



Gluten-Free Menu

Izakaya

特製料理	Lemon butter and shichimi sea salt edamame v (377 kcal)	8
Signatures	Yellowtail sashimi with truffle yuzu soy and miso salt (331 kcal)	18
	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)	Grilled ribeye with chilli truffle teriyaki (150g) (514 kcal)	68



Please scan the
QR code for
allergen and
dietary information.

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. Adults require around 2000 kcal per day.

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.



Gluten-Free Menu

Mexican

<i>Platos Emblemáticos</i>	Crispy duck and pomegranate with papaya chilli dressing (296 kcal)	9
Signatures		
<i>Carne</i>		
Meat	Smoked lamb cutlets served on a hot lava stone, 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
	Spiced lime asparagus v (117 kcal)	6
	Spiced Mexican fried rice v (444 kcal)	12

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