



WINES 0,1 l

White

Silvaner
Weingut Franz
Rheinhessen, Germany^N 6

Red

Bodegas Salentein
Malbec, Cabernet Sauvignon, Merlot,
Petit Verdot, Cabernet Franc
Mendoza, Argentina^N 10

For a further selection please ask our BLEND team.

APERITIFS

Brahma Chop (0,33 l) 6
Banana Bread Old Fashioned 14
Yasmin's Ginger 14

SIGNATURE DRINK

Mango sorbet infused with
Louis Pommery England Brut 10

Welcome to the BLEND –
home of South America's
and Japan's best classics.

DESSERTS

Volador / Passion fruit /
Red bean^{A,B,C} 12

Panna cotta / Rhubarb /
Strawberry / Mate^B 12

Banana cake / Chocolate /
Cashews^{A,B,C,E} 12

BREAD

Sourdough bread /
BLEND dip duo^{C,N} 6

STARTERS

Tuna ceviche/ Yellow bell pepper /
Spring onion / Cucumber /
Brick dough^{C,F,H,H,I,J} 18

Taco / minced pork /
Sriracha sauce / Coriander / Lime /
Roasted onion^{B,C,F,G,H} 14

Corn dumpling / Teriyaki
mushrooms / Pea cream / Sushi
ginger / Mint yoghurt^{A,B,C,G,H} 14

Beetroot ceviche / Soya / Sesame /
Avocado / Raspberry^{C,B,D,F,G,H,I} 14

Corn soup / Lemon oil /
Croûtons^{B,H,N} 12

• with shrimp tartar^K 16

SIGNATURE DISHES

Angus beef tartar / Pickled red
onions / Chipotle mayonnaise /
Sourdough bread^{A,C,H} 21

Beef filet / Miso jus / Roasted onion /
Tomatoes / French fries^{F,G,H,I,N} 42

MAIN DISHES

Fine white noodle / Verde /
Parmesan / Walnut^{A,B,C,E,H,I} 15

Gilthead / Mango / Bean corn
salad / Chorizo oil^{G,H,J,N} 28

Rump filet / Sweet potato /
Broccoli / Salsa criolla^{G,H,M} 32

Fried chicken / Guacamole /
Tomato / Parsley^{A,B,C,H} 28

BBQ salmon/ Coconut milk / green
asparagus / Sesame praliné^{D,F,G,H,J} 28

Bowl / Sweet potato / Wild rice /
Avocado / Mangetouts / Mango /
Lime^{F,G,H} 24

Oven baked melanzani / Shiitake /
Pointed peppers / Chimichurri /
Pine nuts^{F,G,H} 24

SIDE DISHES

Papas arrugadas 5

Wild rice 5

Skin on French fries 5

Chili corn polenta cream^{B,C} 5

Pimientos de Padrón 5

MENU

Taco / minced pork /
Sriracha sauce / Coriander /
Lime / Roasted onion

Corn soup / Lemon oil /
Croûtons

Rump steak / Sweet potato /
Broccoli / Salsa criolla

Panna cotta / Rhubarb /
Strawberry / Mate

3 Course + Bread 49

4 Course + Bread 59

VEGAN MENU

Beetroot ceviche / Soya /
Sesame / Avocado /
Raspberry

Oven baked melanzani /
Shiitake / Pointed peppers /
Chimichurri / Pine nuts

Volador / Passion fruit /
Red bean

+ Bread 40

Opening Times

18:00 – 23:00 h
Kitchen until 22:00 h
Menus until 21:30 h



Let us meet your needs. Please
inform our staff if you have special
nutritional needs, food allergies or
food incompatibilities.

A Eggs*
B Lactose*
C Grains containing gluten*
D Peanuts*
E Nuts*
F Sesame*
G Soya beans*
H Celery*1

Mustard*
J Fish*
K Crustaceans*
L Molluscs*
M Lupin*
N Sulphur dioxide, sulphite*
*and products derived from them