

# Barceló Huatulco



## Starters

Miso Soup

Gohan Rice

Nigiris

EBI- Shrimp

Sake - Salmon

UNAGI-Eel

TAKO-Octopus

MAGURO-Tuna

KANIKAMA-Crab

# Salads

## Sunomono Salad

Nori seaweed and sesame vinaigrette.

## Fresh Seaweed Salad

With seared sesame-crusted Tuna.

## Fried Shrimp

With grated soy

# Maki Rolls

## Samaki-Roll

Salmon, avocado, cucumber, cream cheese and sesame seeds.

## Tori Roll

Oyster, chipotle chili, manchego cheese, carrot and eel sauce.

\*Fried dish

# Eby-Roll

Shrimp, cream cheese and avocado with masago.

\*Fried Dish

# California

Shrimp, cucumber, avocado and cream cheese.

# Fruit Roll

Cream cheese, cucumber and carrot with seasonal fruit.

# Rainbow

Shrimp, octopus, crab, masago, eel, avocado, cream cheese and cucumber.

# Unagi-Roll

Cucumber, carrot, cream cheese and eel.

## Temakis

# Magurotheme

Tuna and cream cheese served with Tampico sauce.

# Premium

Shrimp filled with cream and Manchego cheese served with eel sauce.

# Nikishi

Rice ball stuffed with vegetables, cheese, shrimp and chicken. Served with hibiscus sauce.

## Sauces

- § Tampico sauce
- § Eel sauce
- § Mango Sauce
- § Soy sauce
- § Wasabi
- § Ponzu sauce with habanero

## Sashimis

# Tuna

# Salmon

## Specials

- ⌘ Tuna sashimi and salmon roe.
- ⌘ Warm salmon sashimi

## Desserts

- ⌘ Tapioca
- ⌘ Tempura Ice Cream
- ⌘ Kamelado
- ⌘ Coconut and Red Fruits Jelly

*Drinks are charged in any category.*

*Eating raw food is at your own responsibility.*

*The foods mentioned in this menu have an extra charge, except for Premium Level category. Prices in Mexican pesos, include taxes.*