza 20 (SO) (H)
Chicken, shitake, ginger, garlic, onion, carrot, Chinese cabbage

Chicken Yakitori 22 (GF) (SO)
Teriyaki sauce

(GF) Gluten free | (C) Contains Crustaceans | (H) Contains Egg | (D) Contain Dairy | (V) Vegetarian | (S) Spicy
(VG) Vegan | (N) Contains Nut | (SO) Contains Soy | (SE) Contains Sesame | (MO) Contains Molluscs | (F) Seafood

NIGIRI

Octopus 10 (GF) (MO)
Nishiki rice, wasabi, ginger

Wahoo 10 (GF)
Nishiki rice, wasabi, ginger

Tuna 10 (GF)
Nishiki rice, wasabi, ginger

Salmon 10 (GF)
Nishiki rice, wasabi, ginger

SALAD

Thai Coleslaw Salad 10 (N) (SO) (D)
Green and red cabbage, carrot, mint, cilantro, peanuts, candied ginger, sriracha dressing

Avocado Salad 14 (SE) (SO) (V)
Goma sauce, sesame oil, nori furikake

Wakame Salad 38 (C) (S) (SO) (SE)
Yellow bell pepper, shrimp, surimi, onion, Chuka Sarada

MAIN COURSE

Udon soup 30 (H) (SO)
Wagyu, udon, egg, fresh leek, shitake

Grilled Salmon 32 (GF) (D)
Cassava puree, asparagus

SIDE

Fried Rice 8 (SO)

Jasmin Rice 8

Garlic Jasmin Rice 8 (D)

Edamame 8

Pak-Choi, oyster sauce, orange zest 8 (SO) (MO)

WOK

Beef Tenderloin 30 (N) (SE) (SO)
Peanut sauce, chili, chives

Shrimp Fried-Rice 32 (C) (SO) (D)
Jasmin rice, shrimp, carrot, zuchinni, leek, curry butter, tamarind sauce

Sweet and Sour Chicken 28 (S) (N) (MO)
Tempura chicken, pineapple, sweet chili, onion, mini corn, shitake, cashew

DESSERTS

Black Truffle Cheesecake 14 (D) (H) (SO)
White miso Ice Cream

Homemade Ice Cream 7 (D) (N) (H)
Yuzu, coconut, pistachio, mascarpone, green tea

Matcha Tiramisu 14 (D) (H) (N)
Coconut Ice Crem

Tropical Mango Terrine 14 (D) (N) (H)
Pistachio Ice Cream

Homemade Sorbet 7 (VG) (GF)
Berries, raspberry, passion fruit

"Most of our products come from the local seasonal market, the animals are grass-fed and the fishes come from small boats"

THE LEADING HOTELS OF THE WORLD®

Taxes are not included