
Konmimo

FOOD WITH SOUL

“The first step of your adventure begins here”.
OPEN YOUR MENU.

RED WINE

SYNERA | 3.50€ | 16.50€

Designation of origin: Catalonia.

Vintage 2022.

Tempranillo grape.

CHOZA | 4.00€ | 19.00€

Denominación de origen, Rioja.

Vintage 2021.

Tempranillo grape.

CARRAMIMBRE | 26.00€

Designation of Origin: Ribera del Duero.

Vintage: 2023.

Grape blend: Cabernet Sauvignon and

Tempranillo.

FINCA RESALSO | 30.00€

Designation of Origin: Ribera del Duero.

Vintage: 2022.

Tempranillo grape.

CAVA

CHENINE | 4.50€ | 19.50€

Designation of Origin: Catalonia.

Vintage: 2023.

Tempranillo grape.

WHITE WINE

SYNERA | 3.50€ | 16.50€

Designation of Origin: Catalonia.

Vintage: 2023.

Macabeo grape.

MESTA | 4.00€ | 19.00€

Designation of Origin: Castilla-La Mancha.

Vintage: 2023.

Organic Verdejo grape.

PAZO DA SOBREIRA | 5.50€ | 30.00€

Designation of Origin: Rías Baixas.

Vintage: 2024.

Albariño grape.

ROSÉ WINE

SYNERA | 3.50€ | 16.50€

Designation of Origin: Catalonia.

Vintage: 2022.

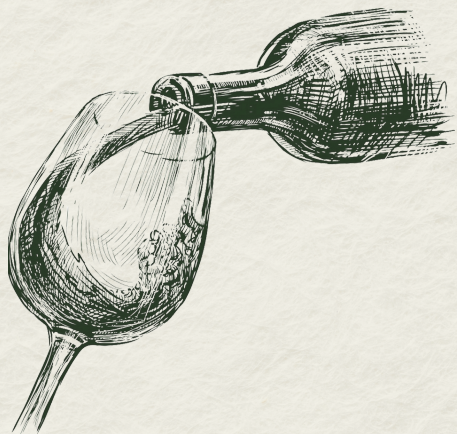
Grape blend: Tempranillo and Garnacha.

FINCA FABIAN | 4.00€ | 19.00€

Designation of Origin: Castilla-La Mancha.

Vintage: 2022.

Organic Tempranillo grape.



BEERS

DAMM

Small glass 3.00€ | Glass 3.50€ |

Pint 4.50€ | Bottle 4.00€

DAURA GLUTEN-FREE | 4.00€

DAMM ALCOHOL-FREE | 3.50€



SANGRIAS

RED WINE SANGRIA

Glass 10.00€ | Jug 1l 21.00€

WHITE WINE SANGRIA

Glass 10.00€ | Jug 1L 21.00€

CAVA SANGRIA

Glass 12.00€ | Jug 1L 23.00€

MOCKTAILS

ALCOHOL-FREE MOJITO | 7.00€

Lime, brown sugar, mint, soda, and Sprite.

SAN FRANCISCO | 7.00€

Orange, apple, pineapple & peach juice with a splash of Grenadine on ice.

COCKTAILS.

MOJITO | 10.00€

Havana 3 rum, lime, brown sugar, mint, and soda.

PREMIUM MOJITO | 12.00€

Havana special rum, lime, brown sugar, mint, and soda.

PASSION FRUIT MOJITO | 14.00€

Havana 3 rum, lime, passion fruit, brown sugar, mint, and soda.

MARGARITA | 14.00€

Aged tequila, triple sec, lime, and syrup.

KALAMANSI SOUR | 14.00€

Bourbon, kalamansi, egg white, and syrup.

PORNSTAR MARTINI | 15.00€

Vanilla vodka, Passoa, lime, passion fruit purée and egg white.

ESPRESSO MARTINI | 14.00€

Vanilla vodka, Kahlúa, coffee, and brown sugar syrup.

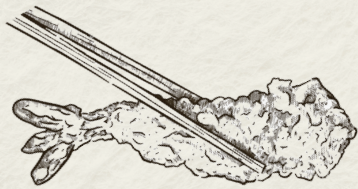
HIBISCUS PÚNICA | 14.00€

White rum, hibiscus extract, lemon, and sugar syrup.

MAI TAI | 13.00€

Havana special rum, amaretto, pineapple juice, lime, and brown sugar syrup.





SHARING DISHES

. EDAMAME WITH SALT/SPICY 8€ | 9€

. **CRUNCHY TACOS** -

(2 PCS)

VEGETARIAN 8,50€ | SALMON 9€ | SEA BASS 10€ | TUNA 11€

. **GRILLED OX GYOZAS**

On a bed of pumpkin and coconut cream and beef demi-glace 12€

(5 PCS)

. **PANKO-CRUSTED PRAWNS WITH SPICY MAYONNAISE** 13€

(5 PCS)

. **CONFIT LEEKS**

In nori seaweed, with romesco, miso, olive oil spheres, and crispy leek 11€

. **JAPANESE KARAAGE CHICKEN**

With yuzu mayonnaise 13€

. **PRAWN TEMPURA**

Tempura-battered with spicy mayonnaise 14,50€

. **SCALLOP CEVICHE**

With red, green, and yellow bell peppers, red onion, cilantro sprouts, and tangerine tiger's milk 18,50€

. **TRUFFLED SPINACH SALAD**

With prawns, crispy leek, and sesame, truffle, and miso dressing 17€

. **MINI OX CROQUETTES** 9,50€

(4 PCS)

. **MINI BLACK ANGUS BURGERS**

With Chinese bread, our burger sauce, shiso leaf, cucumber, and Scamorza cheese 15,50€

(2 PCS)

. **SLOW-COOKED PORK RIBS**

Braised with honey, a mix of Chinese spices, and soy sauce, demi-glace, crispy corn kernels, and Negi spring onion.

Served with our house bread 18€

OPTIONAL EXTRAS

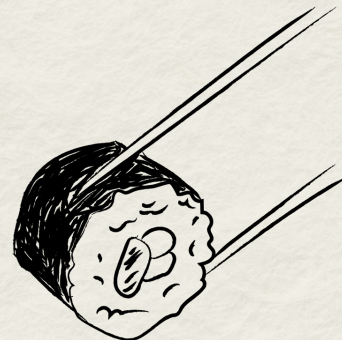
. Our house bread 1,50€

. Rice bowl 4€

. Side of Spicy Mayonnaise, Yuzu Mayonnaise, Seaweed Mayonnaise, Ponzu Sauce, Teriyaki Sauce, Miso Sauce, Romesco Sauce, or Smoky Teriyaki Sauce 1€



SUSHI



HOSOMAKIS

(6 PCS)

- . CUCUMBER HOSOMAKI 9€
- . AVOCADO HOSOMAKI 9,50€
- . SALMON HOSOMAKI 10€
- . TUNA HOSOMAKI 12€

URAMAKIS

(8 PCS)

. VEGETARIAN URAMAKI

Beetroot, carrot, cucumber, mango, avocado, wakame, aubergine, miso sauce, and purple corn 10€

. SOFT SHELL CRAB URAMAKI

Fried soft shell crab, tuna, avocado, cucumber, seaweed mayonnaise, and aji panca honey 19€

. TUNA BENEDICT URAMAKI

Tuna, sea bass, avocado, hollandaise sauce, miso sauce, and crispy serrano ham 20€

*Option with CAVIAR 29,50€

. SPICY SALMON URAMAKI

Salmon, cucumber, kimchi, kimchi mayonnaise, and salmon crackling 15,50€

. PANKO PRAWN URAMAKI

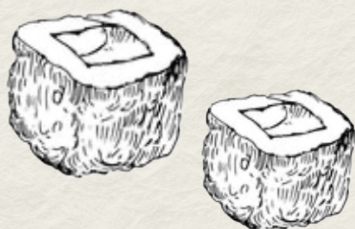
Prawn, avocado, mango, and spicy mayonnaise 14,50€

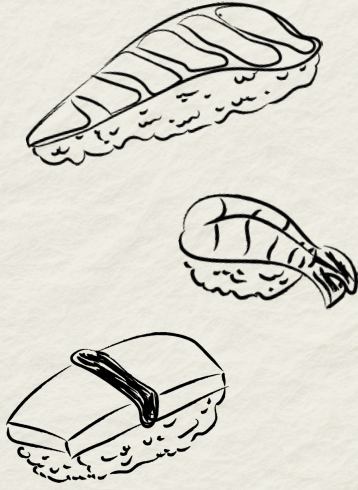
. SPICY TUNA URAMAKI WRAPPED IN ROSES

Tuna, beetroot, kimchi, and roses 18€

. TEMPURA-FRIED SALMON URAMAKI

Salmon, shiso, Scamorza cheese, fried onion, and smoked teriyaki 15€





NIGIRIS

(2PCS)

. TUNA NIGIRI 10€

. CHUTORO TUNA NIGIRI 10€

. SALMON NIGIRI

Kimchi mayonnaise and salmon crackling 9€

. SCALLOP NIGIRI

Topped with hollandaise sauce 10,50€

. SEA BASS NIGIRI

Topped with squid ink sauce and crispy leek 9€

. WAGYU NIGIRI 11€

SASHIMI

(6 PCS)

. TUNA SASHIMI 20€

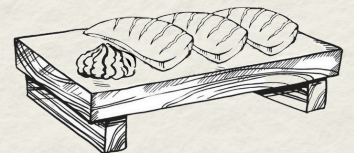
. CHUTORO TUNA SASHIMI 20€

. SALMON SASHIMI 15,50€

. SEA BASS SASHIMI 14€

. SCALLOP SASHIMI 18€

. MIXED SASHIMI. 10 PIECES 36€



DESSERTS

. BROWNIE

With white chocolate mousse, raspberry ice cream, and matcha tea 8,50€

. MATCHA TEA CHEESECAKE

With red berries coulis 8,50€

. MOCHIS

(2PCS)

Raspberry | Chocolate | Green tea 6€

KONMIMO

TAKE AWAY BOXES

SUSHI BENTO BOX 12 PIECES

SALMON HOSOMAKI - 6 PCS
AVOCADO HOSOMAKI - 6 PCS

19,50€

'CALA ESCONDIDA' BOX 16 PIECES

PANKO PRAWN URAMAKI - 8 PCS
VEGETARIAN URAMAKI - 8 PCS

24,50€

'CALA CONTA' BOX 28 PIECES

SALMON HOSOMAKI - 6 PCS
MIXED SASHIMI. SALOM, SEA BASS, TUNA - 6 PCS
SPICY SALMON URAMAKI - 8 PCS
TUNA BENEDICT URAMAKI - 8 PCS

62€

'KONMIMO' NIGIRI BOX 18 PIECES

TUNA NIGIRI x3
CHUTORO TUNA NIGIRI x3
SALMON NIGIRI x3
SCALLOP NIGIRI x3
SEABASS NIGIRI x3
WAGYU NIGIRI x3

80€
