

IN ROOM DINING MENU

We are delighted to offer you a Nobu dining experience directly from our restaurant.

Please call the speed dial on your telephone to place your order. If you have any allergies or special dietary requirements, please inform us upon placing your order.

BREAKFAST

Served from 7am to 10am

BREAKFAST CLASSICS

Smashed Avocado on Sourdough Toast

salmon, steamed rice, nori, sesame, soy and salmon eggs

egg white omelette, spinach, feta, extra virgin olive oil and dry miso

- add two poached eggs +6	70
Pan con Tomate with Iberian Ham sourdough bread and iberian ham	28
Eggs "Cooked your Way" with Bacon or Butifarra onion, mushroom, peppers, tomato and cheese	16
NOBU'S FAVOURITES	
Scrambled Egg Donburi	21

18

15

HEALTHY AND FRUITY

Shiro Tamago

Chia Pudding	9
mango gel, chia mix, mango diced and coconut chips	
Buckwheat Bircher Muesli	9
oatmeal and buckwheat porridge, dried fruits, nuts and soy milk	

SIDES

Avocado	8
Butifarra (6pcs)	10
Toasted Bread (4pcs)	7
Bacon Rashers (4pcs)	10
Pastry Basket	18
Sliced Seasonal Fruit	16
JUICES	
Orange, Grapefruit, Pineapple	5
COFFEE & TEA	
Filter Coffee	5
Decaffeinated Coffee	5
Espresso	5
Cappuccino	6
Café Latte	6
English Breakfast Tea	5
Earl Grey Tea	5
Green Tea	5
Chamomile Tea	5
Mint Splash Tea	5

SERVED WITH HOT OR COLD

Regular Milk Slice of Lemon

Lacto Free Milk Fresh Mint Leaves

Soy Milk Honey

ALL DAY MENU

Served from 10am to 7am

SHUKO	
Edamame	11
Shishito Peppers	16
Chicken Wings (4pcs)	21
Black Cod Croquettes (4pcs)	16
NOBU COLD DISHES	
Field Green Salad	19
Baby Spinach Salad with Dry Miso	28
Smashed Avocado on Sourdough Toast - add two poached eggs +6	18
Pan con Tomate with Iberian Ham sourdough bread, Iberian ham	28
SIDES	
French Fries	10
Rice	S
Miso Soup	8
DONBURI RICE BOWLS (Choice of Sauce: Teriyaki / Anticucho)	
Grilled Salmon Donburi	28
Roasted Chicken Donburi	32
Grilled Beef Tenderloin Donburi	44
Roasted Seasonal Vegetable Donburi	26
BURGER	
Chicken Burger & Fries tomato, Boston lettuce, crispy onion, breaded chicken thigh, brioche bun and burger sauce	32
Nobu Wagyu Burger & Fries shiitake slice, crispy onion, beef patties, brioche bun, burger sauce and cornichons	42
DESSERTS	
Nobu Cheesecake	18
Ice Cream and Sorbet Selection vanilla, chocolate, pistachio	16

SUSHI MENU

Served from 7pm to 11:30pm

NIGIRI & SASHIMI

(price per piece)

Tuna*	9	Salmon Egg*	9
Toro*	11	Smelt Egg	7
O-Toro*	14	Scallop*	9
Yellowtail*	9	Freshwater Eel	11
Salmon*	7	Tamago	8
SUSHI MAKI (price per piece)			
Tuna*			Cut 18
raria			70
Spicy Tuna*			19
Tuna & Asparagus*			19
Salmon*			18
Toro & Scallion*			19
Yellowtail & Scallion	7*		18
Yellowtail & Jalapei	ĩo*		17
Salmon & Avocado	*		19
Scallop & Smelt Eg	g^*		19
Eel & Cucumber			19
California			21
Shrimp Tempura			20

DRINKS

COCKTAILS

Rioja Alta, Spain '21

LOWER & FLOWER Seedlip, St. Germain, Shiso, Citrics	14
CRISTALINO Zacapa 23, Port, Sakura, Lemon & Lime	14
OUR FASHIONED Bulleit Bourbon, Almond Liquor, Brown Sugar, Bitter	14
GOLD 43 Johnnie Walker Gold Label, Licor 43, Homemade Honey Syrup, Citrics	14
CHAMPAGNE & CAVA	
Torellò Brut, Corpinnat, Spain '17	48
Delamotte Brut, Champagne, France	105
Ruinart Blanc de Blancs, Brut, Champagne, France	205
WHITE WINES	
Terras Gauda, Albariño, Rías Baixas, Spain '21	45
Ossian "Quintaluna", Castilla y León, Spain '19	45
Joseph Drouhin, Petit Chablis, France '21	60
ROSÉ WINES	
Bodega Muga Rosado,	35

RED WINES

Venta las Vacas, Ribera del Duero, Castilla y León, Spain '20	45
Muga, Rioja Alta, Spain'19	50
Joseph Drouhin, Santenay, France '20	85
SAKES	
Junmai Daiginjo Yurara, 500ml	110
Ginjo Nigori "Unfiltered", 500 ml	40
JUICES	
Orange, Grapefruit, Pineapple	5
COFFEE & TEA	
Filter Coffee	5
Decaffeinated Coffee	5
Espresso	5
Cappuccino	6
Café Latte	6
English Breakfast Tea	5
Green Tea	5
Earl Grey Tea	5
Chamomile Tea	5
Mint Splash Tea	5