

SACHI

ALMAZA

EXCITEMENT SEEPED THE FIRST
TIME WE SAW ALMAZA S BEACH; IT INSPIRED US TO DESIGN
A LIGHT MENU WITH LAYERS OF COMPLEXITY MIMICKING
THE SCENERY AT BAY.

SACHI ALMAZA S MENU WAS DESIGNED TO TAKE
YOU ON A JOURNEY OF BEACHES AND SUNSETS WORLDWIDE
ON ONE OF THE MOST CAPTIVATING BAYS; ALMAZA.
HIGHLIGHTS INCLUDE SEAFOOD WITH THE ADDITION
OF SOME EXCITING MEAT DISHES.

#CHILDOFJOY



LIGHT & FRESH

POACHED SHRIMP 410

Avocado And Mango Sauce

SALMON TARTARE 450

Mixed With Caviar,
Nori Tostada

BEEF TATAKI 390

Sweet Soy, Mushroom

WATERMELON & FETA 275

Caramelized Olives,
Thyme Dressing

GREEK QUINOA SALAD 295

Feta, Pomegranate
And Black Olives

GREEN SALAD 220

Caramelized Walnuts

SHRIMP SALAD 380

Cabbage Mix, Peanuts

CEVICHE'S

SEA BASS 345

Jalapeño Sauce

SEA BREAM 390

Truffle Lemon Sauce

SALMON CEVICHE 455

Coconut Leche De Tigre

SACHI'S CEVICHE PLATTER (TO SHARE) 1175

Sea Bass, Sea Bream
And Salmon

WHOLE SEA BREAM SASHIMI (TO SHARE) 780

Sauces: Ginger Infusion,
Lemongrass Dressing, Citrus
Truffle

OCTOPUS CARPACCIO 390

Lemon Dressing, Yuzu Mayo

SALMON TATAKI 470 Seared Salmon Coriander

All Prices are inclusive %12 service charge and vat

MAKI ROLL

FRIED SHRIMP

320

Avocado, Teriyaki Mayo

CRISPY SALMON

385

Nori Tempura, Avocado
And Cucumber

FLAMED CRAB

320

Spicy Mayo, Avocado And
Pickled Peppers

TRUFFLE TUNA

385

Mixed with Avocado,
Crispy Rice

SHRIMP RELISH

385

Crab, Cheese
And Mayo

HOT STARTERS

SACHI FRIES 170

Hand-Cut Potato Chips,
Parmesan

FRIED FETA 310

Fig Jam, Walnuts

SLICED BEEF 565

Miso Sauce

SHRIMP TEMPURA 455

Chipotle Mayo

FRIED OCTOPUS 590

Al Pastor, Coriander Mayo

TRUFFLE

MUSHROOM BURGER 410

Cheese And Truffle Mayo

CALAMARI 375

Tzatziki

SHORT RIBS EMPANADA 425

Chimichurri Sauce, Parmesan

All Prices are inclusive %12 service charge and vat

MAINS

BEEF CARBONARA
525

Beef Stripes, Bacon
Cream

**RIGATONI ALLA
NORMA**
415

Tomato Sauce,
Caramelized Eggplant

**SEAFOOD
SPAGHETTI**
525

Grilled Shrimp, White
Fish Gravlax, Yuzu
Cream

FILET MIGNON 1470

Imported Beef Tenderloin,
Sauce of your choice Green
Peppercorn or Red Wine

**HONEY GLAZED
SALMON STEAK 790**

Miso Hollandaise Sauce

SEA BASS STEAK 570

Miso Beurre Blanc

SIDE DISHES

Tumeric Rice **90**

Lime Coriander Rice **90**

Potato Purée **130**

Roasted Mushrooms **130**

All Prices are inclusive %12 service charge and vat

MAINS TO SHARE

WHOLE SEA BASS (TO SHARE) 1520

Grilled Served with
Turmeric Rice & Sauce of
your choice Miso Beurre
Blanc or Limone

SACHI'S SEAFOOD RICE (TO SHARE) 1660

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

GLAZED SHORT RIBS (TO SHARE) 2685

Onion Caramel And Sweet
Soy Rice

CHATEAUBRIAND (TO SHARE) 3700

Imported Beef Tenderloin
(600G), Served with Roasted
Vegetables and Two Sauces
Green Peppercorn or Red
Wine

All Prices are inclusive %12 service charge and vat

DESSERT

CHOCOLATE SOUFFLÉ 335

Hazelnut Ice Cream

BASQUE CHEESECAKE 310

Tahini And White Chocolate Sauce,
Almonds

CITRUS BABA 230

Caramelized Pistachios, Chantilly

COOKIES & ICE CREAM SANDO 310

Milk Chocolate Sauce

STICKY DATE PUDDING 230

Vanilla Ice Cream

FRUIT PLATTER (TO SHARE) 550

Lemongrass Crème Brûlée,
Seasonal Fruits

All Prices are inclusive %12 service charge and vat