

zabú

TROPICAL SUSHI BAR

starters



EDAMAME • Sautéed with flaky salt • Sautéed with hot spices	5,5	EBI COCO (5 PCS) Shrimp tempura with coconut sauce	8,9
WAKAME (SEAWEED SALAD) with cucumber	6,9	CORVINA CEVICHE with sweet pepper, red onion and cilantro	9,5
GYOZAS (5 PCS) • Vegetables • Chicken and vegetables • Prawns	7,9	NEPTUNO SALAD salmon, tuna, crab, wakame, avocado, mango, sesame and tobiko	10,9

SPECIALS

FRIED PLANTAIN BASKET (2 PCS) • Salmon and mango • Shrimp tempura and avocado • Dynamite sushi paste • Avocado and mango	9,5	SMOKED SUSHI PIZZA Crunchy rice base with toppings of salmon, avocado, crab, wakame and red tobiko, served in a smoker hood	16,5
TUNA BITES Crispy rice cubes with tuna and lime tartare	11	VOLCANO TEMPURA crab and avocado roll with a wakame topping, eel sauce and spicymayo	11,9
AVOCADO TEMPURA Battered avocado stuffed with marinated tuna tartare	11,5	MINI - ROLL (8 PCS) Tempurized with avocado, cream cheese, salmon and tuna topping	10,9

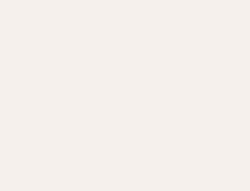
DISHES

SALMON TARTARE with avocado and mango	13,9	TUNA TATAKI with sesame, passion fruit sauce and eel sauce	18,5
YAKISOBA Stir-fried noodles with vegetables and meat / chicken / prawns	13,9	CHICKEN SKEWERS Prepared and served on the barbecue, marinated in soy	9
POKE BOWL Rice, quinoa, salmon, tuna, avocado, mango, wakame, cucumber, Japanese spring onion and sesame sauce	16	GRILLED SALMON with vegetables (extra rice 3€)	14
OCTOPUS TIRADITO marinated in chili sauce	16		

NIGIRIS AND SASHIMI

NIGIRIS (2 PCS) • Salmon • Salmon flambéed with ikura • Tuna • Tuna with quail egg • Butterfish with truffle • Eel • Avocado	5,9 6,9 6,9 7,9 6,9 7,9 5,9	SASHIMI (4 PCS) • Salmon • Tuna • Butterfish	8,5 9,5 8,5
8 PCS: salmon flambéed with ikura, tuna with quail egg, butterfish with truffle, eel	28	9 PCS: salmon, tuna, butterfish	19,9

Vegan Gluten free

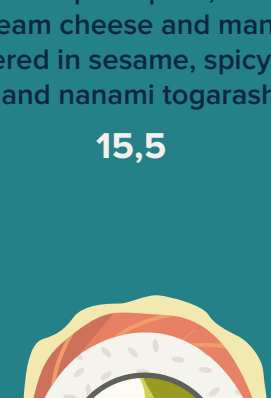


combined

BALI Rolls: Zabú, Bora Bora, Tulum, Habana y Mykonos (20 PCS)	36	MALDIVAS Sashimi mix Nigiris mix Rolls: Zabú, Bora Bora, Tulum, Amalfi y Miami (37 PCS)	86
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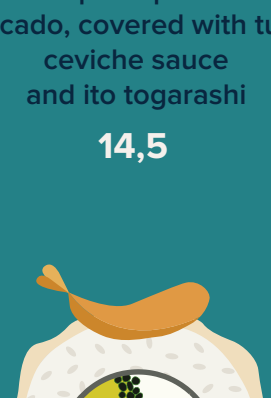
rolls

(8 PCS)



IBIZA ROLL
Shrimp tempura, tuna, cream cheese and mango, covered in sesame, spicymayo and nanami togarashi

15,5



HABANA ROLL
Shrimp tempura and avocado, covered with tuna, ceviche sauce and ito togarashi

14,5



TULUM ROLL
Salmon, tuna and avocado, covered with masago and wakame topping

14,5



ZABÚ ROLL
Crab, avocado, mango and cream cheese, covered with flambéed salmon under red tobiko, spicy mayonnaise and eel sauce

14,9



BORA BORA ROLL
Crab, avocado, cream cheese and chives, topped with sesame, tempura shrimp, fuji sauce and eel sauce

14,9



MIAMI ROLL
Duck foie gras, dried figs, flambéed eel topping, tempura crumbs and tamarind sauce

17,9



DAKITI ROLL
Salmon, avocado, cream cheese and sesame topped with dynamite paste topping and eel sauce

14,9



LOS ROQUES ROLL
Tempura salmon and avocado, covered with plantain and eel sauce

14,5



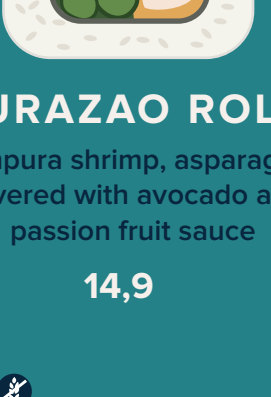
MALIBÚ ROLL
Tuna, cucumber and cream cheese, covered with avocado, fried onion and spicymayo

14,5



MYKONOS ROLL
Salmon, avocado, covered with black tobiko and ikura topping

14,9



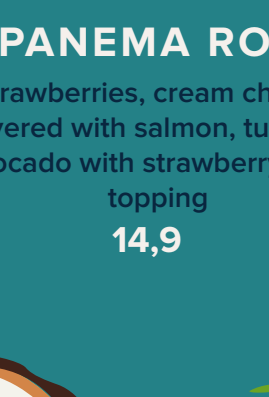
CURAZAO ROLL
Tempura shrimp, asparagus, covered with avocado and passion fruit sauce

14,9



AMALFI ROLL
Tempura shrimp, asparagus, red tobiko, covered with flambéed butterfish and caramelized onion

15,9



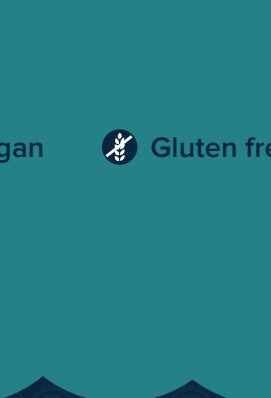
IPANEMA ROLL
Strawberries, cream cheese, covered with salmon, tuna and avocado with strawberry pearl topping

14,9



TEMPURA AMANGONIA ROLL
Mango with guacamole topping and chips fried plantain

13,9



TEMPURA BAHAMAS ROLL
Salmon, avocado, cream cheese and sesame with spicymayo and eel sauce

14,5



TEMPURA CANAIMA ROLL
Salmon, avocado, cream cheese and neptune salad topping

15,9



TEMPURA SAMOA ROLL
Crab, cream cheese and chives with salmon tartare topping

14,9

Vegan Gluten free

KIDS MENU

Chicken fingers with french fries 9,9

desserts

OREO ROLL	9
ICE SANDWICH WAFFLE	9
TIRAMISÚ	7
BROWNIE WITH ICE CREAM	7
THREE MILK CAKE	7
CHEESECAKE	7
MOCHI	5,5

COFFEE

• Single Espresso	1,5
• Cortado coffe	1,8
• Coffee with milk	2,2
• Americano	2
• Capuccino	3,5
• Carajillo	2,5
• Tea infusions	2

drinks

SOFT DRINKS	3,4	SPARKLING WATER	2,5
JUICES	2,9	TONICS	2,9
WATER 330ML	2	WATER 750ML	4,5

BEERS

• Caña	2,5
• Copa	3,5
• Jarra	4,4
• Bottle	3,5

JAPANESE BEER

• Asahi	4
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WINE & CAVA

House wines

• Tapas gaston BLANCO (Verdejo/Zuazo Gaston)	3,4 / 14,9
• Tapas gaston TINTO (Tempranillo/Rueda)	3,4 / 14,9

White wines

• Acappela - D.O Rueda (Verdejo)	4,5 / 18
• El perro verde - D.O Rueda (Verdejo)	24
• El Secreto de Candela - D.O Rias baixas (Albariño)	24,9
• Pere Punyetes - D.O Penedès (Xarel-lo y Muscat)	17,9

Red wines

• Ramón Bilbao Crianza - D.O Rioja (Tempranillo)	4,5 / 22,9
• Pere Punyetes - D.O Penedès (Cabernet Sauvignon, Merlot, Tempranillo)	18,5
• Teófilo Reyes - D.O Ribera del Duero (Tempranillo)	24
• Pago de los Capellanes - D.O Ribera del Duero (Graciano, Petit Verdot, Syrah, Tinta Fina)	35
• Ulls Negres - D.O Empordà (Garnacha)	20

Rosé wines

• Ullones - D.O Empordà (Garnacha)	4 / 19,9
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Cava

• Oh Brut Nature (Macabeo y Xarel-lo)	4 / 18
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Glass of sangria

• Red wine sangria	5,5
• Cava sangria	7
• Tinto de verano	5,5

SPIRITS

• Gin	8	• Ron	8
• Vodka	8	• Whisky	10

COCKTAILS

9,5

• Piña colada	• Mojito
• Sex on the beach	• Daiquiri Frozen
• Tequila sunrise	• Margarita
• Cosmopolitan	• Coco Loco
• Long Island iced tea	• Milmosa

APERITIF

7

• Aperol	• Baileys
• Campari	• Vermut

If you need more information about allergens, consult our staff