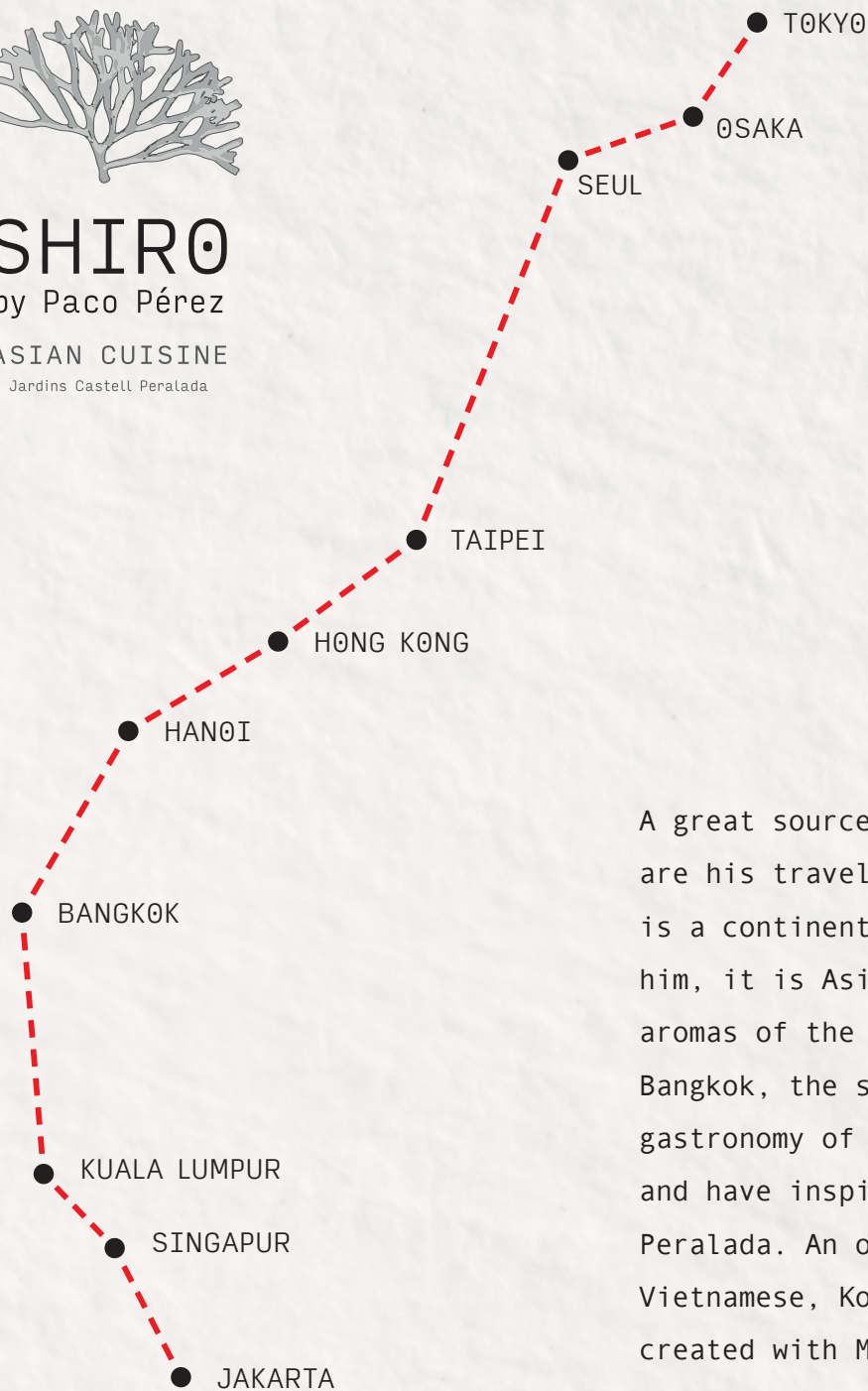


SHIRO

by Paco Pérez

ASIAN CUISINE

Jardins Castell Peralada



A great source of inspiration for Paco Pérez are his travels around the world. If there is a continent that has especially seduced him, it is Asia. The markets of Tokyo, the aromas of the streets of Singapore and Bangkok, the spices of Hanoi, the vanguard gastronomy of Seoul mark his trajectory and have inspired him to create SHIRO in Peralada. An overture in which Japanese, Vietnamese, Korean or Thai dishes are created with Mediterranean ingredients.

ENGLISH

AT ANY TIME

Octopus with “Causa Limeña”	18,00€
“Trinxat” kimchi, egg and tuna tartare	18,00€
“Big” Eel Teriyaki Niguiiri, tribute to “HM”	18,00€

MORE MOMENTS


Thai Salad... with shrimps in the Chatuchak Market	22,00€
White canvas on edible crab in Nuoc Cham sauce	21,00€
Ceviche Nikkei passing through Canton	18,00€

OYSTERS IN THE BACKPACK p/u

Oyster, white garlic, black garlic and a refreshing codium	10,00€
Oyster in a sea Gazpacho from Japan	10,00€

OUR DOUGHS...

Wagyu Burger in Kyoto	18,00€
Bao of “Fricandó” Wagyu brisket	14,00€
Cooking some dumplings, on them gambeta de la mar d’Amunt in sea and mountain sauce.	19,00€
Noodles, ginger and spring onion sauce, vegetables and roasted pork	18,00€



FROM TIME TO TIME

Chili-lobster in Marina Bay Sands-Singapore 57,00€

Wok-fried sea cucumbers, mini shitakes and green asparagus 42,00€

A Mumbai rib at Mar d'Amunt 23,00€

Wagyu tartare, Kagoshima origin, caviar, perrins mayonnaise and soufflé potatoes at Marina Bay Sands 87,00€

FROM OUR BARBACUE

4 Teriyaki chicken wings with romesco sauce made in 19 days and 500 nights 10,00€

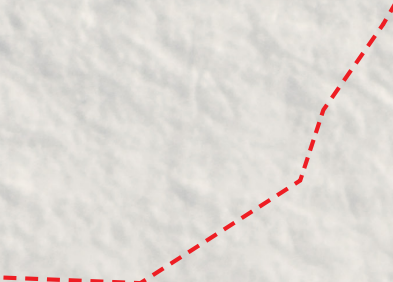
3 Portobello skewers, miso, raw portobello and its juice mayonnaise 8,00€

Three Wagyu mini-burgers in Uttarakhand sauce 16,00€

IN OIL BUBBLES

Spring Rolls in China Town 12,00€

Codfish fritters with honey and miso 14,00€



MAKISHIRO*

Makisushisalmon and its roe 14,00€

Makisushituna avocado and shiso 18,00€

*Served with Shiro Garums sauce

A CURRY

Barefoot Chicken Wings Green Curry on
Railay Beach 20,00€

SWEET LIFE

Japanese “Lalecheracake” with cherries and almonds 10,00€

Mango ‘Hiu Ta’ rock with Thai nuances 10,00€

Coco Thai 10,00€

Matcha Tea, nips, citrus ice cake and merengue 10,00€

Nutella Mochi 10,00€

Prices include VAT. Please ask the Maître if you require a list of allergens.

MENUS

A WALK THROUGH ASIA

Codfish fritters with honey and miso

Makisushituna vs Makisushisalmon

Octopus with “Causa Limeña”

Cooking some dumplings, on them gambeta de la mar d’Amunt in sea and mountain sauce.


A Mumbai rib at Mar d’Amunt


Mango ‘Hiu Ta’ rock with Thai nuances

65,00€ / pax.

Drinks not included.

Wine pairing option 20€.





OMAKASE

Codfish fritters with honey and miso

Oyster in a sea Gazpacho from Japan

White canvas on edible crab in Nuoc Cham sauce

Portobello skewers, miso, raw portobello and its juice
mayonnaise

“Big” Eel Teriyaki Nigiri, tribute to “HM”

“Trinxat” kimchi, egg and tuna tartare

Mango “Hiu Ta” rock with Thai nuances

80,00€ / pax.

Drinks not included.

Wine pairing option 20€.