

Starters

Wantun soup	7.90€
Dobin soup served in teapot	7.90€
Miso soup	7.90€
Tom Yam Kum soup **	7.90€
Vietnamese rolls	9.95€
Vegetable roll (mushroom and Chinese cabbage)	8.90€
Prawns sauteed with water chestnuts	11.95€
Vegetables tempura	11.95€
Prawns tempura	15.50€
Sirloin triangles with curry	8.50€
Seaweed salad with sesame vinaigrette	11.95€
Tempura prawns salad	12.50€
Tuna tartar	18.50€
Tuna with sesame oil	18.50€
Hireniku (sirloin carpaccio with sesame oil)	18.75€
Salmon in ponzu sauce	17.50€

Dim Sum (4 pieces)

Siumai:

Steamed Chinese raviolis with yellow egg mass wontung style:

Tsu yo siumai (pork and shitake)	7.50€
Pak chung lu kai mai (chicken with truffle)	10.95€
Xinha taitsi (prawns with scallop)	10.95€

Kuo tie:

Raviolis chinos con masa de trigo cocinados a la plancha

Tsu yo pak choi (cerdo y setas)	7.50€
Kautsoi xinha tansi (verduras chive, gambas y huevos)	9.90€

Hokoo:

Steamed raviolis made with dough from transparent wheat starch:

Hokoo (prawns with bamboo)	9.90€
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Tsin kao:

Steamed Chinese raviolis with wheat mass:

Xu long pao (pork and ginger)	7.50€
Ap kon kao (duck with foie)	14.25€
Ap yo yeku kao (duck with mushroom)	10.95€

Hoso maki (8 pieces)

Tuna	9.90€
Salmón	8.75€

* Possibility of adding ingredients, to consult

Mixed sushi

(7 nigiris pieces, 3 uramaki pieces and 3 hosomaki pieces)	19.90€
Sashimi tuna (10 pieces)	19.90€
Sashimi salmon (10 pieces)	17.90€
Mixed sashimi	
(5 tuna pieces, 5 salmon pieces, 8 fish of the day pieces)	34.90€
Box tsi	
(10 mixed sashimi pieces, 6 mixed nigiri pieces y 6 roll pieces)	40.90€
Box tao	
(15 mixed sashimi pieces, 12 mixed nigiri pieces y 12 roll pieces)	65.90€

Niguiris, aburis o flameados (2 pieces)

Tuna	5.90€
Salmon	5.50€
Quail egg with truffle	6.75€
Grilled foie	6.75€
Other fish and roe to consult	

Uramakis (8 pieces)

Prawns tempura roll	12.90€
Prawns, avocado and cheese roll	12.90€
Roll tsi tao (butter fish, avocado and teriyaki)	12.90€
California roll (surimi, avocado and cucumber)	10.90€
Roll tokio (Eel, avocado and masago)	14.50€
Shrimp roll and salmon tartare	12.90€
Avocado and apple roll with flamed cheese	12.90€
Tuna roll with tuna tartare and avocado	15.90€

Rice and pasta

Crispy rice with prawns and ku-ba tomato sauce	11.25€
Fried rice with vegetables and prawns	8.95€
Perfumed rice in lotus leaf	9.95€
Brown rice with vegetables	8.95€
Steamed white rice	4.60€
Rice noodles with prawns and vegetables	12.50€
Udon noodles with seafood	10.95€
Flat noodles with duck and spinach	10.95€
Starch noodles with tortilla, sprouts and veal	11.95€
Wok noodles with vegetables	11.95€
Crispy noodles with chicken and vegetable	11.95€

Main dishes

Seabass steamed with ginger	18.95€
Gilthead szechuan style **	18.95€
Tuna tataki with truffle puree	21.95€
Grilled scallops with sheath *	21.95€
Prawns with Chinese spices *	21.95€
Prawns with coconut milk and chile **	21.50€
Caramelized chicken sauteed with basil and spicy touch*	11.95€
Chicken yokitori	11.95€
Grilled chicken slices flamed with sake	11.95€
Chicke tsi tao (crispy) **	11.95€
Beef with red curry **	15.95€
Sauteed veal with boletus	15.95€
Caramelized duck with sesame	21.95€
Crispy crumbled duck	21.95€
Tsi Tao sirloin with broccoli	22.95€
Sautéed season vegetables	12.50€
Pepper crispy pork ribs	15.50€
Pork salted with Sha-Cai and mushrooms	15.50€
Tofu salted with chive vegetables**	11.95€
Chinese salted eggplants (Depending on season)	15.50€

Desserts

Apple and cinnamon rolls	5.95€
Chocolate and banana rolls	5.95€
Green tea and sesame ice cream	7.50€
Black sesame stuffed pellets	5.95€
Assorted ice cream with fruit	7.50€
Green Tea Tiramisu	7.50€
Pineapple carpaccio with coconut ice cream	5.95€
Cake	5.95€
Cheese mousse in verrine	5.95€
Pineapple sorbet	5.95€

* Spicy

** Very spicy

We are pleased to attend any queries you may have regarding the ingredients of our dishes. Please let us know of any allergies or needs that we need to take into account when preparing your menu.

VAT 10% included

Gin-tonic

9.50€

Seagram's, Fever Tree, orange and cinnamon

London no.1, Schweppes azahar & lavanda and strawberries

Blue Ribbon, Fentimans and strawberries

Bulldog, Fever Tree and liquorice

Citadelle, Fever Tree, orange, grape fruit and lemon

Larios 12, Schweppes, orange and lemon

Plymouth, Schweppes, juniper and lime

Tanqueray, Fever Tree and apple

Beefeater 24, Schweppes pink pepper/ginger & cardammo

Teas

3.85€

Toasted rice

Green

Vietnamese (shatran)

Jasmine

Black (margarets hope, India)

Vietnamese (lotus)

Tokio (Green tea with lemon)

Red (puerh)

Perfumed (passion fruit)

Blue (Green tea wih seaweed)

Tajmahal fantasy

Oriental fantasy

Olong

White

Liquorice (without teina)

Sakura (without teina)

Lama (citric green tea, flower petals and passion fruit)

TASTING MENU

Seaweed salad with sesame vinaigrette
Varied triangles of sirloin wih curry
Dim Sum
Rolls Viet

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Salted rice with vegetables and prawns
Curry prawns
Duck with orange

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Pineapple Sorbet

30 € per person (minimum 2 people)

MENU TSI TAO

Smoked Salmon Salad
Red tuna tartar
Vegetables and prawns tempura
with varied sushis

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Udon noodles with seafood
Sake chicken

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Chocolate and banana rolls

39 € per person (minimum 2 people)

CHILDREN'S MENU

Breaded chicken wings
Fried rice
Chocolate rolls

10€ per person (children under 12)

