

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

**OCTOPUS CARPACCIO** 850  
Asian Dressing, Yuzu Mayo

**SALMON TATAKI** 825  
Seared Salmon, Coriander

**SEABASS CRUDO** 620  
Spring Onion, Yuzu Kosho

**BEEF TATAKI** 750  
Sweet Soy, Mushroom

**TUNA TARTARE** 670  
Orange Soy Dressing, Avocado, Yuzu Mayo

**SLICED SEABREAM** 890  
Red Jalapeño Dressing, Avocado, Basil Oil

## SALADS

**BEETROOT** 520  
Goat Cheese, Grapefruit, Arugula,  
Orange Vinaigrette

**KALE** 620  
Feta Crumble, Caramelized Walnuts

**SHRIMP** 850  
Mixed with Greens, Edamame,  
Ginger Soy Dressing

**GREEK QUINOA** 590  
Feta, Pomegranate and Black Olives

**SALMON** 1600  
Avocado, Wakame

## HOT STARTERS

### **GRILLED OCTOPUS 970**

Sliced Octopus, Potatoes, Pine Nuts

### **BEEF ARANCINI 680**

Fried Risotto Croquette, Truffle Mayo

### **FRIED FETA 570**

Fig Jam and Walnuts

### **SACHÍ FRIES 295**

Hand-Cut Potato Chips, Parmesan

### **SLICED BEEF 1220**

150g Beef Tenderloin, Miso Sauce

### **SHRIMP TEMPURA 850**

Spicy Teriyaki Mayo

### **CRISPY BEEF 820**

Fried Beef Strips, Sweet Soy,  
Mashed Potatoes

### **FRIED OCTOPUS 1350**

Al Pastor, Coriander Sauce

## NIGIRI & SASHIMI

### NIGIRI | 2 pcs

Fresh Salmon 495  
Tuna 410  
Octopus 510  
Shrimp 420

### SASHIMI | 4 pcs

Fresh Salmon 790  
Tuna 620  
Octopus 750

## URA MAKI ROLLS

### FLAMED EBI 595

Fried Shrimp, Crabstick, Avocado and Spicy Mayo

### CALIFORNIA 580

Crab, Avocado, Caviar

### AVOCADO SALMON 750

Salmon, Jalapeño, Black Ginger

### PHILADELPHIA 995

Salmon, Philadelphia,  
Smoked Salmon Topping, Teriyaki

### TRUFFLE SEABASS 640

Truffle Lemon Sauce, Caviar, Chili

### SPICY TUNA (S) 580

Spicy Minced Tuna, Avocado

### TORCHED SEABASS 690

Salmon, Fried Crab, Avocado, Spicy Mayo

### FRIED CRAB 490

Crab Mix, Avocado, Orange Soy

### SPICY SALMON (S) 730

Salmon Mix, Wasabi, Jalapeño Dressing

### SHIITAKE (V) 410

Avocado, Shiitake, Cucumber, Teriyaki

### SACHÍ NIGIRI SELECTION (2 Pcs Each) 1200

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

## MAINS

### **SHORT RIBS** 3200

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

### **FILET MIGNON** 2200

Mushroom Pepper Sauce

### **GRILLED SEA BASS** 1300

Choice Of:

- ☒ Miso Beurre Blanc
- ☒ Coriander Basil

### **SALMON STEAK** 1250

Spring Onion, Cauliflower Purée

### **RIGATONI ALLA NORMA** 660

Tomato and Cheese Sauce, Pine Nuts  
and Caramelized Eggplant

### **SHRIMP SPAGHETTI** 990

Shrimp, Yuzu Kosho Velouté, Chives

### **SEAFOOD RISOTTO** 1600

Shrimp Risotto, Grilled Octopus, Bisque Sauce

### **MUSHROOM RISOTTO** 830

Assorted Mushrooms, Duxelles Mayo

## 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 or More)

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

## ON THE SIDE

### POTATO PURÉE 250

### LIME CORIANDER RICE 290

### CHARRED BROCCOLI, CHILI BUTTER 260

### ROASTED MUSHROOMS 280

### ROASTED VEGETABLES 260

## DESSERT

**PISTACHIO FONDANT 510**  
White Chocolate, Pistachio,  
Cardamom Ice Cream

**BAKED CHEESECAKE 550**  
Mixed Berries

**TIRAMISU FONDANT 450**  
Mascarpone Cheese, Cocoa

**STICKY DATE PUDDING 420**  
Caramel Sauce, Vanilla Ice Cream

**WARM CHOCOLATE SOUFFLÉ 520**  
Hazelnut 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

All Prices are Inclusive of 12% Service Charge and VAT