



THE SANCTUARY

ROMA

Food Menu - English



RAW BAR

TATAKI & CARPACCI

Hokkaido Tataki

Salmon **, orange, avocado cream,
yuzu miso and yusensu sauce

(1, 4, 8)

18 €

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Osaka Tataki

Tuna in sesame crust, mango cream,
avocado and amiyaki sauce

(1, 4, 7, 8)

20 €

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Wagyu

Wagyu carpaccio*, rocket, miso sauce, onion dressing,
jalapeño sauce, kimchi sauce and fresh truffle

(1, 7, 8, 11, 13)

34 €

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Red Prawns

Seared red prawns* with sesame oil, ginger,
chives, yuzu soy sauce

(1, 2, 7, 8)

30 €

RAW BAR

URAMAKI

Scallop Roll

Tempura prawns*, spicy mayonnaise, covered with seared scallop carpaccio*, seared red prawns*, yusensu sauce, wasabi soya, chives, asetra caviar

(1, 2, 3, 4, 7, 8)

35 €

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Special Salmon

Salmon**, avocado, spicy mayonnaise, salmon tatare, courgette flower, teriyaki sauce and ikura

(1, 3, 4, 7, 8)

20 €

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Special Maguro

Tuna, avocado, spicy mayonnaise, tuna tartare, courgette flower, teriyaki sauce and ikura

(1, 3, 4, 7, 8)

22 €

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Amaebi Roll

Red prawns*, avocado, chopped red prawns*, sesame, wasabi soya sauce, avocado cream and asetra caviar

(1, 2, 3, 7, 8)

35 €

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Eel Roll

Kabayaki glazed eel, cucumber, sea bass carpaccio and sesame mayonnaise

(1, 2, 4, 7, 9, 11)

26 €

RAW BAR

URAMAKI

Lobster Roll

Lobster, avocado, spicy mayonnaise,
seared new style lobster carpaccio with sesame oil,
ginger, sesame chives, yuzu soya sauce and asetra caviar

(1, 2, 3, 7, 8)

40 €

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Ebiten Roll

Shrimps* in spicy mayonnaise tempura,
avocado carpaccio, tempura shrimp*,
spicy mayonnaise and teriyaki sauce

(1, 2, 3, 7, 8)

26 €

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Wagyu Roll

Seared wagyu*, seared asparagus, seared wagyu*
carpaccio, miso sauce, jalapeño sauce, onion dressing,
kimchi sauce and fresh truffle

(1, 7, 8, 11, 13)

50 €

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Vegetarian

Carrots, yellow daikon, cucumber, purple cabbage,
avocado carpaccio, sesame sauce and miso

(1, 7, 8, 12)

14 €

RAW BAR

SUSHI E SASHIMI

Sashimi 18pcs

Salmon**, tuna, sea bass**, amberjack**, red prawn*,
scampi*, scallop*, mixed fish**

(2, 4)

30 €

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Sushi e Sashimi 26pcs

Chef's Hiramaki, 8pcs raw** in your imagination,
mixed sashimi 12pcs, mixed nigiri** 6pcs

(2, 3, 4, 7, 8)

42 €

A black and white photograph showing two dark, shallow bowls on a light-colored, textured surface. The bowls contain organic, sculptural objects that resemble natural forms like mushrooms, roots, or pieces of wood. The objects are light-colored and have intricate, flowing shapes. The lighting is dramatic, casting shadows and highlighting the textures of the objects and the surface.

*“Everythings is fleeting, flawed,
unfinished”*

APPETIZERS

OF GARDEN

Edamame* spicy with Maldon salt

(1, 8, 11, 12)

6 €

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Miso soup

(1, 8, 11, 12)

8 €

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Patatas bravas with aioli and Pequillo pimento cream

(3, 11)

8 €

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Express guacamole served at the table with plantain chips

(4, 12)

21 €

APPETIZERS

OF LAND

Dry aged beef empanadas**
revisited with creamed chilli and chimichurri sauce
(1, 8, 9, 11, 14)
12 €

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Chicken karaage** with habanero mayonnaise and lime
(1, 2, 4, 8, 11)
14 €

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Pulled pork bun* with chimichurri mayonnaise,
Pimiento del Piquillo and Pimentón de la Vera
(1, 3, 8, 11)
14 €

APPETIZERS

OF LAND

Katsusando* of fillet, enoki mushrooms, soy hollandaise,
shiso, black truffle and brioche bread toasted in butter

(1, 8, 9, 11, 14)

16 €

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Smoked beef tartare with citron,
egg yolk cream and mayonnaise with beef jus

(1, 3, 11)

18 €

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Gyoza* with lamb ragout, whipped potato,
mint and lamb stock

(1, 8)

22 €

APPETIZERS

OF SEA

Taco with red tuna**, aioli, black truffle
and enoki mushrooms

(2, 4, 11)

16 €

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Shrimp tempura* creamed with spicy mayonnaise, chives
and champignon mushrooms

(1, 2, 3, 4)

18 €

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Sea bass tiradito** with jalapeño and yuzu soy sauce

(2, 4, 8)

20 €

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Traditional pescado** ceviche

(2)

22 €

APPETIZERS

OF SEA

Sanctuary oysters Selection
with clarified tomato gazpacho

3pcs

(1, 14)

24 €

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Prawns*** from Mazara del Vallo seared with ajillo

(2, 4)

28 €

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Baikal caviar Sanctuary Collection with French flor de sal
butter and blinis*

(1, 2, 11)

10g 40 €

30g 100 €



*“Shed the fear of daylight
embrace the dreams of night”*

MAIN OF GARDEN

Cha soba with sautéed vegetables in curry,
coconut, edamame and lime

(1, 12, 13)

16 €

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Miso* aubergine with pilaf rice,
pico de gallo and Lebanese

(1, 7, 8, 11)

18 €

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Sliced smoked tofu, sautéed seasonal mushrooms,
dark leek, toasted Brazil nuts and kaisen sauce

(7, 8, 9, 12, 13)

18 €

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Vegan orgy with crunchy pita*, tomato Lebanese,
hummus and babaganoush

(1, 7, 8, 11, 12)

25 €

MAIN OF LAND

Sanctury dry aged ribes selection
8 € per hectogram

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Sanctuary dry aged Florentine selection
10 € per hectogram

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Sanctuary dry aged tomahawk selection
10 € per hectogram

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Galli Mare premium selection ribeye
12 € per hectogram

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Selected dry aged entrecôte, with chimichurri sauce
32 €

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Cockerel cooked in oil with coriander and lemongrass,
roasted in the oven and accompanied with
preserved lemon base

(8, 11)

34 €

MAIN

OF SEA

Scottish “lochduart” salmon roasted with lime
with coconut sauce, coriander oil,
potato chips and ikura

(4, 11)

24 €

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Octopus* Sanctuary “Galician style”
with pimienta del pequillo sauce

(2, 4, 8, 11, 14)

26 €

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Black cod* on miso lacquered cedar leaf

(2, 4, 8, 11)

32 €

MAIN

OF SEA

Sanctuary fish soup** with carpaccio of snapper,
sea bass and scorpion fish

(1, 2, 3, 4, 11, 12)

32 €

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Grilled lobster with egg cream,
Catalan and French butter

(2, 3, 4, 11)

38 €

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Seared Carabineros*** with camaron rojo extract
sauce and soy butter

(2, 4, 8, 11)

45 €

DESSERT

Raw dessert* with pistachio

(5, 13)

12 €

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White chocolate upturned cone, lemon,
pine nut praline and yuzu mousse

(1, 3, 11)

12 €

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Deconstructed pineapple

(3, 11)

16 €

~

Cigar with chilli dark chocolate mousse and Pampero
Anniversary rum mascarpone foam

(1, 3, 11, 12)

18 €

ALLERGENS

1 gluten	~	8 soy
2 shellfish	~	9 mustard
3 eggs	~	10 lupins
4 fish	~	11 milk
5 peanuts	~	12 SO2
6 celery	~	13 nuts
7 sesame	~	14 clams

**= frozen product*

***= product flash frozen on site*

****= product flash frozen on board*

