




geode

STARTERS	Ponzu Oyster each 6.5
	Burrata (125gr) ^V 17 Apulia burrata served with roasted roots, hazelnuts and balsamic vinegar
	Warm Cheesecake ^V 19 Served with leeks and hispy cabbage
	Deep-Fried Calamari 21 Salt and pepper crunchy baby squid served with chilli mayo
	Vitello Tonnato 26 Slowly cooked round of veal, served with mayo-tuna sauce, anchovies and capers
Mock Duck ^{VG} 26 Gluten-based soy braised, served with pancakes, spring onions, cucumber and hoisin-plum sauce	
Octopus Gallega 33 Traditional Gallega style octopus served with boiled potatoes, black olives and sweet paprika	
Mixed Vegetable or Rock Shrimp Tacos each 7/12 Crunchy blue taco shell with pan fried mixed vegetables or tempura rock shrimp, chiptle mayo, beetroot cream	
<hr style="border: 0.5px solid black; width: 100%; margin: 0;"/> 	
SOUP	Miso ^{VG} 9 Traditional miso soup with seasonal greens
	Chef's Grandmother's Soup 15 Homade with chesnuts, borlotti beans and ceps mushroom
	Hot Pot 16 Asian wild rice and mushroom soup
	<hr style="border: 0.5px solid black; width: 100%; margin: 0;"/> 
RAW and SEARED	Hamachi Carpaccio 18 Thin sliced hamachi, seasoned with jalapeño dressing
	Salmon Karashi Sumiso 19 Thinly sliced salmon sashimi on karashi sumiso dressing, red onion, shiso
	Sea Bass Yuzu and Truffle 22 Sea bass carpaccio with soy-yuzu dressing and black seasonal truffle
	Beef Tartare on Roasted Bone Marrow 24 Grilled bone marrow, beef fillet tartare with orange flower and thin homemade crackers
	Sashimi 3-Way or 5-Way 48 Served with wasabi and gari
Raw Tuna Tartare 34 Tuna sauce, seaweed salad	

CHEF SPECIALS	Tonnarelli Carbonara add truffle 19/27 Homemade tonnarelli pasta with guanciale in a classic carbonara sauce	
	Charcoal Moroccan Seabass 82 Marinated with Moroccan spices, mint and lemon	
	Lobster Risotto add truffle Half whole 65 122 Risotto with half lobster, pumpkin, parmesan cheese and butter	
	Asian Baby Chicken Yuzu-Kosho 28 Charcoal grilled spatchcock chicken marinated with yuzu zest and garlic	
	T-Bone Fiorentina for 2 persons 124 1.2kg grilled black Angus served with fries	
	<hr style="border: 0.5px solid black; width: 100%; margin: 0;"/> 	
	Ikura Gunkan 12 Yuzu and soia ikura, wasabi, sushi rice, nori	
	Beef and Truffle Gunkan 4 Beef fillet, truffle, sushi rice, nori	
	King Crab Gunkan 8 King crab meat, caviar, yuzu mayo, wasabi, sushi rice, nori	
	Cucumber and Avocado ^{VG} 13 Cucumber and avocado maki	
Asparagus Miso ^{VG} 13 Grilled green asparagus with miso and sesame seeds		
Tempura Prawns and Avocado 16 Prawns, avocado, cucumber and tempura		
Crispy Spicy Tuna 19 Tuna, avocado, cucumber and tenkasu		
Yellowtail 23 Hamachi, jalapeño, wasabi and green chilli		
Beef and Gold 26 Beef tartare, cucumber, chives, shiso wrapped in carpaccio beef & gold leaves		
King Crab California Roll and Caviar 44 King crab meat, avocado, yuzu tobiko, osietera caviar and edible gold leaves		
<hr style="border: 0.5px solid black; width: 100%; margin: 0;"/> 		
NIGIRI Two pieces	Seabream Shiso-Miso Pesto 12	
	Salmon Lemon 12	
	Prawns Ebi 12	
	Seabass Truffle 14	
	Seared Salmon with Karishi Sumiso & Ikura 14	
	Yellowtail Jalapeño Pesto 15	
	Tuna Caviar 19	

PIZZAS	Salsiccia and Friarielli 24 Pork sausage, scamorza cheese, mozzarella, chicory cream
	Avocado ^{VG} 28 Sliced caramelised onion, chilli, coriander, lime and avocado
Tartufo ^V 36 Truffle, mascarpone, mozzarella and black truffle	
<hr style="border: 0.5px solid black; width: 100%; margin: 0;"/> 	
MAINS	Moussaka ^{VG} 18 Lentils raguot, aubergine, vegan bechamel
	Raviolo Ricotta and Spinach ^V 24 Homemade egg raviolo pasta filled with ricotta and spinach with tomato sauce
	Steamed Stone Bass 45 Served with soy sauce, ginger
	Doversole Grilled or Meunière 96
<hr style="border: 0.5px solid black; width: 100%; margin: 0;"/> 	
ROBATA and GRILL	Chicken Half whole 28/48 Slow-cooked spit-roast chicken served with roast potatoe
	Seabass Al Sale for 2 persons 82 Baked whole seabass in salted crust
	Lamb on Robata 42 French rack of lamb marinated with herbs, mint sauce served with aubergine
	Rib-eye on Robata 46 300g charcoal American rib-eye served with red wine sauce
	Grilled Tomahawk 128
Robata and Spit-Oven Plate Special please ask POA	
<hr style="border: 0.5px solid black; width: 100%; margin: 0;"/> 	
SALADS and SIDES	Koshihikari Steamed Japanese Rice ^{VG} 5
	Tenderstem Broccoli ^{VG} 8 Garlic and chilli
	Homemade Fries add parmesan and truffle 8 14
	Bok Choi ^{VG} 8 Soy sauce, ginger and garlic
	Skordalia ^{VG} 8 Mashed potatoes, roasted garlic, lemon zest and toasted almonds
	Mixed Salad Leaves and Balsamic Dressing ^{VG} 10
Ratatouille ^{VG} 11	
Sauces 6 Peppercorn Mushrooms Bernaise Wasabi Mayo Chilli Mayo Mint Teriyaki Red Wine	

Detailed allergen information is available on request. A discretionary optional service charge of 13.5% will be added to your bill

Wife: Geode Hospitality Password: Geode@123

VG: Vegan V: Vegetarian

sgsg