

SACHÍ, whose name translates as 'Child of Joy' is a homegrown restaurant celebrating life's simple pleasures: family, food, and friends. As you go through our menu, embark on a culinary voyage with a fusion of Mediterranean and Japanese flavors, which promises an unforgettable gastronomic experience.

Our chefs combine contemporary techniques and daring combinations. These are the features we embrace at SACHÍ.

#CHILDOFJOY

COLD STARTERS

SEABASS CRUDO 620

Spring Onion, Yuzu Kosho

OCTOPUS CARPACCIO 850

Asian Dressing, Yuzu Mayo

WAGYU CARPACCIO 1950

Pickled Mushroom, Orange Soy

BEEF TATAKI 750

Sweet Soy, Mushroom

SLICED SEABREAM 890

Red Jalapeño Dressing, Avocado, Basil Oil

TUNA TARTARE 670

Orange Soy Dressing, Avocado, Yuzu Mayo

SALMON TATAKI 825

Seared Salmon, Coriander

CEVICHE

Sea Bass, Jalapeño Sauce 850

Sea Bream, Truffle Lemon Sauce 820

Salmon, Lemon Orange Sauce 890

Ceviche Platter (To Share) 2350

SEA BREAM CARPACCIO (To Share) 1800

Whole Fresh Sea Bream Served

with Orange Soy, Truffle Soy, Harissa

SALADS

BEETROOT 520

Goat Cheese, Grapefruit, Arugula, Orange Vinaigrette

SHRIMP 850

Mixed With Greens, Edamame, Ginger Soy Dressing

GREEK QUINOA 590

Feta, Pomegranate and Black Olives

KALE 620

Feta Crumble, Caramelized Walnuts

CAPRESE 650

Mozzarella Chunks, Mix Of Tomatoes, Rucola and Pesto

All Prices are Inclusive of 12% Service Charge and VAT

HOT STARTERS

BEEF ARANCINI 680
Fried Risotto Croquette,
Truffle Mayo

FRIED FETA 570
Fig Jam, Walnuts

GRILLED OCTOPUS 970
Sliced Octopus, Potatoes,
Pine Nuts

SLICED BEEF 1220
150g Beef Tenderloin,
Miso Sauce

BEEF EMPANADA 590
Chimichurri Sauce, Parmesan

GRILLED PRAWNS 980
Tomato Beurre Blanc Sauce

FRIED OCTOPUS 1350
Al Pastor, Coriander Sauce

CRISPY BEEF 820
Fried Beef Strips, Sweet Soy,
Mashed Potatoes

LAMB CHOPS 1900
Grilled Australian Lamb Chops,
Miso Honey

WAGYU KATSU SANDO 2400
Breaded Wagyu, Tonkatsu Sauce

SHRIMP TEMPURA 850
Spicy Teriyaki Mayo

SACHÍ FRIES 295
Hand-Cut Potato Chips,
Parmesan

SUSHI

SASHIMI | 4 pcs

Salmon 790
Tuna 620
Sea Bass 600
Octopus 750

NIGIRI | 2 pcs

Salmon 495
Tuna 410
Shrimp 420
Sea Bream 470
Octopus 510

URA MAKI ROLLS

SPICY SALMON (S) 730

Salmon Mix, Wasabi, Jalapeño Dressing

TRUFFLE SEA BASS 640

Truffle Lemon Sauce, Caviar, Chili

FLAMED EBI 595

Fried Shrimp, Crabstick, Avocado and
Spicy Mayo

CALIFORNIA 580

Crab, Avocado, Caviar

AVOCADO SALMON 750

Salmon, Jalapeño, Black Ginger

WAGYU ROLL 1100

Minced Wagyu Beef, Truffle Mayo

TORCHED SEABASS 690

Salmon, Fried Crab, Avocado, Spicy Mayo

SPICY TUNA (S) 580

Tuna Mix, Avocado

SHRIMP AVOCADO 620

Boiled Shrimp, Crab, Fried Ginger

FRIED CRAB 490

Crab Mix, Avocado, Orange Soy

SHIITAKE (V) 410

Avocado, Shiitake, Cucumber, Teriyaki

SACHÍ'S ARANCINI ROLL 970

Squid Ink Seafood Arancini, Spicy Salmon
Maki, Miso Mayo

SACHÍ NIGIRI SELECTION 1200 (2 Pcs Each)

Beef Parmesan, Salmon and Coriander Mayo,
Sea Bream and Grilled Avocado, Truffle Shrimp

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MAINS

FILET MIGNON 2200

Mushroom Pepper Sauce

STEAK ET FRITES 3650

Robata Grilled Imported Prime Ribeye,
Café de Paris Sauce and French Fries

SHORT RIBS 3200

72 hrs Slow-Cooked, Potato Purée
and Miso Demi-Glace

GRILLED SEABASS 1300

Choice Of:

✕ Miso Beurre Blanc

✕ Coriander Basil

SALMON STEAK 1250

Spring Onion, Cauliflower Purée

DUCK LINGUINE 775

Creamy Ragu Sauce with
Smoked and Crispy Duck

RIGATONI ALLA NORMA 660

Tomato and Cheese Sauce,
Pine Nuts and Caramelized Eggplant

SHRIMP SPAGHETTI 990

Shrimp, Yuzu Kosho Velouté, Chives

MUSHROOM RISOTTO 830

Assorted Mushrooms,
Duxelles Mayo

SEAFOOD RISOTTO 1600

Shrimp Risotto, Grilled Octopus, Bisque Sauce

MAINS TO SHARE

CHATEAUBRIAND 4950

(Serves Two or More)

600g Imported Beef Tenderloin

Served with Roasted Vegetables and 3 Sauces

WHOLE SEABASS 3890

(Serves Two)

Black Rice Quinoa, Yuzu Kosho Butter,

Sun Dried Tomatoes

LAMB SHANK 2200

(Serves Two)

Slow-Cooked Lamb Shank, Spicy Tomato Orzo

BUTTERFLIED CHICKEN 2100

(Serves Two)

Whole Roasted Chicken, Roasted Broccoli and

Sweet Potato

SIDE DISHES

POTATO PURÉE 250

CHARRED BROCCOLI, CHILI BUTTER 260

PAN-SEARED MUSHROOMS 280

LIME CORIANDER RICE 290

DESSERT

PISTACHIO FONDANT 510

White Chocolate, Pistachio,
Cardamom Ice Cream

BAKED CHEESECAKE 550

Mixed Berries

TIRAMISU FONDANT 450

Mascarpone Cheese, Cocoa

WARM CHOCOLATE SOUFFLÉ 520

Hazelnut Ice Cream, Caramel Sauce

APPLE TATIN 390

Caramelized Apples,
Vanilla Ice Cream

STICKY DATE PUDDING 420

Caramel Sauce, Date Ice Cream

ALLERGIES

In case you have any dietary requirements or allergies,
please inform your waiter as some dishes may contain
any of the below allergens

Gluten, Sesame, Nuts, Crustacean, Eggs, Fish, Milk,
Mustard, Celery, Peanuts, Soya, Shellfish, Lupins, Sulphite,
Molluscs

Vegan options are available upon request

(S)- Spicy

(V)- Vegan

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