

MAKAO

SUSHI & TAPES

SUSHI

FUTOMAKI

6-8 UNITS

SPICY TUNA	13.00
Tuna, lettuce and spicy sauce	
RAINBOW	13.00
Salmon, tuna, mango and avocado	
DRAGON ROLL HOT	14.00
Panko prawn , avocado and salmon tartar	
SALMON CREAM HOT	12.50
Salmon , avocado and cheese cream	

URAMAKI

8 UNITS

CALIFORNIA	9.50
Crab, avocado, cucumber and mayonnaise	
OSAKA	11.50
Salmon, tuna , avocado and cheese cream	
ORANGE	12.00
Salmon, mango , avocado and mayonnaise	
MAKAO	14.50
Panko prawn, avocado , salmon, tuna and foie	
EBI SALMÓ	11.50
Panko prawn, salmón and lime mayonnaise	
SPICY EBI VIERIA	14.50
Panko prawn, avocado and spicy scallops	
EBI MADUIXA	11.00
Panko prawn, cheese cream and strawberries	
FOIE MANGO	13.50
Grilled foie, mango y crispy onion	
CHICKEN ROLL	10.50
Panko chicken, avocado, crispy onion and mayo	
RED PRAWN	15.50
Panko prawn, avocado and red prawn	
BLACK SQUID	15.00
Panko squid , avocado, crispy onion and lime	

VARIADOS

TAMARIU	18.50
4 nigiri, 4 hosomaki and 4 uramaki	
LLAFRANC	32.00
6 nigiri, 4 hosmoaki, 4 uramaki and 4 futomaki	
CALELLA	52.00
8 nigiri, 8 hosomaki, 8 uramakis and 8 futomakis	

NIGIRI

PRICE/U

SALMON	2.50
RED TUNA	3.00
SCALLOP WITH GRILLED FOIE	3.50
BRIE CHEESE WITH HONEY	2.50
GRILLED FOIE FLAMBÉ	3.00
QUAIL EGG WITH TRUFFLE	3.00
Foie flambé supplement 0,50 €/u	

SASHIMI

3 UNITS

SALMON	7.50
RED TUNA	9.50
MIX	8.50

HOSOMAKI

6 UNITS

SALMON	8.50
RED TUNA	10.50
MIX	9.50

YAKISOBA

CHICKEN	9.00
BEEF AND EGG YOLK	10.50
PRAWNS AND KATSUOBUSHI	10.50
JAPANESE MUSHROOMS	8.50

TARTAR & TATAKI

SALMON TARTAR	12.50
With avocado , sesame and ikura	
RED TUNA TARTAR	14.50
With guacamole and teriyaki sauce	
RED TUNA TATAKI	15.00
With wok vegetables	

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TAPES

TAPAS TO SHARE

PATATAS BRAVAS.....	6.50
AUBERGINE CHIPS WITH EMPORDÀ HONEY	6.50
SAUTÉED EDAMAME WITH WHITE TRUFFLE OIL.....	6.50
SAUTÉED EDAMAME WITH SESAME OIL (opc.spicy)	6.00
VEGETABLES TEMPURA WITH FRIED EGG.....	10.50
CRISPY CHICKEN GYOZAS	7.50
STEAMED SHRIMP GYOZAS	8.50
HOT SANDWICH WITH IBERIAN HAM, MOZZARELLA AND TRUFFLE	8.00
BRIE CHEESE IN BATTER WITH RED FRUITS SAUCE.....	8.00
CRISPY CHICKEN STRIPS WITH SIRACHA MAIO SUACE	7.50
GRANDMA MARIA'S MEAT CROQUETTE	2.00
PARMESAN CHEESE AND AUBERGINE CROQUETTE	1.75
BAO BREAD WITH OXTAIL AND JAPANESE MUSHROOMS	9.00
BRIOCHE WITH STEAKTARTAR AND HINTS OF MUSTARD	9.50
FRIED EGG WITH IBERIAN HAM, FRENCH FRIES AND TRUFFLE	10.50
CRISPY PRAWNS WITH TARTAR SAUCE.....	8.00
ANDALUSIAN STYLE SQUID WITH LEMON MAYONNAISE.....	12.50
FRESH TUNA TORTITAS WITH GUACAMOLE AND KIMCHI	9.50
THIN CRUSTY TOMATO BREAD WITH VIRGIN OLIVE OIL.....	3.50

TO SHARE OR NOT...

BURRATA, SEASONAL TOMATOES AND BASIL OIL	11.00
GRILLED OCTOPUS WITH POTATO CREAM AND PAPRIKA	18.50
GRILLED SCALLOPS , POTATO CREAM, ARTICHOKE AND HAM	16.50
RIGATONI IN TRUFFLE AND PARMESAN CHEESE SAUCE	11.50
MATURED BEEF TATAKI WITH TRUFFLED PARMENTIER	18.00
CLASSIC STEAKTARTAR	15.00