

T W I G A

*With New-Asian Flavours as a muse
our menu is an exciting assembly of all the finest
aspects of Asian culinary institutions.*

*We invite you to traverse the world from shore to
shore and explore our curated selection of
elegant dishes. Consider it an ode to the
heritage of culinary art that moved us and shaped
the dining ritual that rules Twiga today.*

DESSERTS

Dessert Platter <i>Selection of five signature desserts</i>	360
Salted Caramel Fondant <i>Chocolate fondant, salted caramel, vanilla ice cream</i>	68
Raspberry Fields <i>Raspberry in five ways</i>	68
Tiramisù "A La Minute" <i>Savoiardi, Mascarpone cream, coffee and cacao</i>	75
Strawberry Tacos <i>Savoiardi, Mascarpone cream, coffee and cacao</i>	65
Exotic <i>Meringue, passion fruit sorbet, crunchy raspberry, coconut foam</i>	68
Lemon Sorbet <i>Home-made lemon sorbet</i>	85
Vanilla Ice Cream "A La Minute" <i>Vanilla ice cream, chocolate sauce</i>	85
Pistachio Ice cream <i>Pistachio ice cream, chocolate sauce</i>	85
Frutta & Fruttini <i>Selection of fresh fruit and fruttinis</i>	85

MAINS FROM THE JOSPER

LAMB CUTLERS <i>Lamb cutlers marinated with Aji panca and majaron glaze</i> 240	WAGYU ENTRECÔTE <i>Grilled Waygu tenderloin with truffle mayo, Ponzu sauce</i> 380
BABY CHICKEN <i>Grilled baby chicken, spicy Yuzu sauce</i> 160	PICO DE GALLO BEEF TENDERLOIN <i>Josper grill aungus tenderloin, pico de gallo, truffle mayo sauce</i> 280

SIDE DISHES

ROASTED POTATOES, GARLIC & ROSEMARY	38
GRILLED SEASONAL VEGETABLES	48
FRENCH FRIES & PONZU TRUFFLE MAYO	60
SEASONAL SAUTED VEGETABLE	60

Due to sourcing some items are subject to avaiability.
Please let your waiter or waitress know if you have any allergies or intolerances.

SUSHI SIGNATURE PLATTERS

CHEF'S SELECTION From two guests and above		
SASHIMI SELECTION <i>(9 pieces)</i> 220	MAKI SELECTION <i>(12 pieces)</i> 200	NIGIRI SELECTION <i>(6 pieces)</i> 180
SASHIMI <i>(3 pieces)</i> Salmon 60 O-Toro 80 Akami 80 Hamachi 80	MAKI <i>(6 pieces)</i> California 90 Spicy Tuna 95 Shrimp 95 Isobe 100 Spicy Salmon 95 Crispy Quinoa 95 Mango	NIGIRI <i>(2 pieces)</i> Salmon 50 O-Toro 60 Akami 60 Hamachi 60 Prawn 80

RAW

HAMACHI TIRADITO <i>Hamachi, bell pepper pickles, jalapeño pepper, yuzu ponzu dressing</i>	100
SALMON TATAKI <i>Seared salmon, spicy honey dressing, jalapeño, sesame seeds</i>	80
SEABASS AGUACHILE <i>Seabass, Cucumber, green apple, red jalapeño, lime</i>	80
SPICY TUNA CEVICHE <i>Tuna in garlic Ponzu, sesame oil, chili</i>	80

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STARTERS

GUACAMOLE	70
<i>Guacamole, platano chips</i>	
BEEF TACOS	80
<i>Angus beef, sweet chili soy sauce</i>	
FISH TACOS	80
<i>Avocado, yuzu kosho mayo</i>	
BABY SPINACH SALAD	80
<i>Green beans, baby spinach, crispy quinoa, mango, sesame honey dressing</i>	
SAKURA BEEF CARPACCIO	120
<i>Thinly sliced smoked Sakura Hanami beef, wasabi mayo, filo pastry</i>	
SHRIMPS POPCORN	95
<i>Shrimp tempura, spicy Yuzu mayo, green jalapeño</i>	
PRAWNS & BLACK COD GYOZA	80
<i>Shrimps, Miso black cod, spicy Ponzu sauce</i>	
SPICY GALBI RIBS BAOS	95
<i>Home-made baos, 24h slow cooked Wagyu short ribs, sweet chili soy sauce</i>	
WASABI PRAWNS	95
<i>Prawns, wasabi mayo, salsa mango passion, black sesame</i>	

ROBATA

CHICKEN SKEWERS	60
<i>Boneless chicken wings, spring onion, Aji Amarillo sauce</i>	
BEEF SKEWERS	90
<i>Black angus tenderloin, sweet chili sauce, spring onion</i>	
GRILLED SALMON	170
<i>Salmon, black beans, ginger, bok choy</i>	
OCTOPUS TERIAKI	180
<i>Marinated octopus, pico de gallo sauce</i>	
GRILLED BROCCOLETTI	60
<i>Sprouting broccoli, goma paste, lime zest, togarashi pepper</i>	
CHARCOAL CORN	55
<i>Grill corn, miso butter, parmesan</i>	

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MAINS

BLACK COD	DUCK BUCKWHEAT NODDLES
<i>Black Cod, spicy miso citrus sauce</i>	<i>Duck breast, buckwheat noodles, red onion, sesame oil, soy sauce, miso, ginger, garlic</i>
210	xxx
SLOW COOKED SHORT RIBS	CHILEAN SEABASS
<i>Beef short ribs, galby sauce, miso</i>	<i>Chilean seabass, asparagus, Datterino tomatoes, olives, lemon, capers sauce</i>
210	240
SPINY LOBSTER HOT POT	
<i>Lobster head, garlic, ginger, tomato sauce, cream, miso, Amarillo jam, lime juice</i>	
xxx	

TWIGA SIGNATURE

SALT CRUSTED FLAMED SEABASS	WAGYU SANDO SANDWICH
<i>Salt-crusted baked seabass</i>	<i>Wagyu fillet, eel mustard sauce</i>
360	xxx

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