



SHAKA  
RESTAURANT

*by matias n  
providenti*

**MENU**

## TO GET STARTED

<b>Wakame salad</b>	6,50€
<b>Edamame</b>	6,00€
<b>Shaka Nachos</b>	8,00€
<b>Vegetable Gyozas with green mass - 5 units</b>	8,50€
<b>Pork Gyozas</b>	9,50€
<b>Vegetable and Prawn Rolls</b> with mango, avocado, wakame and dried fruit sauce.	14,00€
<b>Vegetable Roll</b>	10,00€

## TO SHARE

<b>Tuna tartare</b> with avocado and wakame seaweed salad with trout eggs	17,50€
<b>"Lomi lomi"</b> Fresh cured salmon, marinated sweet chives, pineapple, ginger, coriander, kiwi, cherry tomato with ponzu sauce.	15,50€
<b>Fish ceviche of the day</b> with marinated mango milk of tiger, purple onion, mango, red pepper, coriander and male banana biscuit.	16,00€
<b>Wagyu carpaccio</b> with caramelised apple, young shoots and smoked Mallorcan truffle oil.	17,50€



**Hawaiian seafood tacos (2 units)****16,00€**

Crispy vegetable stir fry and seafood mix with our Hawaiian spice blend.

**"Kalua pig" Taco****16,50€**

Majorcan black porcella from "Can Company" boneless, crumbled and lightly smoked with sautéed vegetables.

**Burrito that wanted to be a fish****16,50€**

Burrito with Red Tortilla, sautéed vegetables, crispy monkfish battered in panko with citrus cream and avocado slices.

**TIRADITOS****Butterfish tiradito****15,50€**

Flambéed butterfish with spicy passion fruit sauce, avocado, chives, pink pepper and kumquat sashimi.

**Sea Bass Tiradito****16,80€**

Flambéed sea bass, ponzu sauce, ikura, yuzu gel and lime peel flakes.

**Red tuna tiradito****18,50€**

Bluefin tuna flambéed and brushed with red fruit vinaigrette, mango gel and marinated sweet chives.

**Veal Teppanyaki****18,50€**

## JUST FOR YOU

<b>Duck cannelloni</b> with truffle cream and caramelized almonds	<b>18,50€</b>
<b>Tagliatelle with Prawns and Basil aroma</b>	<b>18,00€</b>
<b>Slow cooked Lamb Shoulder</b> Candied with Teriyaki Sauce, with green apple and mint cream on sweet potato puree flavored with lemon thyme	<b>21,50€</b>
<b>Beef tenderloin</b> 250g of beef matured and marinated in olive oil, black garlic, aromatic herbs with crispy sweetbreads and potato gratin.	<b>25,00€</b>

## SHAKA SUSHI

### SASHIMI

<b>Salmon (6 cuts)</b>	<b>7,00€</b>
<b>White Fish (6 cuts)</b>	<b>9,00€</b>
<b>Bluefin Tuna (6 cuts)</b>	<b>15,00€</b>
<b>Moriawase (15 cuts)</b> tuna, salmon, white fish	<b>22,00€</b>





## SUSHI

### URAMAKI

15,50€

### Tuna Roll

tuna, avocado, roe and SPICY korean sauce.

17,00€

### Salmon Roll

Fresh and Cured Salmon, cream cheese, asparagus, kiwi slices and kumquat with Spicy Mayo

15,50€

### Ebi Shaka Roll

prawns in panko, mango, flambéed tuna topping with grated carrot and ginger.

17,00€

### Yasai Roll

asparagus, carrot, avocado and shimeji with Misô Saikyo sauce.

16,50€

### Unagi Roll (Eel)

eel in panko, avocado, fine chives, trout roe and tarê gum sauce.

16,50€

### Nikkei Roll

shrimp in tempura, red pepper, red onion, coriander and white fish cover.

16,50€

### Dragon Roll

Tempurized futomaki, salmon, tuna, cream cheese, mango, cucumber, avocado, asparagus and coconut.

21,00€



## SUSHI

### NIGIRI (2 Pieces)

Vegan 3,00€

Salmon 4,00€

Flambéed Salmon 5,00€

White fish 4,50€

Unagi 5,00€

Tuna 5,00€

### HOSOMAKI (6 Piezas)

Vegan 6,00€

Unagi 7,50€

Salmon 6,50€

Tuna 7,50€

### OMAKASE (30 Piezas)

Chef's tasting 57,00€



## POKÉ BOWL GOURMET

### Salmon Poké Bowl

17,50€

salmon, trout roe, chives, avocado, cucumber, carrot with ginger, kale in empura, radish and wasabi mayo sauce

### Poké Bowl Tuna

18,00€

marinated tuna, roe, cucumber, edamame, carrot, cherry tomato, hand, spicy mayo.

### Mixed Poké Bowl

19,50€

Sea flowers of tuna, salmon, white fish, prawns, cucumber, avocado, wakame gum, carrot, coriander and yuzu sauce.

### Vegan Poké Bowl

15,50€

edamame, wakame gum, cucumber, carrot, avocado, radish, asparagus, coriander, sweet shitake, miso and dressing gum.

### Poké Bowl Sea Bass

17,00€

Sea bass tataki, choi pack, carrot with ginger, radish, cucumber, edamame, coriander, marinated sweet chives, ikura and citrus sauce.

### Poké Bowl Squid

18,00€

Battered marinated squid, avocado, cucumber, edamame, wakame gum and wasabi mayo.

### Poké Bowl Octopus

18,00€

octopus at low temperature in tempura, avocado, young shoots, red peppers, radish, edamame, carrot, ginger and passion fruit.

### Shaka Poke

21,00€

1/2 lobster, prawns, mango, pineapple, avocado, cucumber, cherry tomato, carrot, wakame gum, radish, accompanied by coriander, coconut and citrus sauce.



## SIGNATURE WARM POKÉ BOWL

### Duck Poké

18,50€

Duck breast with sweet-spicy soy sauce, sautéed fresh vegetables and tender sprouts.

### Iberian Pig Poké

17,50€

Iberian pork at low temperature, aubergine with soy, mixed mushrooms with butter, peppers and sliced almonds.

### Poké Deluxe Wagyu

19,00€

wagyu beef, shitake mushrooms, chives, teriyaki ginger, shallots, coriander, broccoli.

## DESSERTS

### ALWAYS SAY YES TO DESSERT

### Yuzu sorbet with electric flower

7,50€

### Green tea coulant with chef's special ice cream

7,00€

### "Pink"

7,00€

Chocolate Raspberry Namelaka with Raspberry Crispy, Yoghurt Sphere and Wet Crumble Base

### "The Bomb"

7,00€

Creamy 55% dark chocolate covered in crunchy chocolate and a base of puffed rice, almonds and peta zeta.

### "A Strawberry that tastes like Cheesecake"

7,00€

Mousse suave de queso, corazón gelificado de frambuesa, base de crumble con aroma a canela y jengibre, bañado en un brillo de frambuesa y semillas de amapola.

### "Oaxaca"

7,00€

Dark chocolate mousse with an interior of creme anglaise flavored with vanilla caviar and raspberry pearls on a cocoa crumble and salt.





## TO DRINK

<b>Water</b>	<b>2,50€</b>
<b>Coca Cola</b>	<b>2,50€</b>
<b>Coca Cola Zero</b>	<b>2,50€</b>
<b>Coca Cola Zero Zero</b>	<b>2,50€</b>
<b>Orange Fanta</b>	<b>2,50€</b>
<b>Lemon fanta</b>	<b>2,50€</b>
<b>Sprite</b>	<b>2,50€</b>
<b>Premium Tonic</b>	<b>3,00€</b>
Yuzu Tonic	
Ibiscus Tonic	
<b>Ginger Beer</b>	<b>2,50€</b>
<b>Aquarius Lemon</b>	<b>2,50€</b>
<b>Nestea</b>	<b>2,50€</b>
<b>Juices</b>	<b>2,50€</b>
Pineapple / Peach / Orange / Apple	
<b>Appletiser</b>	<b>3,00€</b>



## HAWAIIAN WATERS

<b>Mango Water</b>	<b>4,50€</b>
<b>Pineapple Water</b>	<b>4,50€</b>
<b>Passion Fruit Water</b>	<b>4,50€</b>
<b>Tropical Water</b> mango, pineapple and passion fruit	<b>5,50€</b>

## BEERS

<b>Estrella Galicia Glass</b>	<b>2,50€</b>
<b>Estrella Galicia Mug</b>	<b>4,50€</b>
<b>1906 Glass</b>	<b>3,00€</b>
<b>1906 Mug</b>	<b>5,50€</b>
<b>Shandy</b>	<b>3,00€</b>
<b>Estrella Galicia 0,0</b>	<b>3,00€</b>
<b>Michelada by Shaka</b>	<b>7,00€</b>

## APPETIZERS

<b>Vermuth</b>	<b>4,00€</b>
<b>Glass de Sangría</b>	<b>8,00€</b>
<b>Tinto de Verano</b>	<b>8,00€</b>



## CRAFT BEER - BREAKING BOU

BEERS PRODUCED IN AN ARTISAN WAY, THEY DON'T HAVE COLORS OR CHEMICAL PRESERVATIVES

<b>ALF ABEGUERA BEER</b>	<b>3,80€</b>
It's a pale ale with wildly fresh basil	
<b>Imperial Pilsner</b>	<b>3,80€</b>
Very hoppy Czech style with herbal and floral nuances	
<b>Irish Red</b>	<b>3,80€</b>
Very warm and honeyed Irish-style beer with hints of biscuit and honey	
<b>Coffee Stout</b>	<b>3,80€</b>
Black beer with coffee and very special cocoa	

## COFFEE AND INFUSIONS

<b>Solo Coffee</b>	<b>1,80€</b>
<b>Cortado Coffe</b>	<b>2,00€</b>
<b>Coffee with milk</b>	<b>2,20€</b>
<b>Capuccino</b>	<b>2,50€</b>
<b>American Coffee</b>	<b>2,20€</b>
<b>Infusions</b>	<b>2,50€</b>



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*by master's & president's*

## CLASSIC COCKTAILS (10,00€)

### Aperol Spritz

### Margarita Sour

Mezcal, triple sec, blackberry liqueur, lime juice and egg white

### Smokey Margarita

Mezcal, triple sec and lime juice

### Shaka Margarita

100% agave tequila, lemon juice, mango and passion fruit

### Mojito

Cuban rum, lime juice, cane sugar, spearmint and soda

### Royal Mojito

Cuban rum, cava, lime juice and mint

### Espresso Martini

Vodka, espresso and kahlua

### Caipirinha

Cachaça, lime juice and cane sugar

### Tommy's Margarita

Tequila, lime juice, agave syrup

### Old Fashioned

Rye whiskey, angostura and soda

### Amaretto Sour

Disaronno, bourbon whiskey, lime juice, sugar syrup and egg white

### Tropical Negroni

Tequila, red vermouth and bitter liquor

### Mary Pickford

Cuban rum, cherry liqueurs, pineapple juice and grenadine



## TIKI COCKTAILS (10,00€)

### 151 swizzle

151 proof Demerara Rum, lime juice, sugar syrup, pernod and angostura

### Bali bali

Jamaican rum, Cuban white rum, gin, bra, cognac, orange juice, pineapple juice, lime juice, sugar syrup, falernum and passion fruit.

### Banana daiquiri

Puerto Rican rum, lime juice, sugar syrup and fresh ripe banana

### Strawberry daiquiri

Puerto Rican rum, lime juice, sugar syrup and fresh ripe banana

### Piña colada

Cuban rum, coconut cream and pineapple juice

### Mai tai

Cuban white rum, Jamaican rum, orange curaçao, orgeat syrup and lime juice.

### Painkiller

Navy rum, coconut cream, orange juice and pineapple juice

### Blue hawaii

Vodka, white rum, blue curaçao, sweet and sour and pineapple juice

### Mango cooler

Vodka, contreau, orange juice, lemon juice and mango nectar

### Surferring bastard

Gin, brandy, lime cordial, ginger beer and angostura

### Zombie

Puerto Rican rum, Jamaican rum, 151 rum, falernum, lime juice, Don's mix, angostura, pernod and grenadine.





**Selection Cocktail**

100% agave white tequila, kion honey, wasabi and macha.

**12,50€****Nitro Shaka**

100% agave tequila, triple secc, passion fruit and agave syrup

**12,50€****WINES****BLANCOS****G****B****Recommended Wine****3,50€ 16,00€****Veritas Blanc**

Moll & Chardonnay - D.O. Binissalem

**26,00€****La Sonrisa de Tares 2018**

Godello - D.O. Bierzo

**17,00€****La Tortuga Veloz**

Verdejo - D.O. Rueda

**17,50€****Fenomenal 2018**

Sauvignon Blanc - D.O. Rueda

**5,50€ 18,50€****Premier Rendez-Vous**

Sauvignon Blanc - D.O. Cotes de Cascoigne

**5,50€ 18,50€****Sa Sivina 2018**

Giró Ros y Prensall - D.O. Pla Llevant

**23,00€****Petit Courselle Blanc**

Sauvignon Blanc - AOC Burdeos

**23,00€****Principia Mathematica**

Xarel·lo - D.O. Penedés

**25,00€**

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**Envidia Cochina 2017/2018**

Albariño - D.O. Rías Baixas

**30,00€****WINES****ROSÉ WINES****G****B****Recommended Wine****3,50€****16,00€****Veritas Roig**

Montenegro &amp; otras - D.O. Binissalem

**24,00€****Rovellats**

Merlot - D.O. Penedés

**5,00€****17,00€****La Vielle Ferme**

Garnacha - D.O. Orange

**19,00€****Can Axartell**

Pinot noir, Syrah &amp; Callet - Mallorca

**21,00€****Le Saint André**

Syrah, Cinsault, Garnacha, Cabernet - AOC Cotès de Provence

**23,00€****RED WINES****G****B****Recommended Wine****3,50€****16,00€****Veritas Vinyes Velles**

Montenegro, Cabernet Sauv. &amp; otros - D.O. Binissalem

**28,00€****El Buscador Crianza**

Tempranillo - D.O.C. Rioja

**5,00€****18,00€****Flor de Vetus 2016**

Tinta de Toro - D.O. Toro

**19,50€****Alamos 2017**

Malbec - D.O. Mendoza

**19,50€**

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**Finca Santa María** 20,00€  
D.O. Ribera del Duero

## WINES

**RED WINES** G B

**Cara Nord** 23,00€  
Garnacha, Syrah & Garrut - D.O. Conca de Barberà

**Estel 2017** 25,00€  
Callet, Gorgollasa, Montenegro, Cabernet & Merlot -  
Mallorca

**Abadía Retuerta Selección Especial** 34,00€  
Tinta Fina, Cabernet - D.O. Castilla León

**SPARKLING WINES** G B

**Veritas Brut Nature** 5,50€ 22,00€  
Basado en Moll - M.O. Binissalem

**Chamcalet Brut** 4,50€ 18,00€  
Macabeo, Xarel·lo, Parellada - D.O. Cava

**Rovellats Rosé Brut** 21,00€  
Garnacha - D.O. Cava

**Terraprima Brut** 23,00€  
Xarel·lo, Macabeo, Chardonnay - D.O. Cava

**Baron Fuenté Grande Reserve** 37,00€  
Pinot Meunier, Chardonnay - D.O. Champagne

**Esprit Natura de Giraud** 45,00€  
Pinot Noir, Chardonnay - D.O. Champagne

