SACHÍ, whose name translates as 'Child of Joy' is a homegrown restaurant celebrating life's simple pleasures: family, food, and friends. As you go through our menu, embark on a culinary voyage with a fusion of Mediterranean and Japanese flavors, which promises an unforgettable gastronomic experience.

Our chefs combine contemporary techniques and daring combinations. These are the features we embrace at SACHÍ.

#CHILDOFJOY

TO START

OCTOPUS CARPACCIO 620

Lemon Dressing, Yuzu Mayo

SALMON TATAKI 720 Seared Salmon, Coriander

SEA BASS TARTARE 585 Lemon Leaf Dressing

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BEEF TATAKI 620 Sweet Soy, Mushroom

TUNA TARTARE 520 Avocado, Orange Ponzu

FRIED OCTOPUS 825 Al Pastor, Coriander Sauce

WARM SHRIMP 740 Lemon Garlic Dressing

BEEF ARANCINI 620 Fried Cheese Croquettes, Truffle Mayo

FRIED FETA 490 Fig Jam And Walnuts

SACHÍ FRIES 250 Hand-Cut Potato Chips, Parmesan

SLICED BEEF 1200 150g Beef Tenderloin, Miso Sauce

SHRIMP TEMPURA 660 Spicy Teriyaki Mayo

FRIED CALAMARI 540 Citrus Yogurt

CRISPY BEEF 680 Fried Beef Strips, Sweet Soy, Mashed Potatoes

GRILLED PRAWNS 710 Tomato Beurre Blanc Sauce

SALADS

KALE 470

Feta Crumble, Caramelized Walnuts

GREEN 375

Mixed Green, Caramelized Walnuts, Parmesan

SHRIMP QUINOA 520

Crispy Quinoa, Mesclun, Bell Peppers, Tomatoes

SALMON SALAD 1200

Avocado, Wakame

CAESAR 580

Grilled Chicken, Charred Mixed Lettuce, Parmesan

MAINS

SEAFOOD SPAGHETTI 840

Grilled Shrimp, White Fish Gravlax, Yuzu Cream

RIGATONI ALLA NORMA 620

Tomato and Cheese Sauce, Pine Nuts and Caramelized Eggplant

TRUFFLE RAVIOLI 485

Filled With Burrata and Mushroom, Truffle Cream Sauce

CRISPY BEEF ORZO 675

Sweet Soy Orzo, Fried Beef Strips, Edamame

MUSHROOM RISOTTO 760

Assorted Mushrooms, Duxelles Mayo

GRILLED SEA BASS 1150

Miso Beurre Blanc, Parsley Oil

SALMON STEAK 1300

Tahini Sauce, Walnut and Cherry Tomato Salsa

FILET MIGNON 1850

Served With Sauce Of Your Choice:

X Truffle Mayo X Green Peppercorn X Red Wine

MAINS TO SHARE

LAMB SHANK 1900

(Serves Two) Slow-Cooked Lamb Shank, Spicy Tomato Orzo

CHATEAUBRIAND 4250

(Serves Two or More) 600g Imported Beef Tenderloin Served With Roasted Vegetables and Three Sauces

BUTTERFLIED CHICKEN 1700

(Serves Two) Whole Roasted Chicken, Garlic and Soy Dressing, Roasted Broccoli and Potato

ON THE SIDE

MASHED POTATO 250

LIME CORIANDER RICE 190

CHARRED BROCCOLI, CHILI BUTTER 260

ROASTED MUSHROOMS 260

ROASTED VEGETABLES 260

SUSHI

SASHIMI | 4 pcs

Fresh Salmon 600 Tuna 470 Octopus 470

NIGIRI | 2 pcs

Fresh Salmon 410 Tuna 350 Octopus 350 Shrimp 350

SPECIAL URA MAKI

CALIFORNIA 510

Crab, Avocado, Caviar, Yuzu Kosho Mayo

AVOCADO SALMON 570

Salmon, Jalapeño, Avocado, Black Ginger

PHILADELPHIA 620

Salmon, Philadelphia, Smoked Salmon Topping, Teriyaki

CRUNCHY 540

Shrimp Tempura, Asparagus, Jalapeño, Teriyaki Mayo

SPICY TUNA 535

Spicy Minced Tuna, Avocado, Rocca, Dozo Sauce

FLAMED CRAB 435

Spicy Mayo, Avocado, Pickled Peppers

SHRIMP DYNAMITE 590

Shrimp Tempura, Cream Cheese, Salmon, Teriyaki

SPICY SALMON MAKI 590

Avocado, Carrots, Diced Salmon and Spicy Mayo

SHIITAKE (V) 390

Avocado, Shiitake Mushroom, Cucumber, Teriyaki Sauce

SACHÍ NIGIRI SELECTION 935

(2 Pieces Each) Beef Parmesan, Salmon and Coriander Mayo, Sea Bream and Grilled Avocado, Truffle Shrimp

(V) - Vegan

DESSERT

BASQUE CHEESE CAKE 410

Tahini And White Chocolate Sauce, Almonds

TIRAMISU FONDANT 390

Mascarpone Cheese, Cocoa

MISO FONDANT 350

Miso And White Chocolate, Vanilla Ice Cream

STICKY DATE PUDDING 355

Caramel Sauce, Vanilla Ice Cream

SOFT CHOCOLATE SOUFFLÉ 450

(Serves Two) Hazelnut Ice Cream

ALLERGIES

In case you have any dietary requirements or allergies, please inform your waiter as some dishes may contain any of the below allergens

Gluten, Sesame, Nuts, Crustacean, Eggs, Fish, Milk, Mustard, Celery, Peanuts, Soya, Shellfish, Lupins, Sulphite, Molluscs

Vegan options are available upon request

All Prices are Inclusive of 12% Service Charge and VAT