

FRESH START

Vietnamese Style Summer Rolls ✦ 🌱

assortment of dipping sauces: sweet chili, spicy peanut, ajhad seasonal vegetables 🌱

crab (60g) 🦀

prawn (50g) 🦐

Green Papaya & Prawn Salad (120g) 🌱 🦐

green bean, carrot, heirloom tomato, cilantro, mint, peanuts

Laab Pla Tuna ✦ (180g) 🐟 🌱

bluefin tuna, lemongrass, kaffir, spring onion, shallots, cilantro, mint, chili powder, ikura, green beans

Yum Heed Sam Krob 🌱

bunapi, straw mushrooms, red onion, spring onion, cilantro, mint, cashews, soy sauce, chili powder

TEMARI SUSHI ✦ selection of 6 pieces

Prawn (8g) 🦐 🌱 🍷

crispy quinoa, orange glaze, curry - cream cheese

Bluefin Tuna (8g) 🐟 🌱 🍷 🐟

ikura, tampico, jalapeño

Salmon (8g) 🐟 🌱 🍷 🐟

tobiko, morita chili cream cheese, cucumber, mango

Glazed Eel (12g) 🍷

salmon roe, Granny Smith apple, ginger glaze

Foie Gras (3g)

cognac glaze, crispy quinoa

Shaved Truffle 🍷

crispy lotus root, plum sauce

SASHIMI

Bluefin Tuna ✦ (140g) 🐟 🌱 🍷

pickled ginger, soy sauce, fresh wasabi

Sashimi Trio (140g) 🐟

catch of the day, salmon, bluefin tuna, passion fruit emulsion, sesame dressing

Salmon ✦ (180g) 🐟 🌱 🍷

pickled ginger, soy sauce, fresh wasabi

CRISPY CATCH

Dim Sum Goong Thod (180g) 🦐

prawns & pork belly deep fried dumpling, cilantro, jicama, soy sauce, thai chili paste

Goong Wasabi (180g) 🦐 🌱 🍷

tempura prawn, wasabi sauce, tobiko, passion fruit

ARBOL

INDIAN TANDOOR | ASIAN WOK | SEAFOOD RAW BAR

BAJA RAW BAR

SEAFOOD PLATTERS *

cocktail sauce, ponzu, wasabi ponzu, wasabi aioli, yuzu mignonette.

🦐🐟🍷🌱🍷 Royal Platter - 4 to 6 guests ✦

Maine lobster (800g), Baja lobster (500g), langoustine (500g), poached prawns (500g), scallops (2 pieces), oysters (12 pieces), clams (2 pieces)

🦐🐟🍷🌱🍷 Arbol Platter - 2 guests ✦

Baja lobster (500g), poached prawns (400g), scallops (1 piece), oysters (400g), clam (1 piece)

CAVIAR * 🐟

egg yolk, white, crème fraîche, shallots, chives, nori seaweed blinis

Osetra (30g)

Osetra (50g)

Krystal (30g)

Beluga (30g)

Beluga (50g)

OYSTERS ✦ 🐟

6 pieces

ponzu, wasabi ponzu,

yuzu mignonette

Baja medium

Kumamoto

CURRIES

North Indian Style Chicken Makhani (200g) 🍷
butter cream, tomato, mango chutney, papadum

Kerala Lobster Curry * (180g) 🍷 🐟
tamarind, coconut gravy, Jeera rice

Punjabi Fish Masala (180g) 🌱 🐟
spicy masala-cashews sauce, pickled vegetables

SOUPS

Lobster Bisque (300g) 🍷 🦐

Maine lobster, cream, cognac, rayu

Singaporean Laksa (110g) 🌱 🦐 🍷

prawn, chicken, tofu, rice noodles, coconut milk, laksa paste

Tom Yum Goong (100g) 🌱 🦐

prawn, lemongrass, galangal, kaffir, mushrooms

VEGETARIAN 🌱

Vegan Thai Green curry 🌱 🍷

seasonal vegetables, tofu, basil

Stir Fried Broccoli & Tofu 🍷

seasonal vegetables, garlic Hoisin sauce

Stuffed Paneer Tikka 🌱 🍷

yoghurt, chat masala, mustard oil, Kachumber salad, tamarind

WOK

Seafood 🌱 🦐

prawns (80g), lobster (70g), catch of the day (80g) to choose: black pepper sauce or asian chili-garlic sauce

Stir Fried Wagyu Beef * (150g) 🌱 🦐 🍷

black pepper, oyster sauce, lemongrass, cashews, shitake mushroom

Lobster Fried Rice (180g) 🌱 🦐

jasmine rice, mixed vegetables, ginger-chili sauce, egg

Beef & Reef (160g) 🌱 🦐

beef, chicken, prawn, catch of the day, fried egg, jasmine rice, noodles, oyster-kaffir chili sauce

Pad Thai (200g) 🌱 🦐 🍷

prawns, egg, rice noodles, tofu, tamarind, chili flakes, peanuts

Salmon & Broccoli (100g) 🍷 🐟

tempura feta cheese, lemongrass, eel sauce

CHARCOAL OVEN

Charcoal Baja Lobster * (250g) 🍷 🍷

saffron-yuzu béarnaise, mushrooms, onion crisp

Charred Octopus (200g) 🍷 🌱

cauliflower purée, orange-habanero glaze, yuzu-eel sauce, leek

Salmon Teriyaki (180g) 🍷

braised fennel, roasted pineapple & green peas purée, edamame

Wagyu Tenderloin ✦ ✦ (180g) 🍷

roasted carrot purée, seasonal vegetables, coffee sauce

Charcoal Scallops ✦ (180g) 🍷

green peas purée, saffron-corn sauce, curry emulsion

TANDOOR OVEN

Naan Bread 🍷

butter, garlic, fine herbs, nuts, masala, cheese

Chicken Achari Tikka (300g) 🍷 🌱

chicken thigh, moutabal, tabbouleh, crispy potatoes

Tandoori Lamb Chops (280g) 🍷 🌱

cumin potatoes, beetroot salad, mixed chutneys

Asian Tandoori Lobster * (220g) 🍷 🌱 🦐

asian marinade, homemade chutneys

COMIENZO FRESCO

Rollos de Verano Vietnamitas ✦ 🌱 🐟 🥗

variedad de salsas: agríduloce, cacahuete picante y salsa ajhad
vegetales de temporada 🥗

cangrejo (60g) 🐞

camarón (50g) 🐞

Ensalada de Papaya Verde y Camarón (120g) 🥗 🐞

ejote, zanahoria, tomate heirloom, cilantro, menta, cacahuates

ATÚN LAAB PLA ✦ (180g) 🐟 🥗

té de limón, lima kaffir, cebolla cambray, echalote, cilantro, menta, ikura, chícharo

Yum Heed Sam Krob 🥗 🐟

bunapi, paja de arroz, setas, cebolla morada, cebolla cambray, cilantro, menta, nuez de la india, salsa de soya, chile en polvo

TEMARI SUSHI ✦ selección de 6 piezas

Camarón ✦ 🐞 🥗

quinoa, glaseado de naranja, queso crema-curry

Atún Aleta Azul (8g) 🐟 🥗 🐟

ikura, tampico, jalapeño

Salmón (40g) 🐟 🥗 🐟

tobiko, queso crema de chile morita, pepino, mango

Anguila (8gr) 🐟

ikura, manzana Granny Smith, glaseado de jengibre

Foie Gras (12gr)

glaseado de cognac, quinoa crujiente

Trufa Negra (3gr) 🍄

raíz de loto crujiente, salsa de ciruela

SASHIMI ✦

Atun aleta azul ✦ (140g) 🐟 🥗

jengibre, salsa de soya y wasabi fresco

Trío ✦ (180gr) 🐟 🐟 🐟

pesca del día, salmón, atún aleta azul, emulsión de maracuyá, aderezo de ajonjolí

Salmón (120gr) 🐟 🥗

ikura, mango, aguacate, emulsión de curry, ponzu de ajo

PESCA CRUJIENTE

Dim Sum Goong Thod (180gr) 🥗

dumpling de camarón y panceta de cerdo, cilantro,

jícama, salsa de soja, pasta de chile tailandés

Goong Wasabi (180gr) 🐟 🥗

camarones en tempura, salsa wasabi, tobiko, maracuyá

ARBOL

INDIAN TANDOOR | ASIAN WOK | SEAFOOD RAW BAR

BAJA RAW BAR

PLATONES DE MARISCOS ✦

salsa coctelera, ponzu, ponzu de wasabi, aioli de wasabi, mignonette de yuzu

🐟 🐟 Platón Real - 4 a 6 personas ✦

bogavante (850gr), langosta de la Baja (500gr), langostino (500gr),

camarón pochado (500gr),

ostiones (12 piezas), almejas (2 piezas)

🐟 🐟 Platón Árbol - 2 personas ✦

langosta de la Baja (500gr), camarón pochado (400gr),

ostiones (2 piezas), almeja (1 pieza)

CAVIAR ✦ 🐟

Yema, clara, crème fraîche,

echalote, cebollín, blinis de nori

Osetra (30g)

Osetra (50g)

Krystal (30g)

Beluga (30g)

Beluga (50g)

OSTIONES ✦ 🐟

6 piezas

ponzu, ponzu de wasabi,

mignonette de yuzu

Medianos de la Baja

Kumamoto

CURRYS

Pollo Makhani del Norte de la India (200gr) 🐟

crema de mantequilla, tomate, chutney de mango, papadum

Curry de Langosta Kerala ✦ (180gr) 🐟 🥗

tamarindo, gravy de coco, arroz Jeera

Cabrilla Masala de Punjabi ✦ (180gr) 🥗 🐟

salsa de curry masala picante, nuez, vegetales encurtidos

SOPAS

Bisque de Langosta (300gr) 🐟 🥗

bogavante, crema,

cognac, rayu

Laksa de Singapur (110gr)

camarón, pollo, tofu, 🥗 🐟 🥗

fideos de arroz, leche de coco,

pasta laksa

Tom Yum Goong (100gr) 🥗 🐟

camarón, té de limón,

galangal, kaffir, hongos

VEGETARIANOS

Curry Verde Thaiandés 🥗 🐟

tofu, vegetales de temporada,

albahaca

Brócoli y Tofu Salteados 🥗

vegetales de temporada, salsa Hoisin

con ajo

Paneer Tikka Relleno 🥗 🥗

yogur, chat masala, aceite de

mostaza, ensalada Kachumber,

tamarindo

AL CARBÓN

Langosta de la Baja ✦ (250gr) 🐟 🥗

bernesa de yuzu y azafrán, hongos, crocante de cebolla

Pulpo Rostizado (200gr) 🐟 🥗

puré de coliflor, glaseado de habanero-naranja,

salsa de anguila-yuzu, poro

Salmón Teriyaki (180gr) 🥗

hinojo braseado, puré de piña y chícharo, edamame

Filete de Wagyu ✦ (180gr) 🥗

vegetales de temporada, puré de zanahoria rostizada,

salsa de café

Callos al Horno (180gr) 🥗

puré de chícharo, salsa de elote y azafrán, emulsión de curry

WOK

Mariscos ✦ 🥗 🐟

camarón (80g), langosta (70g), pesca del día (80g),

salsas a escoger: pimienta negra ó ajo picante asiático.

Wok de Wagyu ✦ (150g) 🥗 🥗 🥗

pimienta negra, salsa de ostión, té de limón, anacardos, shitake

Arroz Frito de Langosta (180g) 🥗 🐟

arroz jazmín, vegetales, salsa picante de jengibre, huevo

Terramar (160g) 🥗 🥗

res, pollo, camarón, pesca del día, huevo frito,

arroz, fideos, salsa picante de ostión y kaffir

Pad Thai (200g) 🥗 🥗 🥗

huevo, camarones, tofu, fideos de arroz,

salsa de tamarindo, hojuelas de chile, cacahuates

Salmón y Brócoli (100g) 🥗 🥗 🥗

queso feta, té de limón, salsa de anguila

TANDOOR

Pan Naan 🥗

mantequilla, ajo, finas hierbas, nueces, masala, queso

Pollo Achari Tikka (300g) 🥗 🥗

muslo de pollo, moutabal, tabbouleh, papas crujientes

Chuletas de Cordero Tandoori (280g) 🥗 🥗

papas al comino, ensalada de betabel, variedad de chutneys

Langosta Tandoori ✦ (220g) 🥗 🥗 🥗

marinación asiática, variedad de chutneys