

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