

STARTERS

Carpaccio

(Vaca rubia vacuum)
carpaccio served with rocket,
parmesan cheese and truffle oil.

Red Tuna tartar

with avocado, wakame,
wasaby mayonnaise, soja,
sesam seeds, crunchy onion,
strawberry foam.

Smoked Burrata

with romesco sauce, rocket, basil,
tomato and green garlic oil.

Guotie

With blue lobster and sea urchin,
lobster juss and tropical fruits.

Goat Cheese and beetroot panacotta

with pickled cucumber, apple and
balsamic vinegar.

Amélie Oysters

6, 8 or 12
with punzu sauce and
champagne foam.

XaXa Salmon Ceviche

citric and herbs sesame
marinate.

Iberian Bellota Ham

served with pantumaca.

APERITIF

XaXa Cocktail

Rosemary infusion, Lime, V2C Orange Gin.

Japanese Dream

Aviation gin, Cucumber, Wasabi, Lemon.

London Calling

Pims, Bombay Sapphire, lemonade.

Purple Fiction

Ca' del bosco, lavender infusion, lemon.

SALADS

Caramelised Goat Cheese

with tempered salad, fresh orange slices with pinenut vinaigrette.

Caesar

with chicken breast or shrimps,
cherry tomato, caesar dressing, croutons and parmesan cheese.

Tuna

with cherry tomato, black olive, avocado, cucumber,
crunchy red onion and tzaziki sauce.

Green

mixed leaves, avocado, cucumber, honey and mustard dressing.

KIDS MENU

Frikadel

with french fries

Chicken Nuggets

with french fries

SUSHI

XaXa Futomaki

Anguilla, hamachi, cucumber
carrot, avocado.
Served with wakame

Nigiri 2 pieces

Salmon/ Tuna/ White fish.

Sashimi

6, 9, 18 or 36
Salmon/ Tuna/ White fish/ Mix.

Tofu Maki

Tofu, kampo, avocado, miso
estragon sauce.

Spicy Tuna Roll

Red tuna, cucumber, shallot,
spicy mayonaise.

Salmon Torched Roll

Cani mix, avocado, wasabi
mayonaise and unaghi sauce.

Crispy Duck Roll

Duck tempura, carrot, cucumber,
hazelnuts, wasaby mayonaise and
hoysin sauce.

Vegetarian Roll

Spinach, avocado, green asparagus, miso
estragon sauce.

Rainbow Roll

Shrimp tempura, wasabi mayo, salmon,
tuna, white fish, avocado, unaghi sauce.

Alaska Roll

Salmon, avocado, cream cheese.

Ebi Tempura Roll

Prawn tempura, avocado, red tobiko,
spicy mayonaise

Chef Plate Selection

30/60 pieces

Selection of mix sashimi / nigiri and Uramaki.

MAINS

Beef Tournedò 200gr

with turnip and celery cream, tomato powder,
bacon, cheese and potatoes graten.

Lamb Rack

cauliflower foam, liquorice juice served with
ratatouille.

XaXa 100% Wagyu burger 200gr

cheese, crunchy onion, salad and
tomatoes.

T-Bone of Rib-eye 800gr

With roasted red pepper.

Duck Breast

with red fruits coulis, and jus.

Thai Chicken or Shrimp

with basmati rice, red curry sauce
and papadum wafer.

Sole 500gr

with citric butter sauce, roasted potatoes and
asparagus.

Mar y Montaña

Stuffed squid with wagyu, kimchi, pinenuts,
crunchy onion, fish jus, on a bed of
iberian ham.

Glassed Salmon

served on a bed of black garlic pasta with
fine herbs, peas and lime puree.

Black Risotto

Seafood and mushrooms.

Pappardelle

with truffle and parmesan.

Grouper

Served with pickled cucumber, mussels foam,
cherry tomatoes and miso.

SIDES

French fries

Grilled Asparagus

Truffle Basmati Rice

XaXa FINE WINES

Bâtard Montrachet

2013 Oliver Leflaive

Corton - Charlemagne

2012 Grand Cru, Oliver Leflaive

Mersault 1er Cru

2013 Louis La Tour

Sassicaia

2013 Tenuta San Guido, Bolgheri

Solaia

2010 Marchese Antinori

Unico

2008 Vega sicilia

Château Margaux

2012 Margaux

DESSERTS

Red Velvet Cake

with crumble and mango
ice cream.

Torrija

With brandy and coffee ice cream,
hazelnut praline and crumble.

Chocolate Surprise

in 4 textures
Min. 2 pers.

Volcano Fresh Fruit

with white chocolate,
dried ice and raspberry ice cream.

Frozen Yogurt

with coconut sheets, fresh raspberries,
fruit coulis, hazelnuts and lime zest.

White Chocolate Cheese Cake

with crumble, red berries and
pistachio ice cream.

Xaxa Pearls

Molecular experience
min. 2 pers.

Establishment with available information on allergies and food intolerances
"Ask our staff for information"