

Brothll

BEEF

*Beef bones simmered overnight with classic mirepoix.
Two finished options:*

140

HERBAL

*Hot broth poured over fresh thyme, oregano,
parsley, and lemon peel*

WARMING

*Broth infused with ginger, warm spices, seasoned
with dark and light soy*

CHICKEN

*Flavored like "nahm sup"; garlic, coriander root,
white peppercorn*

140

MUSHROOM

*Vegan broth made from fresh, fermented,
and dried mushrooms*

140

SEAFOOD

*Bouillabaisse inspired flavor with prawns and roasted fish,
deepened with select trimmings from Sushi Masato*

140



KHAOTOMIFY YOUR BROTH!

Broth of choice
boiled with Jasmine Rice.
Served with chili crisp, pickled
young ginger condiment,
coriander & green onion

+ 40





Bikini

BARCELONA-STYLE PRESSED SANDWICHES ON HOLEY SHOKUPAN:
SEEDED RYE & CLASSIC

CASHEW

*Vegan smoked cashew cheese, house cashew butter,
roasted bell pepper, pesto*

240

PATTY PRESS

Black bean burger, feta, rocket

220

HIPSTER

Half avocado, coriander, pickled shallots, chili crisp

190

SMOKED EGGPLANT

Preserved lemon, tahini, parsley, sundried tomato

190

MON POULET

Poached chicken breast, olive oil garlic aioli, braised spinach

220

Sensible

OLIVE OIL TOASTED
ON SEEDED RYE

BARCELONA

Jamon, manchego cheese

250

TRUFFLE OMELETTE

Steamed egg square, truffle paste, mornay sauce with jamon

220

HAM ROYALE

Smoked ham, emmental dijon, sauce gribiche, parmesan crust

260

BIRDY Q

Pulled smoked chicken, red wine bbq sauce, mozzarella

220

N'DUJA

*N'duja and braised greens topped with stracciatella
and basil pesto*

260

Indulgent

BUTTER TOASTED ON
CLASSIC SHOKOPAN



Chilled

Gazpacho

CATALAN CLASSIC GAZPACHO 220

Tomato, bell peppers, cucumber, extra virgin olive oil, herbs

GREEN ENVY GAZPACHO 220

*Cucumber, tropical fruit, green grapes and tomato, avocado
savory & a touch sweet*

Salad

YOU SAY POTATO 150

Creamy mustard vinaigrette, parsley, tarragon, potato crumb

BEETROOT + BUTTERNUT 190

Pumpkin seed vinaigrette, candied orange peel, parsley

SLAW TO THE RHYTHM 130

15 vegetables — thin shaved, Thai vinaigrette

CHARRED BROCCOLI + ROCKET 190

Caesar dressing, parmesan cheese, preserved lemon

SMOKED CORN 180

Smoked sweet corn, lime, chili, coriander, topped with stracciatella

RATATOUILLE 220

*A light Mediterranean braise with eggplant, zucchini,
tomatoes, and basil. Served chilled*

Aperitif

CHICKEN LIVER MOUSSE 270

*Silky chicken liver mousse topped with Port wine gelee,
served with pickles and shokupan stuffed with fruit chutney
and caramelized onions*

CITY PÂTÉ 230

*Pork neck pâté with chestnuts and brandy soaked apricots,
homemade pickles, whole grain mustard, grilled baguette*

CRUDITÉS 220

Crisp vegetables, green goddess and caesar dips, herb bouquet

PAN CON TOMATE 150

*Grilled baguette, tomato pulp, garlic, olive oil, smoked salt
Add 50g Jamon +130*

CHARCUTERIE FROM MAISON RENÉ 590

*Seasonal saucisson sec, n'duja, and coppa. Pickles,
grilled baguette, whole grain mustard*

CHARCUTERIE FROM MAISON RENÉ 890

*Seasonal saucisson sec- 2 varieties, n'duja, and coppa, and lomo.
Pickles, grilled baguette, whole grain mustard*

CHEESE BOARD 590

*Manchego, creamy stracciatella, bleu brie. Wild honey,
pickles, grilled baguette*



Drinks

COFFEE

*choose Hot or Iced

ESPRESSO 80 / 100
Single or double shot, bold dark roast blend

CAPPUCCINO* 120
Espresso, steamed milk, thick milk foam

AMERICANO* 100
Espresso with hot water

LATTE* 120
Espresso, steamed milk, light milk foam

COLD BREW 120
Strong nitro cold brew

SHAKERATO 160
Espresso, brown sugar, shaken

ESPRESSO TONIC 150
Double shot, bold dark roast

MOCHA* 120
Espresso, chocolate, milk foam

TEA

MATCHA CLEAR 140
Premium grade

MATCHA LATTE 160
Premium grade with steamed milk

AVANTCHA TEAS 200
Jasmine, Green Tea, Berry, Earl Gray

ICED LEMON TEA 150
Cold brewed, unsweetened with lemon slice

KOMBUCHA 165
Organic fermented teas

FIZZY

soda bubble sparkles

SODAS 80
Coke, Sprite, Fanta, Soda Water, Tonic

LIME SODA 100
Fresh lime, sugar syrup, soda water

ITALIAN SODAS 120
Green Apple, Strawberry, Mango Passion Fruit, Curaçao Blue

GINGER LEMON FIZZ 140
Lemonade, ginger kick shot, lemon slice, soda water

NON FIZZY

LEMONADE 120
Sweetened; freshly squeezed lemons

TANGERINE 150
Freshly squeezed, no additives, 150 ml

COLD-PRESSED JUICE

EARTH, WIND & 49 220
Celery, Spinach, Apple, Ginger

PURPLE RAIN 220
Beets, Passion Fruit, Orange

GINGER ROGERS 220
Carrot, Ginger, Orange

BOSSA MARACUJÁ 220
Passion Fruit, Pineapple, Orange

MAJOR TOMATO 220
Tomato, Celery, Ginger

SINGLE HITS 160
Green Apple or Pineapple

WINES

125 ml glass

Sparkling
LUIS PATO 280
Espumante NV, Bairrada, Portugal (Maria Gomes)

CECI OTELLO 240
Lambrusco Emilia IGT NV, Emilia-Romagna, Italy (Lambrusco Maestri)

Whites
UMANI RONCHI 260
Casal di Serra Verdicchio Castelli Jesi Classico Superiore DOC 2023, Marche, Italy (Verdicchio)

QUINTA FONTE SOUTO 260
Florao Branco Alentejano DOC 2022 Alentejo, Portugal (Arinto, Verdelho)

Reds
BENJAMIN TAILLANDIER 300
Bufentis Minervois AOC 2021, Lamguedoc-Roussillon, France (Grenache, Syrah)

Rosé
MIRAVAL 340
Côtes de Provence AOC 2025, France (Cinsault, Grenache, Syrah, Rolle)

WATER

SAIYOK SPARKLING 80 / 180
Sparkling Water

SAIYOK STILL WATER 75 / 150
Spring Water



Sweets

CHOCOLATE BIKINI

Single origin dark chocolate, homemade hazelnut praline, pressed and topped with vanilla gelato

250

SEASONAL SORBET & GELATO

Two scoops; see board for available flavors

150

CROISSANT PUDDING BRÛLÉE

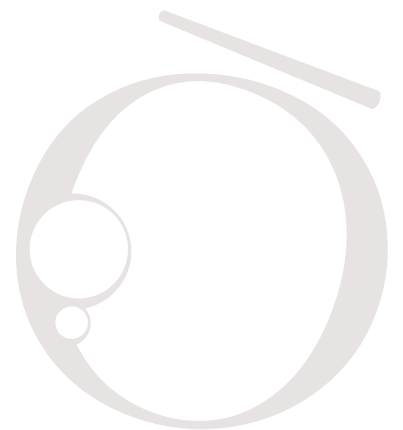
Croissant and Shokupan bread pudding, crackling sugar crust, brandy caramel sauce, vanilla gelato

250

SEASONAL SORBET VACHERIN

A crisp and chewy meringue cookie filled with fruit sorbet, whipped cream, fresh fruit, and vanilla party cake

220



töst

FORTY-NINE