

Aperitif Menu

TERRAZZA



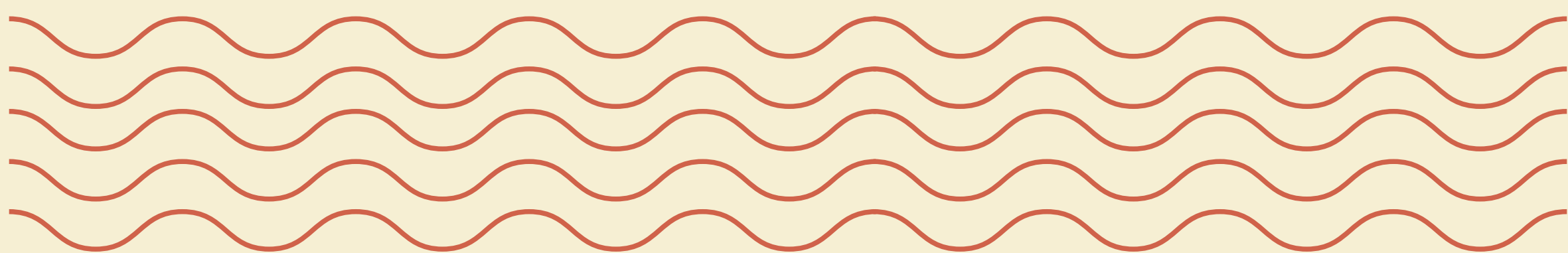
EST
2022
ROME

COCKTAILS
AT DINNER

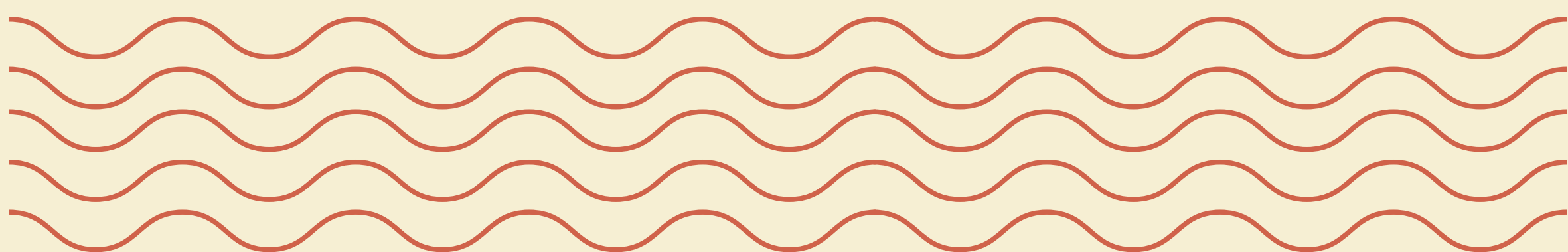
MIRADORTM

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designed by
Chef KOJI NAKAI
(Kobe - Japan)



~ BAO ~

VEGGIE BAO 🌱 - Allergens(1-7).....€ 9

Fried zucchini "alla scapece", dried tomatoes and ricotta

FISH BAO - Allergens(1-2-7).....€ 10

Lobster, japanese mayo, avocado and tempura grains

TORI BAO - Allergens(1-6)€ 10

Chicken with teriyaki sauce and avocado

~ TEMAKI WITH MAME NORI ~

AVOCADO SALMON° - Allergens(1-4)€ 11

SPICY TUNA° - Allergens(1-4)€ 11

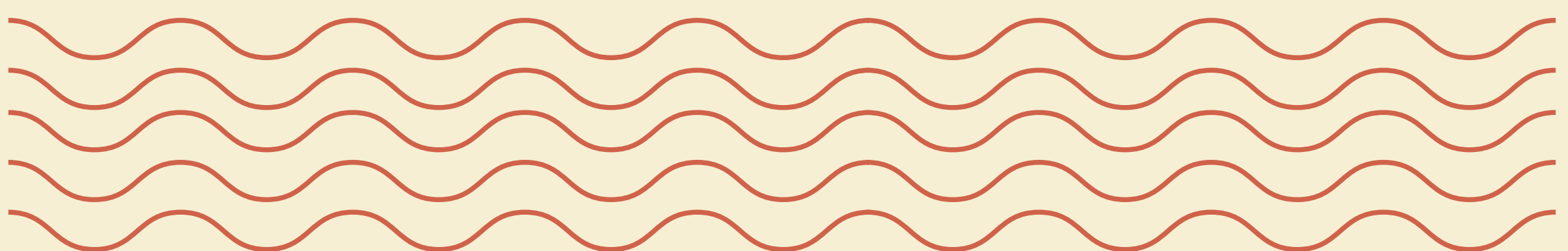
MANGO, AVOCADO AND SHISO 🌱 - Allergens(1).....€ 10

~ YAKITORI ~

YAKITORI 2pcs. - Allergens(1-6).....€ 10

Chicken skewer with teriyaki sauce

CHIPS€ 3



Service and cover charge: € 2

Food Menu

TERRAZZA



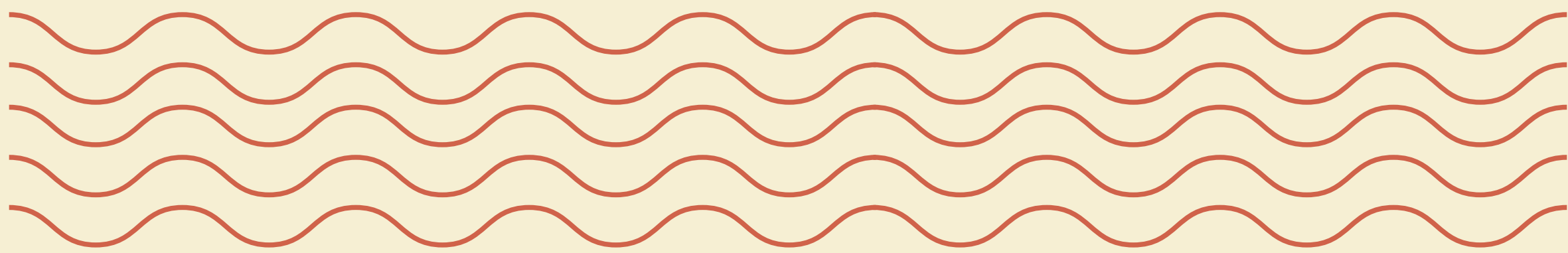
EST
2022
ROME

COCKTAILS
AT DINNER

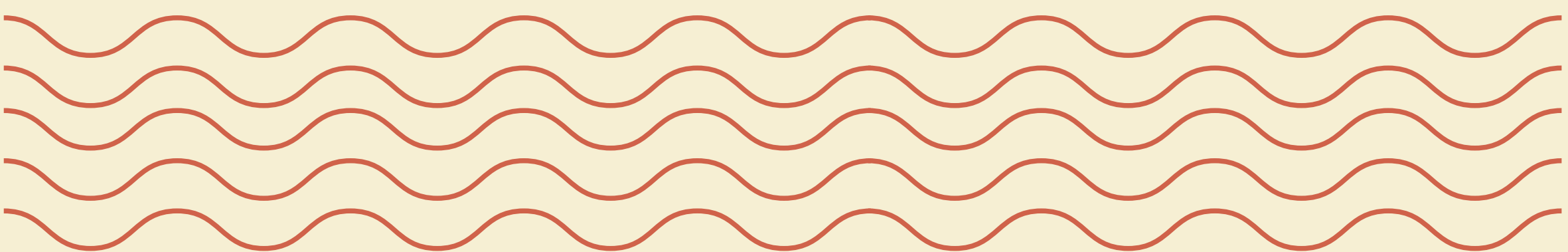
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~ STARTERS ~

SMOKED SALT EDAMAME* - Allergens(6).....€ 7

Soybeans with smoked salt

JAPANESE STYLE NACHOS - Allergens(1-4-7).....€ 16

Salmon cubes, sea bass and avocado with japanese spicy mayo and corn tortillas

WAKAME* - Allergens(1-6-11)€ 9

Wakame seaweed salad

EBI GYOZA 4pcs. - Allergens(1-2-4-6).....€ 10

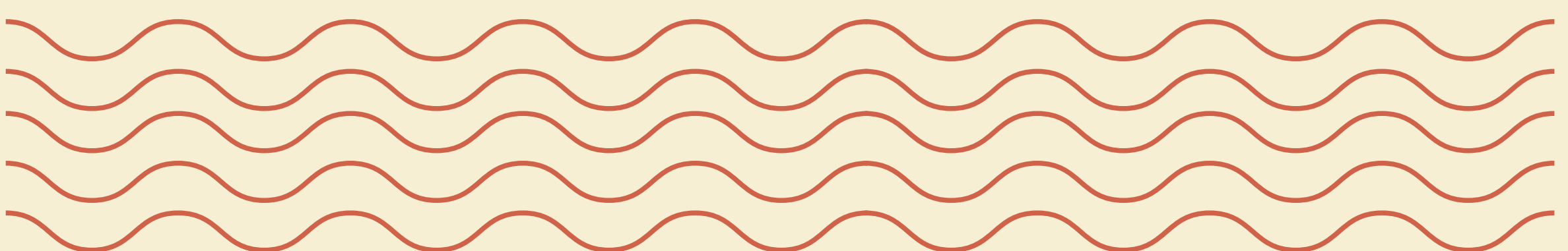
Japanese steamed gyoza with shrimps and vegetables

VEGETABLE GYOZA 4pcs. 🌱 - Allergens(1).....€ 9

Japanese steamed gyoza with vegetables

JAPANESE SALAD° - Allergens(1-4-6-11).....€ 16

Salmon cubes, tuna, avocado and mango with green salad, mixed cereal, raisins topping and white sesame sauce



~ BAO ~

VEGGIE BAO 🌱 - Allergens(1-7).....€ 9

Fried zucchini "alla scapece", dried tomatoes and ricotta

FISH BAO - Allergens(1-2-7).....€ 10

Lobster, japanese mayo, avocado and tempura grains

TORI BAO - Allergens(1-6)€ 10

Chicken with teriyaki sauce and avocado

~ TEMAKI WITH MAME NORI ~

AVOCADO SALMON° - Allergens(1-4)€ 11

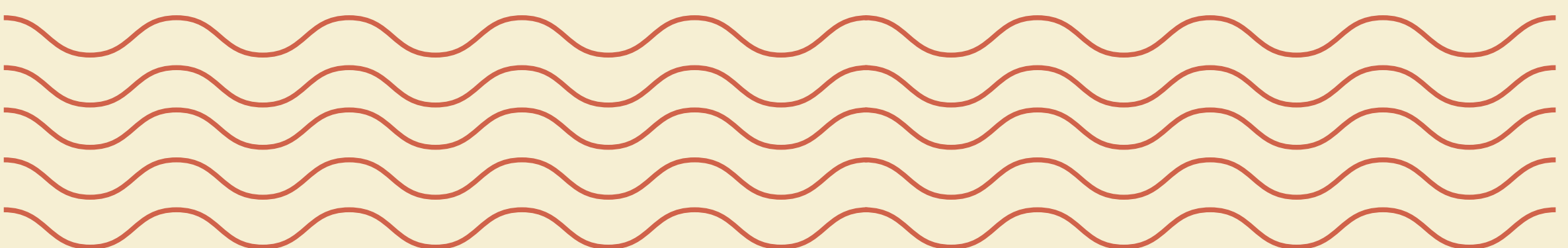
SPICY TUNA° - Allergens(1-4)€ 11

MANGO, AVOCADO AND SHISO 🌱 - Allergens(1).....€ 10

~ YAKITORI ~

CHICKEN YAKITORI 2pcs. - Allergens(1-6).....€ 10

Chicken skewer with teriyaki sauce



~ KITCHEN ~

TANDOORI SALMON - Allergens(1-4-7).....€ 23

Baked marinated salmon with thai red curry, lime, mint and coconut milk served with Venere rice

JAPANESE STYLE CHICKEN - Allergens(1-6-7-11).....€ 18

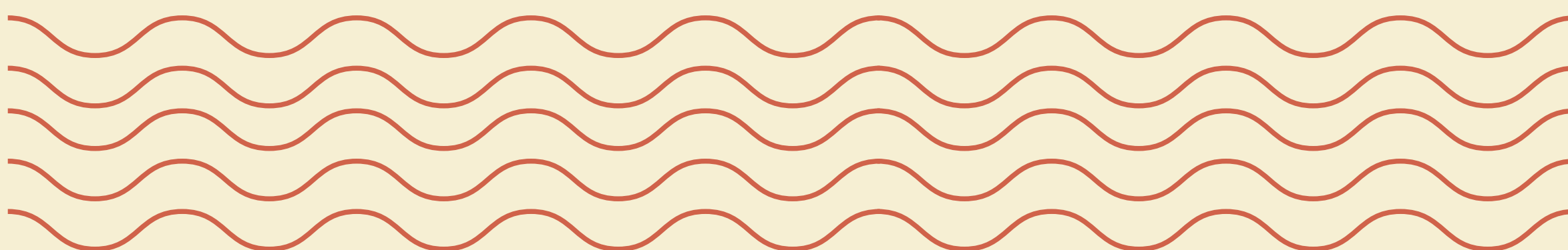
Slow cooked chicken with balsamic teriyaki sauce and manioca cream

JAPANESE FALAFEL 2pcs. 🌱 - Allergens(1-3-6).....€ 12

Chickpeas and spinach meatballs with teriyaki sauce

VEGETABLE CARPACCIO 🌱 - Allergens(7)€ 16

Eggplant carpaccio with diced tomatoes, mint and ricotta flakes



~ RAW FISH ~

SHAKE° - Allergens(1-4-6-11)€ 23

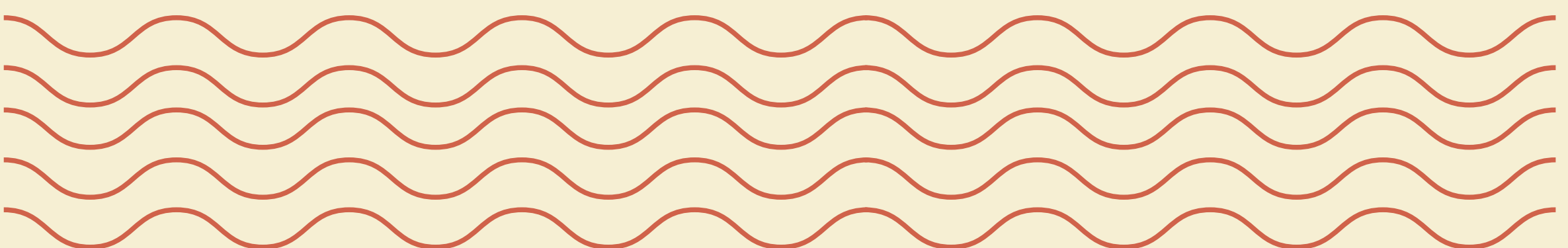
Seared salmon carpaccio with yuzu guacamole foam,
sesame oil and white sesame cream

SUZUKI° - Allergens(4-6)€ 23

Sea bass ceviche with confit tomatoes, avocado
and topinambur chips

POKÈ° - Allergeni(1-4-6)€ 16

Pokè bowl with rice, marinated salmon, avocado, mango,
wakame seaweed and radishes



~ SUSHI ~

NIGIRI 2PCS.

rice meatballs with fish

SALMON° - Allergens(4).....€ 8

TUNA° - Allergens(4).....€ 9

SEA BASS° - Allergens(4).....€ 8

RED SHRIMPS° - Allergens(2).....€ 13

HOSOMAKI 6PCS.

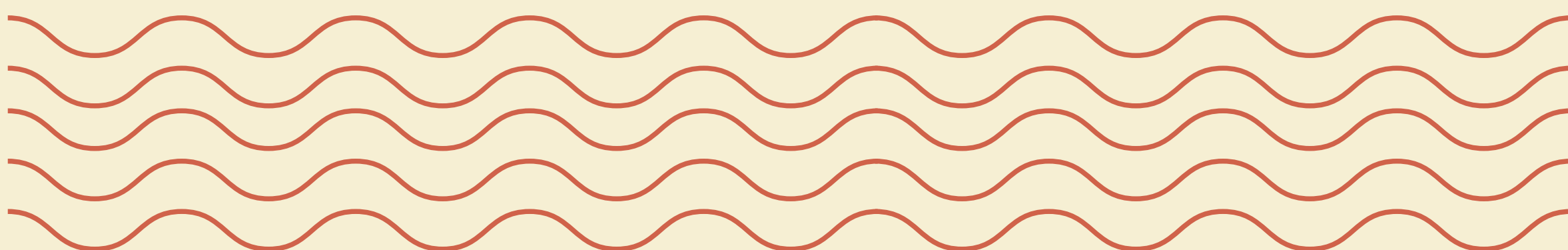
rice rolls wrapped with nori seaweed

SALMON° - Allergens(4).....€ 10

TUNA° - Allergens(4).....€ 10

SEA BASS & SHISO° - Allergens(4).....€ 10

AVOCADO 🌿 - Allergens(2).....€ 7



~ SUSHI ~

URAMAKI 8PZ.

rice rolls with fish and/or vegetables

AVOSALMON° - Allergens(4-11).....€ 21

Salmon and avocado uramaki with avocado cream
and tobiko orange

PERFUMES° - Allergens(4-11).....€ 23


Avocado and sea bass uramaki wrapped with sea bass sashimi
with mint, capers, olive pesto and confit tomatoes

I LOVE TUNA° - Allergens(4-11).....€ 23

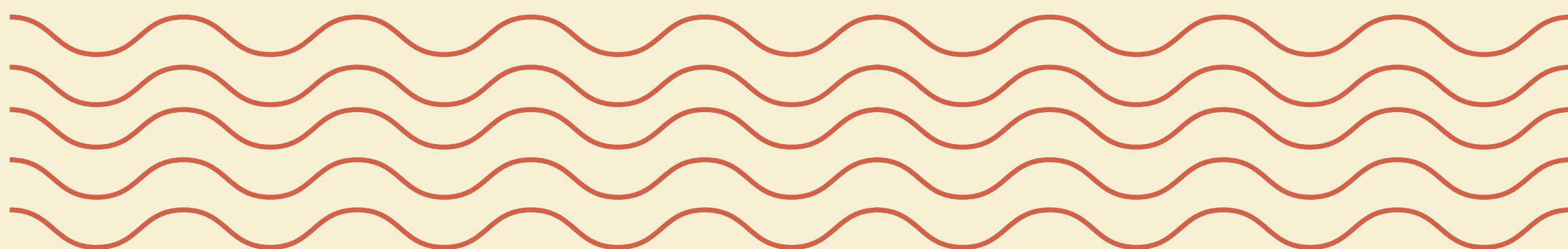
Tuna and avocado uramaki with tuna tartare and jalapeño

OCEAN° - Allergens(2-4-6-11).....€ 23

Avocado, cucumber and mango uramaki with lobster, japanese
mayo, tempura grains, tobiko orange and teriyaki sauce

VEGGIE ROLL°  - Allergens(2-4-6-11).....€ 17

Avocado, mango and green shiso leaf uramaki



~ DESSERT ~

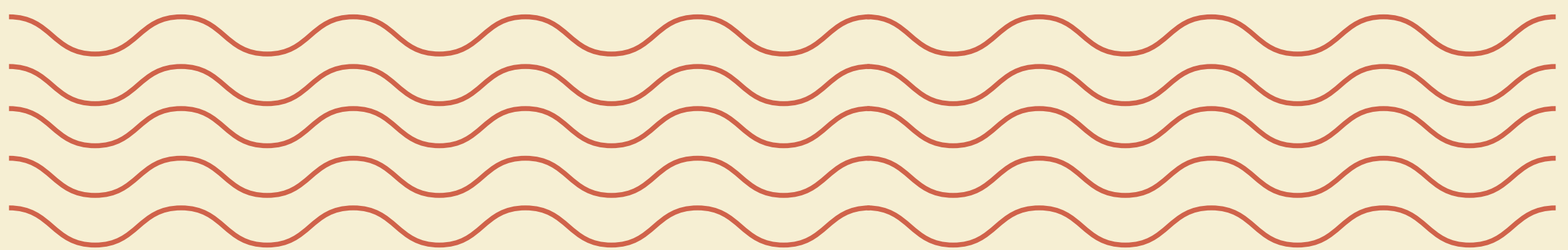
YUZU SORBET* - Allergens(7).....€ 8

**RICE ICE CREAM WITH COCONUT MILK
AND MASHED MANGO*** - Allergens(1-7).....€ 9

MOCHI 2pcs.* - Allergens(1-3-7).....€ 8
2 flavors between: chocolate, vanilla, green tea,
mango, passion fruit

GREEN TEA TIRAMISU - Allergens(1-3-7).....€ 11

**CHOCOLATE ICE CREAM WITH
PISTACHIO GRAIN*** - Allergens(3-6-7-8-11).....€ 6



Service and cover charge: € 2

* Dishes prepared with frozen or deep-frozen raw materials at the origin.

o Some fresh products of animal origin as well as the fresh fish products, administered raw, are subjected to rapid reduction of the temperature to guarantee quality and safety as per HACCP pursuant to CE Reg. 852/04 and Reg. CE 853/04

LIST OF 14 FOOD ALLERGENS



GLUTEN - 1

Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof



CRUSTACEANS AND DERIVATIVES - 2

Crustaceans and products thereof



EGGS - 3

Eggs and products thereof



FISH AND DERIVATIVES - 4

Fish and products thereof



PEANUTS AND DERIVATIVE S - 5

Peanuts and products thereof



SOY AND DERIVATIVES - 6

Soybeans and products thereof



MILK AND DERIVATIVES - 7

Milk and products thereof (including lactose)



NUTS AND DERIVATIVES - 8

Nuts namely: almonds , hazelnuts , walnuts , cashews, pecan nuts , Brazil nuts , pistachio nuts, macadamia or Queensland nuts , and products thereof



CELERY AND DERIVATIVES - 9

Celery and products thereof



MUSTARD AND DERIVATIVES - 10

Mustard and products thereof



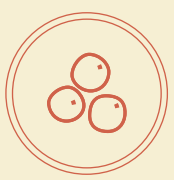
SESAME SEEDS AND DERIVATIVES - 11

Sesame seeds and products thereof



SULPHUR DIOXIDE AND SULPHITES - 12

Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO₂



LUPIN AND DERIVATIVES - 13

Lupin and products thereof



MOLLUSCS AND DERIVATIVES - 14

Molluscs and products thereof