APERITIVOS

Edamame (ve) 11
Organic edamame - spicy umami salt

Oysters | 2 pieces 35
Ponzu - cucumber - chives emulsion

Hamachi pani puri 22
Hamachi - radish - jalapeño - lime

Sesame prawn toast 28
Tiger shrimp - sesame - chilli butter

Artichoke (ve) 25
Lime aioli - smoked pepper

TEMPURA

Vegetable tempura (v) 22
Tentsuyu sauce - togarashi

Crispy spicy shrimp 32
Spicy mayonnaise - truffle - edamame

Japanese eggplant (v) 22
Honey miso - wakame salad

Crispy squid 34
Tamarind - peanuts - chilli

ANTICUCHOS

Organic chicken 34
Lemongrass - tamarind - peanut sauce

Japanese mushrooms (v) 18
Sweet soy - fried garlic - hijiki

Organic lamb skewer 26
Red miso - ao kappa - hummus

Japanese Wagyu 85
Shiitake - yakiniku - wakame

SMALL PLATES

Wagyu gyoza 26
Sesame - sweet soy - Jerusalem artichoke

Scallops 40
Kabocha - soy butter- oyster mushroom

Prawn and black cod dumpling 24
Crispy chili - wasabi labneh - shiitake

Short ribs 42
Japanese BBQ sauce - peanut crumble

RAW BAR

Tiradito hamachi 22
Truffle - tangerine ponzu - orange

Tuna tartare 54
Crispy potato - fried egg - Imperial caviar

Carabinero 55
Yuzu mustard - Imperial caviar

Japanese Wagyu beef tataki A5 85
Yuzu miso - truffle tofu - crispy garlic

SUSHI & SASHIMI

Negi-toro hosomaki 24
Tuna belly - spring onion - fresh wasabi

Chu-toro handroll 26
Acevichado dressing - chu-toro

Gunkan spicy salmon | 2 pieces 18
Nori - salmon roe - togarashi

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

FISH

Lobster & noodles 95
Miso lobster bisque - sake - bell pepper

Sea bass 44
Truffle ponzu - asparagus - parsnip

Black cod 52
Honey miso - daikon- shimeji

Blue tail shrimp 71
soy butter - garlic - nametake

MEAT

Ribeye | 200 grams 53
Nori bearnaise - sumac potato crisps

Beef fillet | 200 grams 55
Miso butter - spring onion - king oyster

Japanese Wagyu steak (A5) | 100 grams 195
Coconut - cured egg yolk - shiitake XO

Baby chicken 38
Japanese tartar sauce - barley miso - yuzu kosho

Wagyu fried rice 45
Fried garlic - negi - sweet soy

VEGETABLES

Mushroom tobanyaki (v) 20
Coconut - Japanese mushrooms - su shoyu - 62°C egg

Barbecue sweetheart cabbage (v) 18
Matured cheese - yuzu - golden sesame emulsion

Grilled avocado (ve) 16
Truffle su shoyu - pickled onions

Teyo salad (ve) 38
Avocado - mango - papaya

(ve) vegan | (v) vegetarian

TEYO

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.

Prices in Euros include VAT.