

Located in Marassi and nestled by the marina,
Sachí Marassi's menu is a culinary homage to the
Mediterranean Coast and the untamed beauty
of the North Coast, celebrating
life's finest pleasures: friends, food and fun.

#CHILDOFJOY

From the Sea

SEARED TUNA 935

Yuzu Truffle Dressing, Pickled Onion

SALMON TATAKI 990

Spicy Ponzu Sauce

CEVICHEs

SEA BASS, Jalapeño Sauce 920

SEA BREAM, Truffle Lemon Sauce 960

SALMON, Lemon Orange Sauce 945

CEVICHE PLATTER (To Share) 2600

Sea Bass, Sea Bream and Salmon

WHOLE SEA BREAM SASHIMI (To Share) 2350

Sauces: ✕Orange Soy ✕Harissa ✕Truffle Soy

Sushi

SPICY SALMON (S) 830

Fresh Salmon, Avocado, Jalapeño Dressing

FLAMED EBI 790

Fried Shrimp, Avocado and Torched Spicy Mayo

FRIED CRAB 680

Crab Mix, Avocado, Orange Soy

TORCHED SEA BASS 780

Fried Crab, Avocado, Miso Mayo

TRUFFLE SEA SCALLOP 980

Shrimp, Avocado, Truffle Mayo, Pickled Ginger

WAGYU ROLL 1450

Avocado, Minced Wagyu Beef, Truffle Mayo

SPECIAL NIGIRI SELECTION (2 pcs each) 1450

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

Starters

SACHÍ FRIES 320

Hand-Cut Potato Chips, Parmesan

GRILLED EGGPLANT 680

Feta Crumble, Semi-Dried Tomatoes, Pesto, Tahini
Ponzu Sauce

SLICED SHRIMP 890

Bell Pepper Dressing

LAMB CHOPS 2900

Grilled Australian Lamb Chops, Miso Honey

WAGYU CARPACCIO 2500

Fried Parmesan, Citrus Ponzu, Dashi Mayo

BEEF TATAKI 920

Sweet Soy, Mushroom

FRIED FETA 720

Fig Jam, Walnuts

SLICED BEEF 1400

Miso Sauce

BEEF EMPANADA 680

Slow-Cooked, Chimichurri Sauce,
Parmesan

SHRIMP TEMPURA 890

Spicy Teriyaki Mayo

BEEF ARANCINI 780

Fried Risotto Croquettes Filled with Mozzarella,
Truffle Mayo

WAGYU BURGER 2750

Melted Cheese, Sautéed Mushroom, Duxelles Mayo

WAGYU KATSU SANDO 2800

Breaded Wagyu, Tonkatsu Sauce

Salads

GREEK QUINOA SALAD 780

Feta, Onions, and Black Olives

SHRIMP SALAD 1250

Cabbage Mix, Sesame

BEEF SALAD 940

Arugula, Cucumber, Miso Sauce, Jalapeño Dressing

CAPRESE SALAD 875

Mozzarella, Mix of Tomatoes, Rucola and Pesto

Mains

STEAK ET FRITES 3850

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

FILET MIGNON 2800

Mushroom Pepper Sauce

SHORT RIBS 4250

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

SALMON STEAK 1700

Red Bell Pepper Butter Sauce

GRILLED SEA BASS 1600

Choice of: Miso Beurre Blanc or Coriander Basil

SHRIMP LINGUINE 1650

Shrimp, Sea Bass and Turmeric Saffron Cream

RIGATONI ALLA NORMA 720

Tomato Sauce, Caramelized Eggplant

MUSHROOM RISOTTO 1100

Assorted Mushrooms, Duxelles Mayonnaise

OPEN BEEF LASAGNA 1100

Beef Ragout, Beef Carpaccio, Parmesan Espuma

Side Dishes

TURMERIC RICE 320

LIME CORIANDER RICE 320

POTATO PURÉE 320

RUCOLA SALAD 340

GRILLED VEGETABLES 320

Mains to Share

CHATEAUBRIAND 5500

Imported Beef Tenderloin (600g)
Roasted Vegetables with Two Sauces:
Green Peppercorn, Truffle Mayo

LAMB SHANK 2500

Slow-Cooked Lamb Shank, Spicy Tomato Orzo

SACHÍ'S SEAFOOD RICE 3450

Curry Rice with Crispy White Fish Fillet,
Grilled Shrimp and Sea Bass

WHOLE SEA BASS 3650

Grilled, Turmeric Rice and Sauce of Your Choice:
Miso Beurre Blanc or Limone

LOBSTER SPAGHETTI 4550

Grilled Imported Lobster, Minced Shrimp, Bisque Sauce

Desserts

PISTACHIO FONDANT 550

White Chocolate, Pistachio, Vanilla Ice Cream

SOFT CHOCOLATE SOUFFLÉ 650

Hazelnut Ice Cream, Caramel Sauce

LEMON CURD 490

Lemon Cream, Lemon Sorbet Ice Cream

STICKY DATE PUDDING 490

Caramel Sauce, Vanilla Ice Cream

TIRAMISU FONDANT 520

Mascarpone Cheese, Cocoa

FRUIT PLATTER (To Share) 1500

Selection of Seasonal Fruits

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, Lupins, Sulphite, Molluscs
Vegan options are available upon request

(S)- Spicy

(V)- Vegan