

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
22 €

SMOOTH SHELLED CLAM

In a crisp with garlic, plankton and sashimi with pepper and a lime foam
10 €

SCALLOPS

Thinly sliced with nama sashimi, chives and soya
28 €

RED PRAWNS

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

USUZUKURIS

SEABASS

Thinly sliced with ponzu sauce, sashimi, ginger and its roasted skin
35 €

GILT HEAD BREAM

With “ajo blanco malagueño”, saikyo miso, roasted garlic and almonds
35 €

TUNA

Wild red tuna tataki from barbante with pickled ecological vegetables and sprouts
38 €

TORO

Thinly sliced wild red tuna belly with ginger, smoked spring onion, soya and mirin
40 €

SALMON

Thinly sliced with shiro miso, ginger, dill and dashi
35 €

GALICIAN BEEF

Thinly sliced with thyme flavoured ponzu sauce
38 €

礼

10% VAT INCLUDED

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HOT STARTERS

SOUPS

MISO

Fermented soya bean soup with tofu, seaweed and spring onion
13 €

OSUIMONO

Fish and seafood soup
18 €

SOMEN

Fish and seafood soup accompanied with somen noodles and vegetables
32 €

FISH AND SEAFOOD

SEABASS

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

SCALLOPS

With plankton sauce over binchotan charcoal
28 €

CRAB

Warm somen noodles seasoned with lime and orange zest and tomato pulp
20 €

RED KING PRAWN

In sashimi, served with its own smoked sauce and minori rice
38 €

RED PRAWN

In sashimi with a warm free range chicken stock and ginger
35 €

TEMPURAS

TIGER PRAWNS AND VEGETABLES

Ecological vegetables and tiger prawns tempura
38 €

VEGETABLES

Ecological vegetables tempura
25 €

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TARTARE

NATIONAL LOBSTER

With wasabi, ginger, paprika, bone marrow,
spring onion and coriander
S.M.

TUNA / TORO

Wild red tuna from barbate with wasabi, spring onion,
ginger and egg yolk
40 / 55 €

SALMON

Salmon with pickled cucumber, capers, sesame oil, tarragon,
parsley, soya, olive oil and egg yolk
38 €

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 €

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CHEF'S SASHIMI AND SUSHI SELECTION

SUGATA ZUKURI

Thinly sliced gilt head bream served on its spine
with white truffle pate

60 €

TUNA SASHIMI

40 €

SALMON SASHIMI

38 €

TORO SASHIMI

55 €

SASHIMI REI

Variety of fish and shellfish

105 €

CLASSIC SUSHI

Classic nigiri selection

45 €

SUSHI REI

For two

Chef selection of 12 pieces of
Nigiri and a maki

98 €

SUSHI REI

For one

Chef selection of 6 pieces of
Nigiri and a maki

55 €

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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
38 €

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 josper with pickled vegetables (100g.)
95,00

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
15 €

WAKAME KYURI SU

Seaweed salad with cucumber
12 €

YASAI ITAME

Grilled ecological vegetables
20 €

SPICY EDAMAME

11 €

FRIED RICE WITH ECOLOGICAL VEGETABLES

Brown rice sauteed with cumin, oregano, garlic, ginger, sesame oil and soya
25 €

FRIED RICE WITH PRAWNS AND VEGETABLES

Shinju mai rice sauteed with garlic, oyster sauce and soya
30 €

GOHAN

Steamed white rice
8 €

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FINCA 
CORTESIN

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