

Welcome to Teppanyaki

Here, culinary passion and spectacular culinary art merge to create an unforgettable moment of pleasure. Here you can experience how fresh ingredients are refined (yaki) right before your eyes on the hot iron plate (teppan) - a fascinating mixture of tradition, modern creativity and a nice show. Discover the authentic taste of Japan and let our chef inspire you as he masterfully combines the art of grilling and flavors in perfect harmony and serves you different variations.

Enjoy a Japanese Sake, hot or cold, or an original Japanese beer to go with it.

Bon Appetit! 召し上がれ.



Arigatō
ありがとう
Thank you!



El Pelicano
Premium Seafood

Teppanyaki



-STANDARD-

FIRST COURSE

SUNOMONO SALAD

A blend of wakame seaweed, hijiki, cucumber, radish, cherry tomatoes, octopus, sesame seeds, and rice vinegar.

SECOND COURSE

TOM KHA SOUP

Mix of fresh seafood with coconut milk, mushrooms, chives, pak choi, and fish sauce.

THIRD COURSE

YAKIMESHI

Fried sushi rice with egg, fresh vegetables, sesame oil, and chives.

FOURTH COURSE

DUO OF TARTARES

Tuna tartare with pineapple and herbs.
Salmon tartare with soy sauce.

FIFTH COURSE

SCALLOP & SHRIMP

Jumbo shrimp and scallops, with cherry tomatoes, snow peas, and asparagus, paired with a house-made shrimp and lemon sauce.

SIXTH COURSE

ANGUS CHOICE TENDERLOIN

Angus Choice Tenderloin, garlic potatoes sautéed with mushrooms, cashew and peanut sauce.

DESSERT

CREPES

Crepes with wasabi and sesame, filled with green tea ice cream, Yuzu Joto sauce, and a mixed seed crumble.

-PREMIUM-

FIRST COURSE

MISO UDON WITH CLAMS

Miso dashi broth, clams, udon noodles, and chives.

SECOND COURSE

SHRIMP YAKIMESHI

Stir-fried rice with shrimp, chives, zucchini, and carrot.

THIRD COURSE

TUNA SASHIMI WITH CITRUS

Sliced tuna with a special citrus sauce.

FOURTH COURSE

RES CAPRAO

Angus beef with red onion, basil, Thai chili, soy sauce, and fish sauce.

FIFTH COURSE

LAMB WITH RED CURRY

Lamb rack with grilled eggplant and red curry.

SIXTH COURSE

DUCK FUSION

Duck in tamarind and cardamom sauce with asparagus.

DESSERT

GOLDEN BANANA

Fried banana with lychee ice cream.

-DRINKS-

Samurai Sunset \$12

Tequila, lime, syrup, tamarind, spicy rim. (295 ml)

Osaka Smoke \$12

Mezcal or vodka, grapefruit syrup, cardamom. (295 ml)

Golden Miso \$12

Vodka, gin, vermouth, miso. (295 ml)

Geisha Lychee \$15

Sake, vodka, lychee. (295 ml)

-SAKE-

MOMOKAWA DIAMOND \$20

Medium-dry and crisp with a balance of soft water notes and flavors of apple and pear. Melon, and mild anise on the nose. (355 ml)

MOMOKAWA ORGANICO \$21

Notes of refreshing melon and lime combine with delicate pineapple and cola flavors. (355 ml)

-BEER-

Asahi \$8

Japanese beer with a crisp, refreshing taste and a smooth, dry finish. (330ml)

Sapporo \$16

Smooth and well-balanced Japanese beer with light malt notes and a refreshing finish. (600ml)

Enhance your dining experience,
swap your protein for a special alternative:

Lobster +\$12
Wagyu +\$22

\$85

Enhance your dining experience,
swap your protein for a special alternative:

Lobster +\$12
Wagyu +\$22

\$98

13% taxes (IVA) included | Service charge is not included in drinks