

Themed Weekend

Bluefin
TUNA

February 28th & March 1st

JNcQUOI Beach Club

ENTRADAS STARTERS

TÁRTARO DE ATUM COM ALGA NORI E PIPARRA
TUNA TARTARE WITH NORI SEAWEED AND PIPARRA
23

TATAKI DE ATUM COM SÉSAMO, KIMCHI E WASABI
TUNA TATAKI WITH SESAME, KIMCHI AND WASABI
27

**RASPADO DE ATUM COM GEMA CURADA, BATATA FÓSFORO
E OVAS DE TRUTA**
TUNA SCRAPE WITH CURED EGG YOLK, FRENCH FRIES
AND TROUT ROE
26

PRATOS PRINCIPAIS MAIN COURSES

PAELLA DE VENTRESCA DE ATUM RABILHO COM CALDO MISO E ALGAS
BLUEFIN TUNA BELLY PAELLA WITH MISO BROTH AND SEAWEED
85

**ATUM RABILHO GRELHADO COM MOLHO MORILLES,
OLÉO DE SALICÓRNEA E COENTROS**
GRILLED BLUEFIN TUNA WITH “MORILLES” SAUCE,
SALICORNIA OIL AND CORIANDER
75

BIFE DE ATUM À PORTUGUESA
PORTUGUESE-STYLE TUNA STEAK
65

