SHAKA

RESTAURANT

by matias n provvidenti

MENU

TO GET STARTED

Tuna Tartar — 18,50 €
With avocado, wakame salad and trout eggs

"Lomi Lomi" — 16,50 €
Fresh and cured salmon, marinated sweet chives, pineapple, ginger, coriander, kiwi, Cherry tomato with ponzu sauce

Mexican canteen toasts (2 units) - NEW! — 17,00 €
Blue corn tortilla, red tuna, avocado tagine, and soy sauce.

Fish Ceviche of the day — 17,00 €
With marinated tiger milk of mango, purple onion, mango, red pepper, coriander, lime juice and male banana biscuit.

Edamame sautéed with matured ribeye butter or vegan — 7,50 €

Shaka Nachos — 9,50 €

Vegetable Gyozas with green dough (5 units) — 9,50 €

Pork Gyozas — 9,50 €

Vegetable and Prawn Rolls — 16,00 €
with mango, avocado, Miso Saikyo sauce and dressing gum

Vegetable Rolls — 12,50 €

Butterfish Tiradito — 15,50 €
Flambéed butterfish with spicy passion fruit sauce, avocado, chives, pink pepper and kumquat sashimi.

Salmon Tiradito — 17,00 €
Flambéed salmon with unagi sauce, crispy "pico de gallo" and lime peel flakes

Red Tuna Tiradito — 18,50 €
Bluefin tuna flambéed and brushed with red fruit vinaigrette, mango gel and marinated sweet chives

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JUST FOR YOU

"Kalua pig" Taco (2 units) 17,50 €
Majorcan black pig from "Can Company" boneless, crumbled and light-ly smoked with sautéed vegetables

Hawaiian seafood Tacos (2 units) 17,50 €
Crispy vegetable stirs fry and seafood mix with our Hawaiian spice blend

Matured picanha beef Tacos (2 units) - NEW! 19,50 €
With marrow and pickles

Black Angus Burger 20,50 €
200gr with bacon, edam cheese, crispy onion, spicy sauce, tender lettuce, tomato, potatoes and sweet potatoes fried

Tuna Burger - NEW! 21,00 €
150 grams of Red Tuna, tomato, arugula, provolone, fried onions and avoca-do. Garnish: Potato chips and sweet potato.

Veal Entrecote "Gallega" with potato millefeuille au gratin 21,00 €

SUSHI ROLLS

- Uramaki -

Salmon Roll Fresh and cured salmon, cream cheese, asparagus, kiwi slices and strawberry with spicy mayo 16,50 €

Ebi Shaka Roll Prawn in panko, mango, flambéed tuna topping with grat-ed carrot and ginger 17,50 €

Dragon Roll Tempura Futomaki, salmon, tuna, cream cheese, mango, cu-cumber, avocado, asparagus and coconut 21,50 €

Volcano Roll (8 pieces) - NEW! Tuna/salmon tempura roll, spring onions, spicy mayo sauce, avocado, mango, salmon roe and wakame. 21,50 €

- Gunkan -

Red tuna and salmon (4 pieces) - NEW! Base of rice wrapped in nori seaweed, stuffed with salmon, tuna, avocado, wakame, spring onions, spicy mayo topped with tartar sauce and salmon roe. 16,00 €

- Temaki -

Red tuna and salmon (2 pieces) - NEW! Tuna, salmon, avocado, spring onions, saikyo miso sauce wrapped in conical nori seaweed 17,00 €

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POKÉ BOWL GOURMET

Salmon Poké Bowl — 18,00 €
Salmon, trout roe, chives, avocado, cucumber, carrot with ginger, kale in tempura, radish and wasabi mayo sauce

Mix Poké Bowl — 21,00 €
Sea flowers of tuna, salmon, White fish, prawns, cucumber, avocado, wakame gum, carrot, coriander and yuzu sauce

Vegan Poké Bowl — 17,50 €
Edamame, wakame gum, cucumber, carrot, avocado, radish, asparagus, coriander, sweet shitake, miso and dressing gun

Duck Poké — 19,50 €
Duck breast with sweet-spicy soy sauce, sautéed fresh vegetables and tender sprouts

Wagyu Poké Deluxe — 19,00 €
Wagyu beef, shitake mushrooms, chives, teriyaki ginger, shallots, coriander and broccoli

SUGERENCIAS DEL CHEF

Honolulu papillote — 17,50 €
Monkfish tail in banana leaf papillote with rice and vegetables

Kare kare (Philippine dish) — 19,00 €
Oxtail stewed in its own broth with peanut cream and vegetables. A great winter dish to discover...

Thai red curry — 16,00 €
Red curry, coconut milk, chicken, aubergine, kafir lime, lemon grass, peppers and red onion

(Degree of spiciness) level 2 out of 5

Duck confit cannelloni — 16,50 €
Duck confit crumbled and cooked at low temperature with pear puree, black truffle cream and crunchy slivered almonds

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CHILDREN MENU

Side dish of rice or chips, water or juice

Grilled chicken breast	**8,50 €**
Grilled Salmon	**9,50 €**
Squid Rings	**7,50 €**

DESSERTS

Always say yes to dessert

Yuzu sorbet with electric flower	**8,00 €**
Green tea coulant with chef's especial ice cream	**7,50 €**
"Pink" Chocolate Raspberry Namelaka with raspberry crispy, yogurt sphere and wet crumble base	**7,50 €**
"The Bomb" Creamy 55% dark chocolate covered in crunchy chocolate and a base of puffed rice, almonds and peta zeta	**7,50 €**
"A Strawberry that tastes like Cheesecake" Soft cheese mousse, jellied raspberry heart, cinnamon and ginger scented crumble base, bathed in a raspberry and poppy seed gloss	**7,50 €**
"Oaxaca" Dark chocolate mousse with crème anglaise interior flavoured with vanilla caviar and raspberry pearls on a cocoa crumble and salt	**8,50 €**

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SOFT DRINKS

Water / Sparkling water	**2,50 €**
Soft drinks Coke, coke Zero, orange Fanta, lemon Fanta, Sprite, lemon Aquarius, Nestea	**2,70 €**
Tonic Premium	**3,00 €**
Ginger Beer	**3,50 €**
Juice Pineapple, peach, orange, apple	**3,00 €**

HAWAIAN WATERS

Mango Water	**4,50 €**
Pineapple Water	**4,50 €**
Passion Fruit Water	**4,50 €**
Tropical Water Mango, pineapple and passion fruit	**5,50 €**

BEERS

Estrella Galicia Glass	**2,70 €**
Estrella Galicia Mug	**5,00 €**
Glass 1906	**3,50 €**
Mug 1906	**6,00 €**
Shandy	**3,50 €**
Estrella Galicia 0,0 %	**3,50 €**
Michelada by Shaka	**7,00 €**

APPETIZERS

Vermouth	**4,00 €**
Sangria Glass	**9,00 €**
Tinto de Verano	**9,00 €**

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COFFEE AND INFUSIONS

Espresso	1,80 €
Espresso cortado	2,00 €
White coffee	2,20 €
Cappuccino	2,50 €
Americano	2,20 €
Infusions	2,50 €

CLASSIC COCKTAILS 10,00 €

Aperol Spritz – Aperol, cava

Margarita Sour - Mezcal, triple sec, blackberry liqueur, lime juice and egg white

Smoky 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, mint 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 liqueur, pineapple juice and grenadine

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TIKI COCKTAILS 10,00 €

Bali Bali - Jamaican rum, Cuban white rum, gin, brandy, 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 curacao, orgeat syrup and lime juice

Painkiller - Navy blue rum, coconut cream, orange juice and pineapple juice

Blue Hawaii - Vodka, white rum, blue curacao, sweet and sour and pineapple juice

Mango Cooler - Vodka, Cointreau, orange juice, lemon juice and mango nectar

Surferring Bastard - Gin, brandy, lime cordial, ginger beer and angostura

Zombie - Puerto Rican Rum, Jamaican Rum, Rum 151, Falernum, Lime Juice, Don´s Mix, Angostura, Pernod and Grenadine

Selection Cocktail – 100% agave white tequila, ginger honey, wasabi and matcha **13,00 €**

WINES

WHITE	Glass	Bottle
Recommended wine	3,50 €	16,00 €
Veritas Blanc - Moll y Chardonnay – D.O. Binisalem		26,00 €
La Sonrisa de Tares - Godello – D.O. Bierzo		18,00 €
La Tortuga Veloz - Verdejo – D.O. Rueda		18,50 €
Premier Rendez-Vous - Sauvignon Blanc - D.O. Cotes de Cascogne	5,50 €	21,00 €
Sa Sivina - Giró Ros y Prensal – D.O. Pla Llevant		23,00 €
Mathematica Xarel.lo – D.O. Penedés		23,00 €
Envidia Cochina Albariño – D.O. Rías Baixas		30,00 €

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ROSE

	Glass	Bottle
Recommended wine	3,50 €	17,00 €
Veritas Roig Montenegro y otras – D.O. Binisalem		24,00 €
Rovellats - Merlot – D.O. Penedés	5,00 €	17,00 €
La Vielle Ferme - Garnacha – D.O. Orange	4,50 €	19,00 €
Le Saint André - Syrah, Cinsault, Garnacha, Cabernet – AOC Cotes de Provence		23,00 €

RED

	Glass	Bottle
Recommended wine	3,50 €	16,00 €
Veritas Vinyes Velles - Montenegro, Cabernet Sauvignon y otros – D.O. Binisalem		28,00 €
El Buscador Crianza - Tempranillo – D.O. Rioja	5,00 €	18,00 €
Finca Santa María D.O. Ribera del Duero	5,50 €	22,00 €
Estel Callet, Gorgollasa, Montenegro, Cabernet y Merlot – Mallorca		25,00 €
Abadía Retuerta Selección Especial Tinta Fina, Cabernet – D.O. Castilla León		34,00 €

SPARKLING

	Glass	Bottle
Chamcalet Brut Macabeo, Xaral.lo, Parellada – D.O. Cava	4,50 €	18,00 €
Rovellats Rosé Brut Garnacha – D.O. Cava		21,00 €
Espirit Natura de Giraud Pinot Noir, Chardonnay – D.O. Champagne		45,00 €

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