

L E M O N G R A S S



pan-asian  
latino

## APPETIZERS

- Spicy King Crab Tempura with Chironja and Mizuna 17.  
Maduro-Chorizo and Goat cheese Wontons in Sweet and Sour glaze 15.  
Shrimp- Duck sausage and Coconut Spring Rolls with Guava-Soy 19.  
Paella-Roll with Piquillo-Lime crema 18.  
Tuna Plantain Volcano with Wasabi Lava 24.  
Sesame Beef Tartare with crispy Rice chips 16.  
Duck and Foie Gras croquettes and Soy-Berry 23.  
Tuna Tacos with creamy ginger sauce 19.  
Crispy Curry Calamari with Cardamon Tartar sauce 16.  
Lamb Confit and Goat cheese Spring Rolls with Tamarind sauce 16.

## \* SASHIMI/NIGIRI SELECTIONS

- Plantain crust Tuna or Salmon Sashimi • Eel sashimi  
Shrimp, Tuna, Salmon or Eel Nigiri  
15. Each - (Eel 18.)

## LEMON SUSHI ROLLS

- Truffled Crab and Green Papaya • Crunchy Eel-Avocado and Foie Gras  
Tempura Chicken and brandied Apples • Shrimp Mango and Ginger  
Spicy Tuna with Tobikko • Tempura Spinach-Ricotta and Prosciutto  
Tempura Lobster-Avocado • Smoked Salmon-Brie Cheese Lingonberries  
15. Each Roll - (Eel 18.) (Lobster 19.)

## MAINS

- Shrimp Lo Mein with Green Mango 27.  
Sea Scallops and Lamb-Cakes in Mustard Sesame with Fennel 29.  
Smoked Eel over Chilean Sea Bass in Foie Gras reduction 31.  
Oyster Angus Sizzling Steak with Shallot Rings and Green Onions 33.  
5-Spice Baby Ribs with Guava glaze 27.  
Green Tea Salmon filet with Snow Peas and Ginger cream 28.  
Smoked Pork filets with Lentil-Cabbage Roll in Black bean and Honey 28.  
Churrasco with Cilanpesto and Wonton Chips 31.

## SIDES

- Yuca fries with oriental Ai-Oli • Maduro-Pancetta Fried Rice • Potato-Manchego Cheese Wasabi Mash  
Spicy Coliflower with Tempura flakes • Vegetable Lo Mein/add chicken 7.00