

TWIGA

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.

SEABASS TARTARE <i>Seabass, avocado, lime, citrus zest</i>	28
TUNA TARTARE <i>Tuna tartare, potatoes mousse, daikon</i>	28
PRAWN CARPACCIO <i>Red King Prawns, citrus zest</i>	33
SALMON TIRADITO <i>Salmon, Amarillo, crispy purple potatoes</i>	22
SEABASS CEVICHE <i>Seabass, Aji Limo, lime, cancha</i>	21
SPICY TUNA CEVICHE <i>Tuna in garlic ponzu, sesame oil, chili</i>	21
CAVIAR SALMON TARTARE <i>Salmon, Giaveri Siberian Classic caviar, rice chips</i>	50
OYSTERS <i>Tarbouriech oysters No.2, scallion red vinegar sauce</i>	9 per piece
CARPACCIO DI SPIGOLA ROYAL <i>Whole Spigola, ponzu sauce</i>	14 per roog
PLATEAU ROYAL <i>Langoustine, Red Mazzara Prawns, Oyster (From two guests and above)</i>	100

SUSHI SIGNATURE PLATTERS

CHEF'S SELECTION From two guests and above

SASHIMI SELECTION <i>(9 pieces)</i>	MAKI SELECTION <i>(12 pieces)</i>	NIGIRI SELECTION <i>(6 pieces)</i>
45	55	35

SASHIMI (3 pieces)	MAKI (6 pieces)	NIGIRI (2 pieces)	SPECIAL NIGIRI (2 pieces)
Salmon 14	California 30	Salmon 10	Foie Gras Wagyu 40
O-Toro 20	Spicy tuna 26	O-Toro 14	Pork Belly 18
Akami 16	Salmon 20	Akami 11	Toro Gunkan 20
Hamaci 17	Isobe 32	Hamaci 11	Salmon Amarillo Mayo 16
Ikura 16	Vegetable 20	Ikura 17	

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

GUACAMOLE <i>Guacamole, platano chips</i>	19
BEEF TACOS <i>Angus beef, sweet chili soy sauce</i>	20
FISH TACOS <i>Avocado, yuzu kosho mayo</i>	19
TWIGA SALAD <i>Rucola, cherry tomatoes, avocado, black olives, prawns</i>	27
BURRATA <i>Yellow and red Datterino tomatoes, olives, basil</i>	20
BABY SPINACH SALAD <i>Green beans, pine nuts, radish, sesame honey dressing</i>	19
BEEF CARPACCIO <i>Thinly sliced smoked Sakura Hanami beef, wasabi mayo, filo pastry</i>	30
CRISPY CALAMARI <i>Crispy calamari, spicy mayo</i>	27
CHICKEN POPCORN <i>Crispy chicken, Korean spicy sauce</i>	20
PRAWNS & BLACK COD GYOZA <i>Shrimps, Miso Black Cod, spicy Ponzu sauce</i>	22
SPICY GALBI RIBS BAOS <i>Home-made baos, 24h slow cooked Wagyu short ribs, sweet chili soy sauce</i>	28
POTATO SAMBA WITH CAVIAR <i>Potatoes with siberian classic caviar sour cream</i>	138

ROBATA

CHICKEN SKEWERS <i>Boneless chicken wings, spring onion, Aji Amarillo sauce</i>	20
AUBERGINE SKEWERS <i>Aubergine, Miso chili garlic sauce, sesame</i>	16
PORK BELLY SKEWERS <i>Slow cooked pork belly, Miso, yuzu</i>	22
OCTOPUS TERIAKI <i>Marinated octopus, pico de gallo sauce</i>	36
GRILLED BROCCOLETTI <i>Sprouting broccoli, goma paste, lime zest, togarashi pepper</i>	20

PASTA

PLIN WITH PARMESAN FONDUE <i>Home-made stuffed ravioli with Parmesan fondue, black truffle</i>	55	SEA BASS BOTTONCINI WITH SEAFOOD GUAZZETTO <i>Home-made Seabass ravioli, clams, mussels, shrimps, Mediterranean sauce</i>	44
RED KING PRAWNS GNOCCHETTI <i>Gnocchetti, Red King Prawns, cherry tomatoes, basil, Pecorino</i>	38	CLAMS SPAGHETTI <i>Clams, garlic, chili</i>	32
TAGLIOLINI ALL'ASTICE <i>Tagliolini, Lobster, cherry tomatoes, basil</i>	19 per 100g	CATCH OF THE DAY TAGLIOLINI <i>Tagliolini, catch of the day, cherry tomatoes, basil</i>	34

SIDE DISHES

ROASTED POTATOES, GARLIC & ROSEMARY	12
GRILLED SEASONAL VEGETABLES	16
FRENCH FRIES & PONZU TRUFFLE MAYO	28
MASHED BAKED POTATOES & TRUFFLE	28

MAINS

SALT CRUSTED BRANZINO

Salt-crusted baked seabass

14 per 100g

CATCH OF THE DAY

Guazzetto, acqua pazza, cacciatora

14 per 100g

BLACK COD

Black Cod, spicy Miso citrus sauce

56

LOBSTER CATALANA

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

19 per 100g

MAINS FROM THE JOSPER

GRILLED LOBSTER

Lobster, avocado leaves, butter, chili de Arbol

19 per 100g

GRILLED SALMON

Salmon, black beans, ginger, bok choy

46

BABY CHICKEN

Grilled baby chicken, spicy Yuzu

46

ENTRECÔTE

Grilled black Angus ribeye with truffle mayo, Ponzu sauce

74

GRILLED LANGOUSTINE & RED KING PRAWNS

Scampi or grilled Red King prawns, olive oil

17 per 100g

GRILLED PLUMA IBERICO

Pluma Iberico, Aji Panca, garlic, rosemary

56

VEAL CHOP

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

64

ENTRECÔTE AUSTRALIAN WAYGU

Josper grill australian Wagyu, pico de Gallo, truffle mayo sauce

150 per 300g

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