



# ANIMA

• MEDITERRANEAN FUSION CUISINE •

## Seafood Starters

|                                                                |      |
|----------------------------------------------------------------|------|
| <b>Tuna Sandwich</b>                                           | 17.5 |
| Tuna Tartare, Apricots, Sweet-and-Sour Red Onion, Anchovy Mayo |      |
| <b>Sea Bass Carpaccio</b>                                      | 15   |
| Burrata, Raspberry Sauce, Herb Oil                             |      |
| <b>Salmon Carpaccio</b>                                        | 16   |
| Beetroot-Marinated Salmon, Greek Sauce, Salmon Caviar          |      |
| <b>Fried Calamari And Red Prawn</b>                            | 25   |
| Served with Tartare Sauce                                      |      |
| <b>Cherry Tomato Gazpacho</b>                                  | 18   |
| Cod and Taggiasca Olives                                       |      |
| <b>Tuna Tataki</b>                                             | 18   |
| Olive Oil Ponzu, Avocado, Crispy Onion                         |      |
| <b>Shrimp and Pistachio Arancini</b>                           | 16   |
| Raw and Cooked Red Prawn, Lime, Pistachio Mayo                 |      |
| <b>Red Prawn Tartare</b>                                       | 21   |
| Cucumber, Stracchino Cheese, Grapefruit, Baikal Caviar         |      |
| <b>Pan Bao</b>                                                 | 18   |
| Anchovies and Whipped Butter                                   |      |

## Meat Starters

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| <b>Beef Carpaccio</b>                                                    | 19 |
| Herb Crème Fraîche, Sweet-and-Sour Pickled Vegetables, Toasted Hazelnuts |    |
| <b>Beef Sandwich</b>                                                     | 18 |
| Pan Bao, Truffle Beef Tartare, Béarnaise Sauce                           |    |
| <b>Tempura Zucchini</b>                                                  | 14 |
| Served with Aioli Sauce”                                                 |    |
| <b>Wagyu Bao Bunce</b>                                                   | 20 |
| Wagyu Burger, Honey & Dijon Mustard, Tempura Pak Choi                    |    |

## Raw Bar & Caviar

Fresh products from our display. Prices upon request.

|                      |              |                    |              |
|----------------------|--------------|--------------------|--------------|
| <b>Siberian 10Gr</b> | <b>37.5</b>  | <b>Osetra 50Gr</b> | <b>312.5</b> |
| <b>Siberian 20Gr</b> | <b>75</b>    | <b>Kaluga 10Gr</b> | <b>72.5</b>  |
| <b>Siberian 50Gr</b> | <b>187.5</b> | <b>Kaluga 20Gr</b> | <b>145</b>   |
| <b>Osetra 10Gr</b>   | <b>62.5</b>  | <b>Beluga 10Gr</b> | <b>110</b>   |
| <b>Osetra 20Gr</b>   | <b>125</b>   |                    |              |

## First Courses

### Seafood Based

|                                              |    |
|----------------------------------------------|----|
| <b>Lobster Fettuccine</b>                    | 35 |
| <b>Risotto with Shrimp</b>                   | 25 |
| Lemon, Burrata and Siberian Caviar           |    |
| <b>Fettuccina Fabio</b>                      | 28 |
| Squid Ink, Shrimp, Sea Urchin                |    |
| <b>Scallop Tortelli</b>                      | 29 |
| Mediterranean Tomato Concasse, Baikal Caviar |    |

### Meat Based

|                                              |    |
|----------------------------------------------|----|
| <b>Pappardelle with Wagyu Ragù</b>           | 26 |
| 22-Month Parmigiano Reggiano Fondue          |    |
| <b>Rigatoni with Three Types of Tomato</b>   | 25 |
| Stracciatella                                |    |
| <b>Black Truffle Tagliolini</b>              | 25 |
| Mediterranean Tomato Concasse, Baikal Caviar |    |

## Second Courses

### Seafood Based

|                                           |    |
|-------------------------------------------|----|
| <b>Ombrina Fillet Fish</b>                | 29 |
| With Caviar, Pak Choi                     |    |
| <b>Roasted Calamari</b>                   | 29 |
| Lemon Potato Foam, Squid Ink              |    |
| <b>Grilled Wild Salmon</b>                | 27 |
| Guacamole, Seasonal Vegetables            |    |
| <b>Sesame and Almond-Crusted Tuna</b>     | 29 |
| Fava Bean Purée, Sweet-and-Sour Red Onion |    |

### Meat Based

|                                                        |            |
|--------------------------------------------------------|------------|
| <b>Tomahawk Steak 1000g</b>                            | 100 per KG |
| <b>Ribeye</b>                                          | 35         |
| Smashed Truffle Potatoes Seasonal Vegetables, Beef Jus |            |
| <b>Braised Veal Cheek</b>                              | 28         |
| Seasonal Vegetables, Crispy Onion                      |            |
| <b>Wagyu A5 Ribeye 200g</b>                            | 140        |

# Sushi Dinner

## Sashimi 3 Pcs

|           |    |
|-----------|----|
| Tonno     | 12 |
| Salmon    | 13 |
| Amberjack | 13 |
| Seabass   | 11 |

## Nigiri 2 Pcs

|                      |      |
|----------------------|------|
| Tuna                 | 8.5  |
| Salmon               | 10   |
| Red Prawns of Mazara | 19.5 |
| Amberjack            | 10   |
| Seabass              | 10   |
| Nigiri Lobster       | 15   |

## Nigire Anima Selection

|                                           | 1 Pcs | 6 Pcs |
|-------------------------------------------|-------|-------|
| Seasoned Tuna                             | 6     | 32    |
| With Yuzu Kosho Mayo & Ponzu Soy Dressing |       |       |
| Amberjack                                 | 6     | 32    |
| With Aji Mirasol Mayo & Dry Miso          |       |       |
| Salmon Aburi                              | 6     | 32    |
| With Spicy Mayo & Fried Kadisfi           |       |       |
| Red Prawn                                 | 7     | 32    |
| With Ponzu Soy Dressing & Caviar Siberian |       |       |
| Seabass                                   | 6     | 32    |
| With Chipotle Mayo & Furikake             |       |       |
| Lobster                                   | 8     | 32    |
| Nori and Ponzu Sauce                      |       |       |

## Rolls 6 Pcs

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Majoliche                                                           | 20 |
| Red Prawn, Avocado and Sea Urchin                                   |    |
| Langoustine and Caviar                                              | 30 |
| Langoustine, Avocado and Caviar                                     |    |
| Tuna and Apricot                                                    | 15 |
| Tuna, Pickle Onion with Apricot                                     |    |
| Lobster and Caviar                                                  | 37 |
| Lobster Tartare With Avocado And Caviar                             |    |
| Flambé Salmon                                                       | 15 |
| Salmon, Prawn Tartare And Chipotle Mayo                             |    |
| Yuzu Roll                                                           | 15 |
| Marinated Spicy Salmon with Tuna, Avocado, Pickle Radish and Yuzu   |    |
| Ceviche Roll                                                        | 14 |
| With Soy Paper Sheet, Salmon, Tuna, Amberjack and Aji Mirasol Mayo  |    |
| Red Prawns Tempura                                                  | 16 |
| Prawn Tempura, Avocado, Flame with Spicy Mayo and Red Prawns on Top |    |
| Lobster Special                                                     | 26 |
| With Black Sushi Rice, Lobster, Cucumber and Ponzu Butter           |    |
| Vegetarian Rol                                                      | 11 |
| Avocado, Yellow Pickle Radish, with Beetroot Sushi Rice             |    |

## Sides

|                                                                |           |
|----------------------------------------------------------------|-----------|
| <b>French Fries</b>                                            | <b>8</b>  |
| <b>Smashed Potatoes</b>                                        | <b>10</b> |
| Tuna Tartare, Apricots, Sweet-and-Sour Red Onion, Anchovy Mayo |           |
| <b>Sweet-And-Sour Mixed Vegetables</b>                         | <b>8</b>  |

## Desserts

|                                                 |           |
|-------------------------------------------------|-----------|
| <b>Coconut Ice Cream</b>                        | <b>11</b> |
| Salted Caramel, Vanilla Chantilly               |           |
| <b>Panna Cotta</b>                              | <b>11</b> |
| Almond Crumble, Raspberry Sorbet, Passion Fruit |           |
| <b>Tiramisu</b>                                 | <b>13</b> |
| Should Be                                       |           |
| <b>Seasonal Cheesecake</b>                      | <b>12</b> |
| Peach, Apricot, Strawberry                      |           |
| <b>Grilled Baba</b>                             | <b>11</b> |
| Rum, Pears, Chocolate                           |           |

