

APERITIVOS

Edamame (ve)	11
Organic edamame - spicy - umami salt	
Oysters 4 pieces	33
Ponzu - cucumber - chive emulsion	
Hamachi pana puri	24
Radish - jalapeño - lime	
Sesame prawn toast	23
Tiger shrimp - sesame - chilli oil	
Seabass tartare	24
Tempura shiso leaf - lemongrass emulsion - pomelo	
Rubia Gallega ham, 60-day aged	36
Enoki mushrooms - spicy steak tartare	

TEMPURA

Vegetable tempura (v)	25
Tentsuyu sauce - togarashi	
Crispy spicy shrimp	30
Spicy mayonnaise - truffle - edamame	
Japanese eggplant (v)	22
Honey miso - wakame salad	
Crispy squid	28
Tamarind - peanuts - chilli	
Artichoke (ve)	26
Lime alioli - smoked pepper	

ANTICUCHOS

Organic chicken	26
Lemongrass - tamarind - peanut sauce	
Japanese mushrooms (ve)	20
Sweet soy - fried garlic - hijiki	
Pork belly	26
Sichimi honey glaze - crispy garlic - chive emulsion	
Octopus and chorizo	26
Salsa roja - jalapeño	
Organic Japanese Wagyu	38
Maitake - yakiniku - Hijiki	

SMALL PLATES

Alaskan king crab	63
Coconut - yellow curry - crispy lettuce	
Wagyu gyoza	26
Sesame - sweet soy - Jerusalem artichoke	
Prawn and black cod dumpling	26
Cripy chilli - wasabi labneh	
Short ribs	30
Japanese BBQ sauce - peanut crumble	
Crispy duck and seaweed salad	30
Mizuna - wafu sauce - seaweed	
Scallops	32
Maitake - pumpkin - brown soy butter	

RAW BAR

Tuna tartare	58
Crispy potato - fried egg - Imperial caviar	
Gambero rojo	45
Yuzu mustard - royal Imperial caviar	
Charred tiradito hamachi	28
Sambai vinegar - orange - sesame	
Beef carpaccio	32
Roasted seaweed vinaigrette - smoked daikon - nori mustard - parmesan	
Organic Japanese Wagyu beef tataki A5	63
Honey ponzu - truffle tofu - crispy garlic	
Bluefin tuna crudo	38
Pomegranate - yuzu koshu - smoked olive oil	

SUSHI & SASHIMI

Negi-toro hosomaki	32
Tuna belly - spring onion - fresh wasabi	
Chu-toro handroll	28
Acevichado dressing - chu toro	
Akami nigiri 2 pieces	18
Shiso leaf - nikiri sauce - fresh wasabi	
Gunkan spicy salmon 2 pieces	22
Nori - salmon roe - togarashi	
Wagyu beef 0 nigiri 2 pieces	24
Wagyu beef - mozzarella cheese - spices	

Sashimi Omakase 9 - 12 - 24 pieces	39 52 96
Fresh wasabi - pickled ginger - Tomasu soy	

FISH

Lobster & noodles	55
Miso lobster bisque - sake - bell pepper	
Sea bass	44
Truffle ponzu - asparagus	
Black cod	52
Honey miso - daikon- shimeji	
Toro	45
Sweet soy brown butter - sesame - baby leeks	
Gambas de Huelva	38
Enoki - soy - chives	

MEAT

Organic Hokkaido wagyu ribeye (A5) 160 grams	160
Miso - fried garlic - wagyu fried rice	
Organic Hokkaido wagyu strip loin (A5) 100 grams	120
Coconut - cured egg yolk - shiitake XO	
Ribeye 200 grams	53
Nori bearnaise	
Beef fillet 200 grams	45
Miso butter - spring onion - king oyster	
Baby chicken	38
Japanese tartar sauce - barley miso - yuzu koshu	
Robata grilled duck breast	40
Ume - szechuan - chestnut	
Wagyu fried rice	26
Fried garlic - negi - sweet soy	

VEGETABLES

Mushroom tobanyaki (v)	26
Coconut - Japanese mushrooms - su shoyu - 62°C egg	
Barbecue sweetheart cabbage (v)	22
Matured cheese - yuzu - tahini	
Grilled leek (ve)	18
Sambai - hazelnuts - leek hollandaise	
Grilled avocado (ve)	16
Truffle su shoyu - pickled onions	
Teyo salad (ve)	24
Avocado - Ibizan tomatoes - cashew nuts - mango	



Teyo is inspired by the Aztec belief in the fire of the soul – a place where Japanese flavours meet South American spirit, celebrating the beauty of ingredients and the connection shared over the table.

FOOD ALLERGEN CONSUMER INFORMATION

Based on European Regulation 1169/2011 and Royal Decree 126/2015 this establishment has at your disposal information on allergens and food intolerance. Please request information from our staff.

Raw fish is treated with the necessary freezing measures for the elimination of the anisakis parasite based on European Regulation (EC) No. 853-854/2004 and Royal Decree 1420/2006.

Thank you!

(ve) vegan | (v) vegetarian
Prices include VAT