



S H E K E T

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Sheket è il drink che miscela le alchimie, il cibo che profuma di mondo,
il groove che non si ferma mai.

È un po' Londra e un po' New York ma è il cuore di Roma.

È il lato oscuro della notte, non quello buio.

È il lusso. Quello dei sentimenti. Perché la buona compagnia
è la vera ricchezza.

Sheket è il segreto da custodire per sé.
O da condividere (con pochi).

Sheket. Slow Club.

Keep It For Yourself.

*We offer dishes that were conceived to be shared and served in a constant manner.
The waiter will be at your service to answer any questions,
Recommending the best dishes tailored to you.*

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mezé and tempura nikkei

- fried sweet potatoes** with maldon salt, soy yogurt sauce with chives 🌿 7,00 €
- edamame** smoked salt, shishimi peppers 🌿 6,00 €
- spicy edamame** jalapeño peppers, spicy sauce 🌿 7,00 €
- tuna tostada** toasted mais cake, tuna tartare, avocados, wasabi 12,00 €
- hummus** chickpeas, garlic, parsley, lemon juice, sesame seeds 🌿 8,00 €
- tris di tacos** tuna / salmon / avocados tartare, dil, lime, caviar balik, habanero (3 pz) 15,00 €
- causa nikkei** gnocchi with recoto peppers, avocados, tuna tartare, nori flakes 12,00 €
- pita iraki** taramosalada, aioli sauce, guacamole with avocados 🌿 8,00 €
- tonno caramellato** daikon, cipolla rossa, jalapeno e ponzu 16,00 €
- spring rolls** di gamberi* e shiso, mayo spicy (4 pz) 12,00 €
- polpette crispy "takoyaki"** di polpo*, cipolla verde e bonito di tonno flakes 13,00 €
- exotic tempura** shiso, salsa agropiccante 🌿 15,00 €
- chicharron de calamar** calamari* fritti, jalapeño, cipollina, lemongrass 15,00 €

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sushi rolls

- dragons rolls** tuna, cucumber, avocado's shashimi, teryaki sauce (8 pz) 16,00 €
- ho'okipa rolls** salmon, avocados, renkon chips, sesame sauce (8 pz) 16,00 €
- paracas rolls** philadelphia cheese, salmon tempura, kataifi, teryaky sauce (8 pz) 16,00 €
- nahiku rolls** chili tuna tartare, avocado, wasabi, tobiko eggs, tuna sashimi (8 pz) 16,00 €
- kapalua rolls*** crispy shrimps*, spicy sauce, tempura chaplure (8 pz) 16,00 €
- tierra bomba rolls** moked salmon, pumpkin flowers tempura, daikon, miso sauce, jalapeño (8 pz) 16,00 €
- kalua rolls** salmon tartare and quinoa, cheese sauce, black truffle (8 pz) 16,00 €

tartare and sashimi

- sashimi*** tuna, salmon, sea bass, red shrimps*, soy sauce, wasabi, guacamole 25,00 €
- salmon** lemongrass (3 pz) 16,00 €
- tuna** green onions (3 pz) 18,00 €
- red shrimps*** lime (3 pz) 18,00 €
- wagyu beef tartare** quail eggs, grilled zucchini, ikura salmon caviar (3 pz) 19,00 €

sheket omakase tasting 6 dishesh 65,00 € p.p.

ALL MENU ARE SERVED EXCLUSIVELY TO THE ENTIRE TABLE
THE DISHESH VARY DEPENDING ON THE CREATIVITY OF THE CHEF AND ON AVAILABILITY OF RAW MATERIALS

main course


~ gyoza salsa sheket di soia, ginger e jalapeño ~

dim sum* stuffed ravioli of vegetables (5 pz) 12,00 €

dim sum* stuffed ravioli of pork (5 pz) 12,00 €

~ guao bao chinese sandwiches ~

chicken belly guacamole, jalapeño, crocked okra, cucumbers 12,00 €

tuna pastrami pak choi, mizuna salad, chimichurri sauce  12,00 €

lobster salad 1/2 steamed lobster, mangos, fennel, quinoa, daikon, ponzu  26,00 €

avocados cup water cress, green salad, jalapeno, edamame, aioli  14,00 €

crispy rice with grilled chicken vegetables, sesame, soy sauce 8,00 €

sheket grill

~ grilled skewers ~

peruvian anticucho beef skewers (2 pz), sweet peppers, onions (2 pz) 12,00 €

chicken yakitori green onions, jalapeño, shishito peppers, lime (2 pz) 12,00 €

pork belly kushiyaki lime, jalapeño (2 pz) 12,00 €

grilled marinated cockerel with miso, chili lime, soy sauce and ginger 16,00 €

churrasco of marinated lamb's cutlets with lime and jalapeño, wakame, ketchup of ananas (3 pz) 16,00 €

wagyu's picana in teriaky, habanero, lime, banano leaves, wasabi 20,00 €

tuna tataki teryaki sauce, tapioca caviar, shiso 20,00 €

roast salmon fillet glazed in teryaki sauce, banano leave, mixed herbs 23,00 €

VEGAN OK 

ALL FISH PRODUCTS DESTINED TO BE CONSUMED RAW HAVE UNDERGONE A PREVENTIVE REMEDIATION TREATMENT ACCORDING TO THE EC REG. 853/04.

* FROZEN PRODUCTS.

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tasting dessert

our desserts by the glass

pistache crème brûlée Tribago 64% chocolate crumble 5,00 €

framboise cheesecake cocoa crumble, fromage blanc, raspberries 5,00 €

mont blanc meringue meringue, whipped cream, candied chestnuts, agricole rum 5,00 €

shaket "matcha" tiramisù mascarpon, matcha crumble biscuit, espresso coffee 5,00 €

sicilian cannolo crumble sicilian cannolo biscuit, cinnamon, sweet ricotta cheese, Morant bay 70% chocolate gruè 5,00 €

yuzu shaket yuzu fruit sherbet, dried citrus, grapefruit, orange 5,00 €

Treated drinkable water, still or sparkling (reg. d.m. 25/2012) 2,50 €

soft drink 5,00 €

bottled beer 7,00 €

coffee 3,00 €

decaffeinated coffee 3,00 €

digestives

6,00 €

KITCHEN AVAILABLE FROM 7:00 P.M. TO 12:00 P.M.

PLEASE COMMUNICATE ANY DIETARY REQUIREMENTS (ALLERGIES, INTOLERANCE, PARTICULAR DIET).
IN CASE OF ANY NEED AND ASK TO THE WAITERS FOR THE ALLERGENS LIST.

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