



- F O O D -

## a p p e t i z e r

**fried sweet potatoes** with maldon salt, soy yogurt sauce with chives 🌱 6,00 €

**tuna tostada** toasted mais cake, tuna tartare, avocados, wasabi 10,00 €

**edamame** smoked salt, shishimi peppers 🌱 5,00 €

**spicy edamame** jalapeño peppers, spicy sauce 🌱 6,00 €

**hummus** chickpeas, garlic, parsley, lemon juice, sesame seeds 🌱 8,00 €

**causa nikkei** gnocchi with recoto peppers, avocados, tuna tartare, nori flakes 10,00 €

**iraki pita** taramosalada sauce with yogurt and dried fish eggs, aioli sauce with garlic and chili, guacamole with avocados 🌱 8,00 €

## r a w

### sushi rolls

**okinawa rolls** tuna, passion fruit, sesame, tobiko eggs (8 pz) 14,00 €

**ho'okipa rolls** salmon, avocados, renkon chips, sesame sauce (8 pz) 16,00 €

**paramaribo rolls** sicilian prawns, cucumbers, citrus sauce, ponzu, ikura eggs (8 pz) 16,00 €

**paracas rolls** philadelphia cheese, salmon tempura, kataifi, teryaky sauce (8 pz) 16,00 €

**wadomari rolls** sea bass, bechamelle sauce, soy, kataifi (8 pz) 14,00 €

**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** smoked 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 €

### sashimi

**sashimi grand assiette** tuna, salmone, seabass, sicilian red shrimps, soy sauce, wasabi, guacamole 25,00 €

**tacos tris tuna/salmon/avocados** chives, lime, avocados, tapioca caviar, jalapeño 15,00 €

### tartare

**sea bass** cilantro (3 pz) 16,00 €

**salmon** lemongrass (3 pz) 16,00 €

**tuna** green onions (3 pz) 18,00 €

**sicilian shrimps** lime (3 pz) 18,00 €

**wagyu beef** quail eggs, grilled zucchini, ikura salmon caviar (3 pz) 19,00 €

### oysters

**oysters of the day** nature style (3 pz) 18,00 €

**oysters "sheket style"** cucumbers, lime and green apple; ponzu and tapioca caviar; salmon caviar (3 pz) 22,00 €

**sheket omakase tasting** 6 dishes 65,00 € p.p.

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

# S H E K E T

## main course


~ gyoza sheket soy sauce, ginger, jalapeño ~

**dim sum\*** stuffed ravioli of vegetables (5 pz) 10,00 €

**dim sum\*** stuffed ravioli of pork (5 pz) 10,00 €

~ guao bao chinese sandwiches ~

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

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

## cockteleria marinera

**seabass ceviche** tiger milk, lime, habanero, avocados, pisco 16,00 €

**seared salmon** with lime, shiso, habanero, soy sauce, black sesame 14,00 €


**squids tagliatelle** garlic, olive oil, jalapeno, chervil, tobico eggs 15,00 €

## salad, rice and tempura nikkei

**chicharron de calamar** fried squids jalapeño, chives, lemongrass 15,00 €

**dakos salad** mix salad, tomatoes, shiso, red onions, olive, cucumbers, creta's bread, yogurt, sesame 14,00 €

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

**exotic tempura** shiso, citrusy and chili sauce  13,00 €

**crispy octopus "takoyaki"** green onions and tuna bonito flakes 13,00 €

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

## fish

**half lobster roll** mix salad, lobster, jalapeno, Newburg sauce 15,00 €

**tuna tataki** teryaki sauce, tapioca caviar, shiso 18,00 €

**crunchy snacks of salmon tartare with black truffle** bechamelle, chives 12,00 €

**spring rolls** \*shrimps and shiso, spicy mayo (4 pz) 12,00 €

**caramelized tuna** with daikon, red onions, jalapeno and ponzu 16,00 €

**soft crab\* fried** pack choi, wasabi mayo (3 pz) 15,00 €

## sheket grill

~ skewers grill aji sauce, chili and citrusy tosazu, huancaína sauce ~

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

**chicken yakitori** green onions, jalapeño, shishito peppers, lime (2 pz) 10,00 €

**pork belly kushiyaki** lime, jalapeño (2 pz) 9,00 €

**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 18,00 €

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.

# SHEKET



- D E S S E R T S -

## dessert

**citrus tarte** lemon cream and lemongrass meringuée 7,00 €

**“sheket coffee”** tullamore whiskey cream, shortbread crumble biscuit, Morant bay chocolate 70% 8,00 €

**yuzu and citrus fruit sherbet** dried yuzu, grapefruit, orange 🌿 7,00 €

**matcha tea tiramisù** mascarpon, matcha crumble biscuit, espresso coffee 8,00 €

**cocoa-coimbra chocolate cake** weiss tribago cru, coconut sherbet, mango jellew 8,00 €

**passion fruit cheese cake** ginger bread, strawberry sherbet 8,00 €

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.

# S H E K E T