

Opening hours
Thursday - Saturday
13:00-16:00 & 19:00-23:00
Sunday
13:00-21:00



Akinon Resort
fusion8.es
965 994 888
fusion8@akinonresort.com

Starters

- Smoked Tuna Tartar Delicious and freshly smoked Ahi tuna resting on a refreshing mango and avocado base - 14.00
- Vegetarian Heaven Butternut squash, anise poached pears and dates on a crispy pastry topped with melted Gorgonzola cheese and almond flakes - 10.00
- A taste of the sea Three seared scallops with a refreshing mango coulis - 13.00
- Vegetarian delight Grilled aubergines stuffed with zucchini and infused with exotic spices and served with a raspberry coulis - 8.00

Salads & Soups

- A Taste of Thailand A fresh Asian style salad with seared strips of filet mignon on top of asparagus shoots, lemongrass, endives and chillies served with a spicy dressing - 15.00
- Artichoke & Shrimp Salad Grilled fresh artichokes and shrimps with honey-lime vinaigrette - 13.00
- Tom Yum Soup A soup with explosive tastes of coconut, Thai curry and Thai style vegetables with fresh-grilled shrimps - 9.00
- Creamy Vegetable Soup A delicious soup of asparagus and spinach with Gorgonzola cheese - 8.00

Mains

- Roasted Rack of Lamb Pistachio crusted Irish rack of lamb with roasted vegetables and potatoes served with a Madeira red wine glaze - 27.00
- Angus Filet Mignon 250g of tender and hormone-free filet mignon grilled to perfection and served with a gremolata, roasted vegetables and potatoes - 27.00
- A Cheesy Indulgence A yummy mix of root vegetables, mint, cilantro and cheddar cheese infused with herbs. Served with a tomato and watercress salad topped with a chilli and apple cider vinaigrette - 12.00
- Chicken Supreme Juicy hormone-free chicken breast with caper berries, roasted almonds, grilled asparagus and tomato served with a truffle infused potato parmentier - 14.00
- Asian Tuna Tataki Perfectly seared Ahi tuna in an Asian flavoured broth with Bok Choi and strips of crispy leek - 19.00
- Grilled Turbot A delicious fillet of turbot served with seared scallops and a pea puree. Comes with a side dish of your choice - 21.00

Desserts

- Chocolate Nirvana A rich dark Belgian chocolate ganache with a white chocolate crème Anglaise topped with homemade honey vanilla ice cream - 6.00
- Vanilla Twist A light and creamy blend of cheese and vanilla with kumquats topped with crème Anglaise and a crispy almond tuile - 6.00
- Crème Catalan a la Patrick A ginger infused crème Catalan topped with forest berries - 6.00