

T W I G A

*With Italian and New-Asian Flavours as a muse our menu is an exciting assembly of all the finest aspects of both these culinary institutions.*

*We invite you to traverse the world from shore to shore and explore our curated selection of elegant dishes. Consider it an ode to the heritage of two cuisines that moved us and shaped the dining ritual that rule Twiga today.*

RAW

SEABASS TARTARE <i>Seabass, avocado, lime, citrus zest</i>	24
TUNA TARTARE <i>Tuna tartare, potatoes mousse, daikon</i>	24
PRAWN CARPACCIO <i>Red King Prawns, citrus zest</i>	29
SALMON TIRADITO <i>Salmon, Amarillo, crispy purple potatoes</i>	18
SEABASS CEVICHE <i>Seabass, Aji Limo, lime, cancha</i>	18
SPICY TUNA CEVICHE <i>Tuna in garlic ponzu, sesame oil, chili</i>	20
CAVIAR SALMON TARTARE <i>Salmon, Giaveri Siberian Classic caviar, rice chips</i>	45
OYSTERS <i>Tarbouriech oysters No.2, scallion red vinegar sauce</i>	9 per piece
CARPACCIO DI SPIGOLA ROYAL <i>Whole Spigola, ponzu sauce</i>	13 per 100g
PLATEAU ROYAL <i>Langoustine, Red Mazzara Prawns, Oyster (From two guests and above)</i>	90

SUSHI SIGNATURE PLATTERS

CHEF'S SELECTION  
From two guests and above

SASHIMI SELECTION (9 pieces)	MAKI SELECTION (12 pieces)	NIGIRI SELECTION (6 pieces)
40	50	30
SASHIMI (3 pieces)	MAKI (6 pieces)	NIGIRI (2 pieces)
Salmon 12	California 28	Salmon 8
O-Toro 18	Spicy tuna 24	O-Toro 12
Akami 14	Salmon 18	Akami 9
Hamaci 15	Isobe 30	Hamaci 9
Ikura 14	Vegetable 18	Ikura 15

*Due to sourcing some items are subject to availability. Please let your waiter or waitress know if you have any allergies or intolerances. All prices are in Euro. VAT and service charge are included.*

## STARTERS

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GUACAMOLE <i>Guacamole, platano chips</i>	16
BEEF TACOS <i>Angus beef, sweet chili soy sauce</i>	18
FISH TACOS <i>Avocado, yuzu kosho mayo</i>	16
TWIGA SALAD <i>Rucola, cherry tomatoes, avocado, black olives, prawns</i>	24
BURRATA <i>Yellow and red Datterino tomatoes, olives, basil</i>	18
BABY SPINACH SALAD <i>Green beans, pine nuts, radish, sesame honey dressing</i>	16
BEEF CARPACCIO <i>Thinly sliced smoked Sakura Hanami beef, wasabi mayo, filo pastry</i>	26
CRISPY CALAMARI <i>Crispy calamari, spicy mayo</i>	23
CHICKEN POPCORN <i>Crispy chicken, Korean spicy sauce</i>	16
PRAWNS & BLACK COD GYOZA <i>Shrimps, Miso Black Cod, spicy Ponzu sauce</i>	18
SPICY GALBI RIBS BAOS <i>Home-made baos, 24h slow cooked Wagyu short ribs, sweet chili soy sauce</i>	24
POTATO SAMBA WITH CAVIAR <i>Potatoes with siberian classic caviar sour cream</i>	128

## ROBATA

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CHICKEN SKEWERS <i>Boneless chicken wings, spring onion, Aji Amarillo sauce</i>	16
AUBERGINE SKEWERS <i>Aubergine, Miso chili garlic sauce, sesame</i>	12
PORK BELLY SKEWERS <i>Slow cooked pork belly, Miso, yuzu</i>	18
OCTOPUS TERIAKI <i>Marinated octopus, pico de gallo sauce</i>	32
GRILLED BROCCOLETTI <i>Sprouting broccoli, goma paste, lime zest, togarashi pepper</i>	16

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## PASTA

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PLIN WITH PARMESAN FONDUE <i>Home-made stuffed ravioli with Parmesan fondue, black truffle</i> 50	SEA BASS BOTTONCINI WITH SEAFOOD GUAZZETTO <i>Home-made Seabass ravioli, clams, mussels, shrimps, Mediterranean sauce</i> 36
RED KING PRAWNS GNOCCHETTI <i>Gnocchetti, Red King Prawns, cherry tomatoes, basil, Pecorino</i> 34	CLAMS SPAGHETTI <i>Clams, garlic, chili</i> 26
TAGLIOLINI ALL'ASTICE <i>Tagliolini, Lobster, cherry tomatoes, basil</i> 18 per 100g	CATCH OF THE DAY TAGLIOLINI <i>Tagliolini, catch of the day, cherry tomatoes, basil</i> 30

## SIDE DISHES

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ROASTED POTATOES, GARLIC & ROSEMARY	10
GRILLED SEASONAL VEGETABLES	14
FRENCH FRIES & PONZU TRUFFLE MAYO	20
MASHED BAKED POTATOES & TRUFFLE	20

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## MAINS

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### SALT CRUSTED BRANZINO

*Salt-crusted baked seabass*

13 per 100g

### CATCH OF THE DAY

*Guazzetto, acqua pazza, cacciatora*

13 per 100g

### BLACK COD

*Black Cod, spicy Miso citrus sauce*

52

### LOBSTER CATALANA

*Potatoes, cherry tomatoes, red onions, black olives, basil*

18 per 100g

## MAINS FROM THE JOSPER

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### GRILLED LOBSTER

*Lobster, avocado leaves, butter, chili de Arbol*

18 per 100g

### GRILLED SALMON

*Salmon, black beans, ginger, bok choy*

42

### BABY CHICKEN

*Grilled baby chicken, spicy Yuzu*

42

### ENTRECÔTE

*Grilled black Angus ribeye with truffle mayo, Ponzu sauce*

68

### GRILLED LANGOUSTINE & RED KING PRAWNS

*Scampi or grilled Red King prawns, olive oil*

16 per 100g

### GRILLED PLUMA IBERICO

*Pluma Iberico, Aji Panca, garlic, rosemary*

52

### VEAL CHOP

*Veal chop marinated in Greek yogurt, chili de Arbol, agave*

60

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