

礼
REI

If you serve nature,
she will serve you.

CONFUCIO

LUIS OLARRA
Chef

COLD STARTERS

SEAFOOD

OYSTERS

Oysters with a ponzu sauce and Osetra caviar
26 €

SQUID

Thinly sliced with bimi, shiso and yuzu soya dressing
30 €

SCALLOPS

Thinly sliced with nama sichimi, chives and soya
32 €

RED PRAWNS

Thinly sliced and seasoned with cumin, sweet paprika, oregano, garlic and tenkasu
35 €

USUZUKURIS

SEABASS

Thinly sliced with ponzu sauce, ginger and its roasted skin
38 €

GILT HEAD BREAM

Thinly slices with sichimi, garlic oil and rice vinegar
38 €

TUNA

Wild red tuna tataki from barbate with pickled ecological vegetables and sprouts
40 €

TORO

Thinly sliced wild red tuna belly with ginger, smoked spring onion, soya and mirin
42 €

SALMON

Thinly sliced with shiro miso, ginger, dill and dashi
38 €

GALICIAN BEEF

Thinly sliced with lemon thyme flavoured ponzu sauce
40 €

礼

10% VAT INCL UDED

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HOT STARTERS

SOUPS

MISO

Fermented soya bean soup with tofu, seaweed and spring onion
16 €

OSUIMONO

Fish and seafood soup
20 €

SOMEN

Fish and seafood soup accompanied with somen noodles and vegetables
35 €

FISH AND SEAFOOD

SEABASS

Seabass tataki with smoked spring onion, seaweed and trout roe
35 €

SANLUCAR PRAWN

Josper tempered and served with a light soya and plankton sauce and kodium seaweed
38 €

CRAB

Warm somen noodles seasoned with lime and orange zest and tomato pulp
28 €

RED KING PRAWN

In sashimi, over binchotan charcoal with a light escabeche foam
40 €

RED PRAWN

In sashimi, served with its own smoked sauce
35 €

TEMPURAS

TIGER PRAWNS AND VEGETABLES

Ecological vegetables and tiger prawns tempura
42 €

VEGETABLES

Ecological vegetables tempura
30 €

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TARTARE

NATIONAL LOBSTER

Sake infused and served with ponzu sauce
S.M.

TUNA / TORO

Wild red tuna from barbate with wasabi, spring onion,
ginger and egg yolk
45 / 55 €

SALMON

Salmon with pickled cucumber, capers, sesame oil, tarragon,
parsley, soya, olive oil and egg yolk
42 €

TUNA AND AVOCADO

Wild red tuna from barbate, marinated with ginger, soya,
olive oil over avocado in tempura and katsuobushi
40 €

TORO & CAVIAR

Wild red tuna belly from barbate with chives, Osetra caviar
And free-range egg yolk
69 €

SEABASS

With wasabi, ginger, paprika, spring onion and coriander
40 €

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CHEF'S SASHIMI AND SUSHI SELECTION

SUGATA ZUKURI

Thinly sliced white fish sashimi served on its spine
with white truffle pate
S.M

TUNA SASHIMI

45 €

SALMON SASHIMI

42 €

TORO SASHIMI

55 €

SASHIMI REI

Variety of fish and shellfish
115 €

CLASSIC SUSHI

Classic nigiri selection
50 €

SUSHI REI

For two
Chef selection of 12 pieces of
Nigiri and a maki
105 €

SUSHI REI

For one
Chef selection of 6 pieces of
Nigiri and a maki
60 €

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MAIN COURSES

FISH

GILT HEAD BREAM

Slow cooked with white miso, citrus hollandaise and green asparagus
40 €

TURBOT

Grilled with green edamame sauce
40 €

BLACK COD

Alaskan black cod marinated in saikyo miso
40 €

UNADON

Smoked eel over shinju mai rice and tare
42 €

MEAT

TORI NO YAKIMONO

Free-range chicken with lime, ginger, and teriyaki sauce
42 €

DUCK

Grilled duck breast with a red fruit sauce and an apple puree with sake
42 €

IBERIAN PORK

Iberian pork tonkatsu with panko and smoked sauce
45 €

MIYAZAKI

Grilled japanese A-5 wagyu striploin in the jospier with pickled vegetables (100g.)
95 €

WAGYU

Grilled sirloin served with gremolata sauce, ponzu sauce, and japanese mustard
60 €

ANGUS

Slow cooked angus cheek with teriyaki sauce and truffled potato puree
55 €

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VEGETABLES AND RICE

TSUKEMONO

Organic sprouts and pickled vegetable salad
20 €

WAKAME KYURI SU

Seaweed salad with cucumber
15 €

YASAI ITAME

Grilled ecological vegetables
25 €

SPICY EDAMAME

14 €

FRIED RICE WITH ECOLOGICAL VEGETABLES

Brown rice sauteed with cumin, oregano, garlic, ginger, sesame oil and soya
28 €

FRIED RICE WITH PRAWNS AND VEGETABLES

Shinju mai rice sauteed with garlic, oyster sauce and soya
33 €

GOHAN

Steamed white rice
12 €

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FINCA 
CORTESIN

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