

HAPPY HOUR BY BOMAKI

Available from 6pm to 8pm

(O(KTAIL, WINES, BEERS 14€

★PREMIUM 16€

SOFT DRINK 10€

EA(H (O(KTAIL IS A((OMPANIED BY A SELECTION OF TASTY DELIGHTS

Edamame, Nachos 4 pieces Uramaki Dragon Classic 4 pieces Uramaki Salmon Teriyaki





TROPI(AL BREEZE	8,00
Vodka 42 Below, grapefruit, mint syrup and maracuja	
(AIPIRINHA	
CachaÇa Leblon, lime and sugar - classic	7,50
With exotic fruits: maracuja or mango	8,00
(AIPIRINHA SAKE	
Sake, lime and sugar - classic With exotic fruits: maracuja or mango	7,50
(AIPIROSKA	
Vodka 42 Below, lime and sugar - classic	7,50
With exotic fruits: maracuja or mango	8,00
BRAZILIAN (OOLER	9,00
Bombay Sapphire gin, lime, mango, maracuja, ginger ale	
EXOTI(SPRITZ	8,00
Aperol, prosecco, mango	
MOJITO SAKE	
Sake, soda, lime, mint and sugar - classic With exotic fruits: maracuja or mango	7,50 8,00
with exotic fruits, maracuja of mango	0,00
GIN TONI((ORNER	
BOMBAY SAPPHIRE - (LASSIC LONDON DRY	9,00
★ GRAPEFRUIT MALFY - ITALIAN WITH PINK GRAPEFRUIT FLAVOUR	12,00
★ MARE - GIN MEDITERRANEAN AND AROMATI(12,00
★ HENDRI(K'S - REFRESHING WITH A STRONG (HARACTER	12,00
	12,00
(LASSI(S	
MOJITO	
Rum, soda, lime, mint and sugar - classic With exotic fruits: maracuja or mango	7,50
SPRITZ	8,00
Aperol/Campari, prosecco, soda	7,50
PALOMA (AZADORES	9,00
Tequila Cazadores, lime, grapefruit soda	·
★ PALOMA PATRON	12,00
Tequila Patron, lime, grapefruit soda	
MARGARITA	
Tequila Cazadores Triple sec, lime - classic	8,50
With exotic fruits: maracuja or mango ★ Patron	9,00 12,00
AMERI(ANO	8,00
Martini Bitter Riserva, Vermouth, soda and orange	5,00
NEGRONI	8,00
Martini Bitter Riserva, Gin Bombay Sapphire, Vermouth and orange	-,
SBAGLIATO	8,00
Martini Bitter Riserva, Vermouth, sparking wine and orange	5,00

AL(OHOL FREE

VIRGIN MOJITO		7,00
classic, mango or maracuja		
VIRGIN (AIPIRINHA classic, mango or maracuja		7,00
WINES		
WHITE WINES	GLASS	вотт.
BROLETTINO LUGANA Ca dei Frati (Lombardy)		35,00
SHARJS RIBOLLA GIALLA Livio Felluga (Friuli Venezia Giulia)		30,00
SAVVIGNON FALLWIND St. Michael Eppan (Trentino Alto Adige)	6,50	28,00
GEWURZTRAMINER St. Michael Eppan (Trentino Alto Adige)	6,00	26,00
(HARDONNAY LA FUGA Tenuta Donnafugata (Sicily)	6,50	26,00
FALANGHINA DEL SANNIO Mastrobernardino (Campania)	6,00	24,00
VERMENTINO Sella & Mosca (Sardinia)	6,00	23,00
RED WINE	GLASS	вотт.
PINOT NOIR St. Michael Eppan (Trentino Alto Adige)	6,50	26,00
RoSÈ WINE		вотт.
ROSA DEI FRATI Ca dei Frati (Lombardy)		30,00
SPARKLING		
	GLASS	вотт.
·	10,00	60,00
SATEN BRVT Monterossa (Franciacorta)		40,00
PROSE((O DI VALDOBBIADENE Astoria (Veneto)	6,50	23,00
REERS		
PORETTI 4 LUPPOLI (I)		6,50
Italian craft beer		
ASAHI 0,33 (I) Japanese beer		6,50
KIRIN 0,33 (1)		6,50
Japanese beer		
BRANQVINHA 0,33 (1)		6,50
Our white craft beer with the delicate taste of lime and g	ginger	
SOFTDRINK		
(o(A (oLA/ (o(A ZERO/ FANTA		5,00
ESTATHE LIMONE/PES(A		5,00
SAN BENEDETTO STILL WATER		2,00
SAN BENEDETTO WATER WITH GAS		2,00

Do you have allergies or intolerances?

Contact our staff to find the best solution for you together!

Ingredients marked with $^\circ$ may be frozen or deep-frozen at origin. The dishes served may contain substances that may cause allergies or intolerances.

TO EAT

EDAMAME°	3,00
soya (6) pods with salt	•
NA(HOS (HEESE & JALAPENOS	7,00
corn triangles, cheese (7), jalapenos	• • • •
(OD BOLINHOSO	6,00
6 pz di polpette (1,3,6,7) di baccalà (4)	
con salsa sweet chilli mango (1,4,5,6,11)	
(oxinha°	6,00
6 pcs of cod (4) fishballs (1,3) with sweet chilli	
mango sauce (1,4,5,6,11)	
PRAWNS ROLLS	6,50
breaded prawns° with Japanese panko teriyaki	
sauce (1,6), spicy cream (3) and curry powder	

VRAMAKERIA (4 PIE(ES)

DRAGON (LASSI)	6,00
rice, seaweed, breaded prawns°(1,2), avocado, mayonnaise (3),	
teriyaki sauce (1,6), sesame seeds (11)	
YELLOW DRAGON	5,50
rice, seaweed, breaded prawns°(1,2), tempura crisps (1),	
mayonnaise (3), teriyaki sauce (1,6), sesame seeds (11)	
(RISPY SALMON	6,00
rice, seaweed, salmon tartare (4), philadelphia (7), almond flakes (8),	
avocado, teriyaki sauce (1,6), sesame seeds (11)	
TERIYAKI SALMON	6,50
rice, seaweed, seared salmon carpaccio (4), breaded prawns°(1,2),	
avocado, spicy cream (3), teriyaki sauce (1,6), sesame seeds (11)	
TERIYAKI TUNA	7,00
rice, seaweed, tuna tartare (4), breaded prawns°(1,2), avocado,	
spicy cream (3), teriyaki sauce (1,6), sesame seeds (11)	

Allergens List

Di Below are the ingredients considered allergens and next to them the reference number of the allergen according to EC Reg. 1169/2011 Allergen table displayed

Fishery products are purchased fresh and subjected to aremediation treatment as required by Reg. 853/04

- 1 CEREALS CONTAINING GLUTEN
- (wheat, rye, barley, oats, spelt, kamut, or their hybridised strains and products)
- 2 CRUSTACEANS and crustacean products
- 3 EGGS and egg products
- 4 FISH and fish products
- 5 PEANUTS and peanut products
- 6 SOYBEANS and soy products
- 7 MILK and milk products

- 8 NUTS (almonds, hazelnuts, acangiú nuts, pecans, Brazil nuts,
- Queensland nuts and derived products)
- 9 CEDAR and derived products
- 10 MUSTARD and derived products
 11 SESAME SEED and derived products
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 12 SULPHUR DIOXIDE AND SULPHITES
- in concentrations > 10 mg/kg or 10 mg/l expressed as S02
- 13 LUPIN and products derived

During our preparations, cross-contamination cannot be excluded. Therefore, all our dishes may contain the following allergenic substances according to Regulation (EU) No. 1169/2011 - Annex II: fish and fish products, molluscs and mollusc products, crustaceans and crustacean products, cereals containing gluten, eggs and egg products, soya and soya products, milk and milk products, sulphur dioxide and sulphites, nuts, celery and celery products, lupins and lupin products, peanuts and peanut products, mustard and mustard products, seesame seeds and sesame seed products. For any information on substances and allergens, please refer to the appropriate documentation that will be provided by the staff on duty upon request. All fish products are thawed. In accordance with Annex III, Section VIII, Chapter 3, letter D of Regulation (EC) No. 853/2004, as amended by Regulation (EU) No. 1276/2011, fish intended to be consumed raw or practically raw may have undergone a preventive reclamation treatment.