



UMAMI

QUINTA DO LAGO

NIBBLES

Milk Bun & Miso (v) €7.5
Milk Bun, Miso Butter & Spicy Edamame

TEMPURAS

Ebi & Fermented Honey €15
Prawn, Wasabi, Ginger
Salt & Togarashi

Squid & Black Garlic €16
Crunchy Spicy Squid, Homemade
Black Garlic Cream & Smoked Salt

Soft Shell Crab €17
Hondashi Cream, Sesame Seeds,
Katsuobushi & Chives

Q Farm Vegetables (v) €14
Mix of Q Farm Fresh Veggies, Beetroot
Hummus & Garam Masala

COLDS

Yellowtail Tartare €18
Citrus Cream, Toasted Sesame Paste,
Fish Roe & Rice Crackers

Tuna, Yuzu & Coffee €19
Tuna Tartare, Ponzu Lime, Mango
Gel & Coriander

Tomato, Basil & Wasabi (v) €17
Marinade Mix Tomatoes, Wasabi Cream,
Basil Oil & Dashi

SMALL PLATES

Karaage €15
Crispy Chicken, Kimchi Base
& Lime

Duck & Pomegranate €17
Roasted Duck Dumpling, Orange,
Aromatic Sauce & Pomegranate gel

Yasai Gyoza & Ginger (vg) €13
Seasonal Vegetables, Soy & Dashi

Pork Springroll €16
Braised Pork Neck, Smoked Cream
& Sriracha

(V) - Vegetarian (VG) - Vegan

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All spirits & liquors 5 cl per serving. All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book.

ROBATAYAKI

SKEWERS

Yakitori & Teriyaki Chicken, Soy & Ginger Sauce	€13	Beef & Padrons Beef, Japanese BBQ Sauce, Padron Peppers & Toasted Sesame	€16
Portobello & Peanuts Grilled Mushrooms, Asparagus, Peanut butter Glaze & Togarashi	€15	Smoked Mackerel & Peppers Smoked Mackerel, Sweet Soy Glaze & Grilled Red Pepper Couli	€14

MAIN PLATES

Thai Stonebass Stonebass, Galangal, Lemongrass, Apple and Kimchi Salad	€37	Szechuan & Beef Short Ribs Slow cooked Ribs, Onion Pickle & Pastry Brioche	€39
Seabass & Citrus Charcoal Grill Atlantic Seabass, Ginger Sauce	€35	Japanese Wagyu Wagyu from Japan, Szechuan Sauce & Beef Hollandaise	€80
Aubergine & Orange (v) Dashi Risotto, Caramelized Chinese Aubergine, Garlic, Ginger & Crispy Leek	€32		

BOWLS

Corn & Kimchi (v) Corn-on-the-cob, Kimchi Butter, Smoked Coconut & Togarashi	€6.5	Rice & Soy (v) Fried Rice, Soy, Egg & Q Farm Vegetables (Chicken Option Available)	€7
Broccoli & Almonds (v) Robata Broccoli, Vegetarian Oyster Sauce, Toasted Almonds & Crispy Garlic	€7	Green Salad & Sesame (vg) Q Farm Selection, Black Sesame Vinaigrette & Pumpkin Seeds	€6
Asparagus & Sweet Soy (v) Grilled Asparagus, Sweet Soy Glaze, Shallot & Sesame Seeds	€6.5	Mushrooms & Truffle (v) Mix of Mushrooms, Truffle Butter, Garlic & Dashi	€8

SUSHI & SASHIMI

Maguro & Toro (10 pieces) Special Tuna Selection of Nigiri, Gunkan, Sashimi & Hossomaki	€38
Sashimi (15 pieces) Chef's selection of sliced fish & seafood	€60
Niguirizushi (10 pieces) Sticky Rice topped with a selection of freshly caught fish	€35

CHEF'S SIGNATURES

Shibui (25 pieces) Traditional, beautiful & delicious combination of the best flavours	€52
Koi No Yokan (40 pieces) Delicate, stunning & full of flavour, perfect to share	€75