

Higo

Homemade bread
with Ibiza dips (V)
€5 2 pers.

STARTERS

Edamame beans (V)

Kaffir lime, Fleur de sel €7
Spicy Kimchi €8 -
Truffle €9

Yuzu citrus scallops €19

Scallops/Yuzu Sauce/ Can Cristoffel Salad
/sesame seed

Sashimi platter Higo style €24

Fresh raw tuna/salmon/
seabass/wasabi/soy sauce - 15 Pcs

Colorful Ceviche (V) €18

Tomatoes/bell peppers/red
onion/cucumber/radish/microgreens/
asparagus/lemon vinegar

Beef Carpaccio €18

Thinly sliced Beef carpaccio with red onions
/chives / manchego / Iberico baconcapers
/salad

MAIN COURSES

PIRA "Ratatouille" (V)

Charcoal grilled Can Cristoffel vegetables
with Buckwheat noodles and tomato miso
sauce €18

Chateaubriand Min 2 Person

Best part of the tenderloin
charcoal grilled in our PIRA BBQ €28 p.p

Chicken Satay

Our classic marinated chicken filets with
peanut sauce and a summer salad €18

Seabass Bok choy

Grilled Sea bass with Bok Choy in beurre
blanc sauce with Noilly Prat €24

++ Add Sauces

Mayonnaise €2 - Salsa Brava €3 - Pepper sauce
€4 - Port sauce €4 - Bearnaise sauce €4 -
Peanut sauce €3

JAPANESE ROBATA GRILL

Grilled by yourself on your own BBQ

Fish"En Papillote"

Salmon/Sea Bass/Tuna
€24

Steak of beef

Our classic steak
€19

Sirloin Beef

Best cut from the sirloin
€26

Chicken skewer

In teriyaki sauce
€18

Mixed vegetables (V)

Can Christoffel veggies
€18

SPECIAL:

For family and groups we offer a shared Robata experience. This includes all our signature Robata dishes. For 6-8 people. €125

SIDES

Portion for 2

Green salad (V) €5

Homemade fries €5

Jacket Potato sour cream €5

Grilled Vegetables (V) €5

Homemade dutch
Appelmoes €5

DESSERTS

Coco Loco ice cream with 70%
dark chocolate €12

Homemade Meringue Lemon
Pie with raspberry sorbet €10

Dessert of the day
€9

by Ed Hoogendijk

Food allergies and intolerances:

Please ask a member of staff if you require information on the ingredients in the food we serve.