

SELECTION FROM JAPAN

Sautéed edamame with yakiniku sauce	4,9
 Duck gyoza "Lamonarracha"	1,95
Aged Beef Gyoza	2,5
Red Prawn & Ginger Gyoza [4]	9,95
Karaage chicken tempura	8,9
 "Lamonarracha" tiger prawn tempura	10,9
Crispy Chicken Katsu Sando	9,9
Foie temaki with mango	6,5
 Sourdough Bao with Japanese-Style Pork	6,2
 Sourdough Bao with Wild Bluefin Tuna & Quail Egg	6,7
Wakame salad	6,9
Yakisoba with chicken and vegetables	11,9
Octopus udon pasta	11,9
Sashimi mix [15 CUTS]	19,9
 Wild red tuna tartar macerated with an avocado flower	16,9
Salmón "nest"	13,9
Miso soup	5,9

MAKIS

[4] [8]

King salmon roll SMOKED SALMON BELLY	12,9
 Crunchy prawn roll with spicy mayo	6,9 / 12,9
Mexican salmon roll JALAPEÑOS, MELTED MOZZARELLA, THREE-HERB SAUCE AND CRISPY NOODLES	12,9
 Eel marinated tempura roll with foie topping	6,5 / 11,9
 Marinated red tuna tartare roll with tempura crumbs CUCUMBER AND SALMON INSIDE	7 / 13,9
Flamed salmon roll with ikura roe	6,9 / 12,9
Spicy tuna roll	13,9
 Warm butterfish roll CRUNCHY PRAWN, BUTTERFISH AND TRUFFLE SAUCE	12,9
Crunchy prawn roll with avocado topping	12,9
"Pink panther" roll PCHICKEN IN PANKO, AVOCADO AND TONKATSU SAUCE	13,5

"We daily elaborate our homemade soya"

NIGIRIS

All nigiris are made with superior quality rice grains

CLASSICS

Red tuna	2,9
Salmon	2,7
Butterfish	2,7
Yellowtail	2,7

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Butterfish with black garlic sauce	2,9
Yellowtail with black olive pesto and peach jam	2,9
Truffled butterfish	2,9
 Flambéed salmon with lime	2,9
Marinated Eel with Fig Variegato	2,9
 Quail egg with truffle	2,9
Crunchy marinated salmon tartar	2,9
 Crunchy red tuna tartar with jerky	3,9
Torched Bluefin Tuna with Guacamole	3,2
Yuzu-scented toasted scallop	3,9
 Foie with rapsberry	3,7

Tasting menu

[FOR 2 PEOPLE]

Sautéed edamame with yakiniku sauce
Aged Beef Gyoza [4]
Sourdough Bao with Wild Bluefin Tuna & Quail Egg [2]
Flamed salmon nigiris with lime [2]
Quail egg nigiri with truffle [2]
Crunchy prawn Roll with spicy mayo
Bisuketto
29 €/PP

DESSERTS

Thin apple pie [ORDER 10 MIN. IN ADVANCE]	7,5
Traditional cheesecake	6,9
"Lamonarracha" Butter Cookie	1,5
Lotus lemon pie RECOMMENDED FOR SHARING BETWEEN 2/3	12,5
Bisuketto WHITE CHOCOLATE AND PISTACHIO COOKIE; freshly baked, WITH VANILLA ICE CREAM	6,9
Choco coulant with vanilla ice cream APT FOR CELIACS	6,9

LAMONA WEEKDAY MENU

AVAILABLE FOR LUNCH MONDAY TO FRIDAY

*EXCLUDING PUBLIC HOLIDAYS AND THE DAYS BEFORE PUBLIC HOLIDAYS

STARTER

Wakame salad with crispy rice noodles

"Lamonarracha" duck gyozas (2)

Miso soup

MAIN

Iberian pork secreto donburi

Stir-fried yakisoba noodles with chicken and vegetables

Japanese-style Iberian pork secreto baos (2)

Crispy chicken torikatsu with rice

Nigiri selection (4 pcs)

Salmon / Lime-flambéed salmon / Butterfish / Truffled
butterfish / Quail egg with truffle

Tiger prawn ramen-udon

(+ 3 €) **THIRD COURSE**

!Make your roll 8 pieces!

California roll (4 pcs)

Crunchy prawn roll with spicy mayo (4 pcs)

Seared salmon roll topped with ikura roe (4 pcs)

Salmon hosomaki & avocado hosomaki (8 pcs)

+ DRINK

+ COFFEE or DESSERT

*Please ask our staff about the available options

(+ 3 €) Homemade creamy cheesecake

~~**NO GLUTEN**~~

[Choose 2 dishes]

Wakame salad

Assorted sashimi (6 pcs)

Salmon / Butterfish / Sea bream

Nigiri selection (4 pcs)

Salmon / Butterfish / Truffled butterfish /
Quail egg with truffle / Sea bream with black
olive pesto

California roll (8 pcs)

Seared salmon roll topped
with ikura roe (8 pcs)

Salmon hosomaki & avocado
hosomaki (8 pcs)

+DRINK

+COFFEE or DESSERT

Dark chocolate coulant

18,5 € / P P