

# Higo

Homemade bread  
with Ibiza dips (V)  
€7 2 pers.

## STARTERS

### Edamame beans (V)

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

### Beef "Tataki" €19,5

Beef/Yuzu Sauce/ Can Cristoffel  
Salade/Crispy onions/Caremellized nuts

### Sashimi platter Higo style €26

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

### Colorful Cod Ceviche €22

Cod/bell peppers/red  
onion/cucumber//microgreens/lemon  
vinegar

### Beef Carpaccio €19

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 €19

### Chateaubriand Min 2 Person

Best part of the tenderloin  
charcoal grilled in our PIRA BBQ  
€32 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 €5-  
Port sauce €5 - Bearnaise sauce €5 - Peanut sauce  
€5

## JAPANESE ROBATA GRILL

Grilled by yourself on your own BBQ

### Fish"En Papillote"

Salmon/Sea Bass/Tuna  
€26

### Steak of beef

Our classic steak  
€22

### Sirloin Beef

Best cut from the sirloin  
€28

### Chicken skewer

In terriyaki sauce  
€19

### Mixed vegetables (V)

Can Christoffel veggies  
€19,5

## SIDES

Portion for 2

Green salad (V) €8

Homemade fries €5

Jacket Potato sour cream €5 p,p

Grilled Vegetables (V) €8

Homemade dutch  
Appelmoes €5

## DESSERTS

Coco Loco ice cream with 70%  
dark chocolate €12

Homemade Meringue Lemon  
Pie with raspberry sorbet €12

Dessert of the day €12,5

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.

# Higo

## **Welcome to HIGO**

*Our team is very happy to welcome you to our traditional BBQ restaurant, the team is ready to give you a great experience.*

*We like to work from "farm to table" and hereby we present you our daily specials and our menu and wine list!*

### **A P E R I T I F S**

<b>Cava HIGO</b>	€9,5
<b>Cocktail of the day</b>	€12,5

### **S T A R T E R S**

<b>Oysters HIGO</b>	€7 P.P
<b>Coconut Shrimps</b>	€19,5

### **REFRESHING IN BETWEEN**

Our special HIGO GRANITEZ from fig and sangria

€7,5

### **M A I N C O U R S E S**

<b>Chef's specialty</b>	€38
Chateaubriand with Truffelsauce	
<b>Grilled catch of the day</b>	€28,5
with sauce beurre blanc	

### **D E S S E R T**

<b>Can Cristoffel strawberries</b>	€12,5
with romanoffsauce	

*We wish you a wonderful evening*

by Ed Hoogendijk

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*We like to work from "farm to table" and hereby we present you our sushi menu created by our sushi chef Glenn van der molen*

**HEREBY WE PRESENT YOU THE MENU WE MADE WITH SPECIAL AND UNIQE SUSHI ROLLS.**

**EVERY SUSHI IS COMPOSED WITH 8 PIECES**

**SUSHI VEGETARIANO €16,-**

*NORI/CUCUMBER/AVOCADO/SESAME VINAIGER/TERIYAKI*

**HIGO SURF AND TURF ROLL €22,-**

*NORI/CUCUMBER/AVOCADO/FRIED EBI/SIRLOIN/TERIYAKI/KIMCHIMAYNAISE/TRUFFLE MAYONAISE*

**CRISPY WASABI EBI €19,5**

*NORI/CUCUMBER/FRIED EBI/FURIKAKI/WASABI MAYONAISE/KIMCHI MAYONAISE/PANCO/CHIVES*

**SALMON TORTCH ROLL €18,5**

*NORI/CUCUMBER/AVOCADO/WASABI MAYONAISE/TERIYAKI/CHIVES*

**SWEET SPICY POLLO ROLL €17,5**

*NORI/AVOCADO/ESPARAGUS/CHICKEN/KIMCHI MAYONAISE/TERIYAKI/MANGO*

**IBIZA TUNA ROLL €24,-**

*NORI/TUNA/ESPARAGUS/KIMCHI MAYONAISE/WASABI MAYONAISE/TAJIN*

*We wish you a wonderful evening*

*by Ed Hoogendijk*

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