

Fuga

New Age Italianese Gastro-Garden

"A surreal exploration of Japanese & Italian cuisines, cultures and influences."

Small Plates

Teriyaki meatball (2pcs) Short rib mince meat / quinoa / teriyaki sauce / cacioavallo-sweet potato espuma/ focaccia bread	8.50 €
Beef Tartare Tapioca cracker / top sirloin meat / kosho cream / bonito cured egg yolk / piave vecchio / pickled shallots	10.50 €
Crudo hamachi Grappa marinated cucumber / jalapenos dressing / avocado mousse / shallots / sea urchin / buckwheat	14.50 €
White fish Ceviche Hamachi / dorado / mango ginger / corn / coriander / chili	16.50 €
Gyoza Osso-bucco (3pcs) Saffron carrot puree / ricotta / yuzu kosho panko	9.50 €
Artichokes Frites Yuzu hollandaise / grapefruit / summer truffle / pecorino sardo	8.50 €
Smoked Trout arancini (3pcs) Arborio / fior di latte / jalapeno cream / nduja	8.50 €
Eggplant Honey miso glazed / tahini dressing / cashews/ ginger / bonito flakes	8.00 €
Tuna Tonnato tuna tataki / tuna mayo / daikon salad / fried caper / ponzu sauce	15.00 €
Watermelon duck salad stracchino/ cashews / hoisin lime / peppermint	16.00 €
Mozzarella Bufala Shishito peppers / coconut miso dressing	12.00 €
Lobster Bao (2pcs) Crispy lobster / shiso / tartare sauce / pickled cucumber	22.00 €
Duck Bao (2pcs) Confit duck / guacamole , mango , shiso , pickle cucumber , hoisin sauce	16.00 €
Caramelle Housemade pasta / sweet potato filling / burnt butter soy sauce shiitake broth/ crispy sage	13.50 €
Gnocchi-Mushroom Potato gnocchi / wild mushroom / yuzu truffle-honey miso / gorgonzola cremosa 	15.50 €

Tempura

Prawn Tempura Samphire / chili mayo / tobiko yuzu	13.50 €
Calamari Tempura Local calamari / guacamole / chili chutney / coriander	14.50 €
Veg Tempura King oyster / asparagus / baby corn / sweet potato / shishito pepper / ricotta marjoram	10.50 €

Rolls

Crispy Roll (5pcs) Tuna Tartare / pickled carrot / guacamole	15.00 €
Shrimp Tempura Roll (8pcs) Shrimp tempura / spicy mayo / cucumber / avocado / tobiko yuzu	16.00 €
Eel & foie roll (8pcs) Scorched Eel / foie gras / asparagus / crispy buckwheat / kabayaki sauce	18.50 €
Nigiri hamachi (4pcs) Scorched hamachi / spicy mayo / chives / tobiko yuzu	18.50 €

Robata

Fuga Baby chicken Roasted whole chicken / Cardamom-mirepoix rub / fuga secret sauce	18.50 €
Jumbo shrimp amatriciana (1 pc) Tomato tartare / crispy guanciale / lobster bisque	20.50 €
Lamb Chops Chili-garlic marinated / salsa verde/ bread and butter pickle	19.00 €
Dorado Yakitori Miso yuzu robata roasted dorado / jalapeno dressing / cress salad	18.50 €

Beef Cuts Black Angus Choice and Prime (150gr)

Cooked to your preference / served with spicy beef sauce

Sirloin flap Tagliata asian bbq sesame rub	17.00 €	Outside skirt Steak Green apple juice & soy sauce marinated	17.00 €
Tri Tip Balsamic ginger marinated	17.50 €	Rib Eye	19.00 €

Side Dishes 5,50 €

Broccolini Pangrattato Yuzu butter chili / hazelnut / herbs	Corn on the cob parmesan/ truffle
Asparagus Robata Namayasay sauce	

Dessert Corner

Churros Hose made nutella / coconut ice cream / mango sauce	7.50 €
Matcha tea Catalana Matcha maiden / dark rum marinated dried fruits	7.00 €
Chocolate tart bitter chocolate Creme/ hazelnut croquant / salted toffee / pistachio ice cream	8.00 €

Market regulator: Apostolos Trastelis

We take into serious consideration food allergies. Please inform our staff about any allergies, intolerances or other nutritional peculiarities. The oil we use for frying is a mixture of refined oils without unsaturated fats. The oil for our salads is extra virgin olive oil and sesame oil