

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
HAMACHI TIRADITO <i>Yellowtail, red pepper, celery</i>	20
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
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)	NIGIRI SELECTION (6 pieces)
40	30
MAKI SELECTION (12 pieces)	
50	

Due to sourcing some items are subject to avaiability. 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>	16
BEEF TACOS <i>Angus beef, sweet chili soy sauce</i>	18
FISH TACOS <i>Avocado, yuzu kosho mayo</i>	16
BEEF PILLOW <i>Carbon pita bread, potato mousse, truffle, black Angus tataki</i>	16
MONTE CARLO 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 Wagyū short ribs, sweet chili soy sauce</i>	24
POTATO SAMBA WITH CAVIAR <i>Potatoes with siberian classic caviar sour cream</i>	128

## ROBATA

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

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

## SIDE DISHES

ROASTED POTATOES, GARLIC & ROSEMARY	10
GRILLED SEASONAL VEGETABLES	14
FRENCH FRIES & PONZU TRUFFLE MAYO	20
MASHED BAKED POTATOES & TRUFFLE	20
BUTTER GARLIC SAUTEED SPINACH	9
TOMATO SALAD WITH PONZU DRESSING & FRIED WAKAME	13

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MAINS

SALT CRUSTED BRANZINO <i>Salt-crusted baked seabass</i>	BLACK COD <i>Black Cod, spicy Miso citrus sauce</i>
13 per 100g	52
RED PRAWN HOT POT <i>Rice, Red prawns, lime, green apple</i>	LOBSTER CATALANA <i>Potatoes, cherry tomatoes, red onions, black olives, basil</i>
46	18 per 100g
CATCH OF THE DAY <i>Guazzetto, acqua pazza, cacciatora</i>	
13 per 100g	

MAINS FROM THE JOSPER

GRILLED LOBSTER <i>Lobster, avocado leaves, butter, chili de Arbol</i>	
18 per 100g	
GRILLED SALMON <i>Salmon, black beans, ginger, bok choy</i>	GRILLED LANGOUSTINE & RED KING PRAWNS <i>Scampi or grilled Red King prawns, olive oil</i>
42	16 per 100g
BABY CHICKEN <i>Grilled baby chicken, spicy Yuzu</i>	GRILLED PLUMA IBERICO <i>Pluma Iberico, Aji Panca, garlic, rosemary</i>
42	52
LAMB CUTLETS <i>Marinated lamb cutlets, Aji Panca, Majoran</i>	VEAL CHOP <i>Veal chop marinated in Greek yogurt, chili de Arbol, agave</i>
52	60
CHARGRILLED WAGYU SIRLOIN <i>Kagoshima A9 Wagyu, ponzu &amp; pico de gallo sauce</i>	ENTRECÔTE <i>Grilled black Angus ribeye with truffle mayo, Ponzu sauce</i>
180	68

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DESSERT

DESSERT PLATTER <i>Selection of five signature desserts</i>	80
SALTED CARAMEL FONDANT <i>Chocolate fondant, salted caramel, vanilla ice cream</i>	16
RASPBERRY FIELDS <i>Raspberry in five ways</i>	16
TIRAMISÙ “A LA MINUTE” <i>Savoiardi, Mascarpone cream, coffee and cacao</i>	22
STRAWBERRY TACOS <i>Filo pastry, maple sirup, strawberry mousse, fresh berries</i>	14
EXOTIC <i>Meringue, passion fruit sorbet, crunchy raspberry, coconut foam</i>	16
LEMON SORBET <i>Home-made lemon sorbet</i>	12
VANILLA ICE CREAM “A LA MINUTE” <i>Vanilla ice cream, chocolate sauce</i>	16
PISTACHIO ICE CREAM <i>Pistachio ice cream, chocolate sauce</i>	16
FRUTTA & FRUTTINI <i>Selection of fresh fruit and fruttinis</i>	40

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