

Located in Marassi and nestled by the marina, Sachí Marassi is dedicated to curating an exquisite fine dining experience.

Our 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.

**#CHILD OF JOY**

## *From the Sea*

### **CEVICHE**

✕ Sea Bass, Jalapeño Sauce 620

✕ Sea Bream, Truffle Lemon Sauce 670

✕ Salmon, Coconut Leche de Tigre 670

**Ceviche Platter** (To Share) 1900

Sea Bass, Sea Bream and Salmon

**WHOLE SEABREAM SASHIMI** (To Share) 1600

Sauces ✕ Orange Soy ✕ Harissa ✕ Truffle Soy

**SLICED SEABASS** 575

Chili Yogurt, Basil Pesto

**SALMON TARTARE** 760

Avocado, Basil Oil

**OCTOPUS CARPACCIO** 580

Lemon Dressing, Yuzu Mayo

**SALMON TATAKI** 695

Octo Sauce, Coriander

## *Maki Selection*

**FRIED EBI** 575

Avocado, Teriyaki Mayo

**FLAMED CRAB** 490

Spicy Mayo, Avocado and Pickled Peppers

**TRUFFLED TUNA** 620

Avocado, Crispy Rice

**AVOCADO SALMON** 620

Jalapeño, Black Ginger

**SHRIMP RELISH** 520

Crab, Cream Cheese and Mayo

**SPICY SALMON** 570

Avocado, Spicy Mayo

**SACHÍ'S ARANCINI ROLL** 745

Squid Ink Seafood Arancini and Spicy Salmon  
Maki, Miso Mayo

**SPECIAL NIGIRI SELECTION** (2 pcs each) 945

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

## Starters

**SACHÍ FRIES 250**

Hand-Cut Potato Chips, Parmesan

**WARM SHRIMP 675**

Lemon Garlic Dressing

**BEEF TATAKI 790**

Sweet Soy, Mushroom

**FRIED FETA 580**

Fig Jam, Walnuts

**SLICED BEEF 1200**

Miso Sauce

**EMPANADA 620**

Slow-Cooked Short Ribs, Chimichurri Sauce,  
Parmesan

**SHRIMP TEMPURA 780**

Spicy Teriyaki Mayo

**BEEF ARANCINI 595**

Fried Risotto Croquettes Filled with Mozzarella,  
Truffle Mayo

**GRILLED PRAWNS 780**

Tomato Beurre Blanc Sauce

**MUSHROOM BURGER 700**

Cheese, Mushroom Duxelles, Truffle Mayo

## Salads

**GREEK QUINOA SALAD 585**

Feta, Onions, Pomegranate, Black Olives

**GREEN SALAD 485**

Caramelized Walnuts, Apples, Parmesan

**SHRIMP SALAD 675**

Cabbage Mix, Peanuts

**CAPRESE SALAD 585**

Mozzarella Chunks, Mix of Tomatoes, Rucola,  
Pesto

## *Mains*

### **FILET MIGNON 2100**

Imported Beef Tenderloin, Sauce Of Your Choice

✕ Green Peppercorn

✕ Truffle Mayo

### **SHORT RIBS 2750**

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

### **WAGYU SIRLOIN 3270**

Australian Beef Sirloin, Marble Score 7/8,  
Roasted Potatoes, Green Peppercorn

### **SALMON STEAK 1450**

Yogurt Tahini

### **SEA BASS STEAK 1200**

Miso Beurre Blanc

### **SAFFRON LINGUINE 940**

Shrimp, Sea Bass and Saffron Cream

### **RIGATONI ALLA NORMA 645**

Tomato Sauce, Caramelized Eggplant

### **MUSHROOM RISOTTO 780**

Assorted Mushrooms, Duxelles Mayo

## *Side dishes*

**TURMERIC RICE 210**

**LIME CORIANDER RICE 210**

**POTATO PURÉE 240**

**ROASTED MUSHROOMS 260**

## *Mains to Share*

### **CHATEAUBRIAND 4800**

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

### **LAMB SHANK 1855**

Slow-Cooked Lamb Shank, Spicy Tomato Orzo

### **SACHÍ' SEAFOOD RICE 2400**

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

### **WHOLE SEA BASS 3100**

Grilled, Turmeric Rice and Sauce Of Your Choice  
✕ Miso Beurre Blanc ✕ Limone

### **SHRIMP SPAGHETTI 1850**

Chili Tomato Sauce, Basil Oil and Stracciatella

## *Desserts*

### **SOFT CHOCOLATE SOUFFLÉ 510**

Hazelnut Ice Cream, Caramel Sauce

### **BASQUE CHEESECAKE 480**

Tahini and White Chocolate Sauce, Almonds

### **COOKIES AND ICE CREAM SANDO 480**

Milk Chocolate Sauce

### **STICKY DATE PUDDING 390**

Caramel Sauce, Vanilla Ice Cream

### **TIRAMISU FONDANT 390**

Mascarpone Cheese, Cocoa