

DINNER

SNACKS

WELCOME TO HENRII

SMASHED AVOCADO – vegan 13
focaccia | mango chutney | chili crunch

TUNA CROSTADAS 16
yellowfin tuna tartare | calamansi | wakame | chipotle mayo

AIOLI & OLIVES – vegan 6
aioli | manzanilla olives | tessino bread

PIMIENTOS DE PADRÓN – vegan 10
fried padrón peppers | sea salt | chipotle mayo

STARTERS

TUNA TARTARE 19
soy-ginger marinade | avocado | calamansi | red shiso

HAMACHI SASHIMI 21
yellowtail | light Asian vinaigrette | wakame
nashi pear | yuzu mayonnaisse

CARAMELIZED EGGPLANT – vegan 16
walnuts | agave syrup | vegan feta

BEEF TARTARE 18
baked egg yolk | mustard chutney | black garlic mayo

SALADS

FIG - GORGONZOLA - SALAD 19
gorgonzola cheese | fresh figs | fig dressing | roasted walnuts

HENRII BEEF SALAD 24
seared beef fillet tips | mushrooms | balsamic dressing | spring onions
pesto rosso | roasted seeds | parmesan

SMALL BABY LEAF SALAD 6
balsamic dressing | cherry tomatoes | cucumber | radish | roasted seeds

JOSPER

OUR CHARCOAL GRILL

BEEF CUTS

CHILEAN WAGYU FLANK STEAK | Mollendo, MBS 6-12 200g 42 300g 60

US PRIME HANGING TENDER | GOP 200g 32 300g 45

US RIB EYE | Devesa 250g 36 350g 48

ARGENTINIAN BEEF FILLET | Devesa 180g 31 250g 41

ARGENTINIAN STRIPLOIN | Devesa 250g 27

MAKE IT SURF N' TURF + Jumbo Black Tiger Prawn 8

SIGNATURES

SWORDFISH STEAK | peperoncini | gremolata | parsley 23

MARINATED SALMON FILLET | honey | lemon | olive oil 21

BBQ PORK BELLY | pineapple | lardo | crispy onions | white cabbage 22

LEMON SWEET CHILI CHICKEN | lemon confit | potato crunch 16

CARAMELIZED EGGPLANT | walnuts | bulgur | agave syrup | vegan feta – vegan 23

OUR SHARING OFFER FOR TWO PEOPLE includes two sides, two vegetables and two sauces

BEST OF JOSPER | Argentinian striploin | corn-fed chicken breast | marinated salmon fillet 58

CHATEAUBRIAND 500g | center-cut beef tenderloin, grilled all around 99

SURF N' TURF | 300g US Hanging Tender | 250g Argentinian beef fillet | 8 fried red prawns 109

PASTA

HOMEMADE DAILY

STUFFED WALNUT GNOCCHI – veggie 15
gorgonzola cream | black walnuts | port wine reduction

MACCHERONI AL RAGÙ BIANCO 18
US prime beef | parmesan

TRUFFLE SPAGHETTONI – veggie 26
truffle béchamel sauce | parmesan | freshly shaved summer truffle

SPAGHETTONI PUTTANESCA E GAMBERI 21
three jumbo prawns | tomato sugo | capers | Taggiasca olives

SPAGHETTONI FILETTO E PORCINI 24
thinly sliced & marinated beef fillet | porcini cream | parsley
parmesan

DESSERT

HENRII'S GIOTTO 16
hazelnut | espresso | white nougat

PLUM CRUMBLE 14
walnut ice cream | Original Beans white chocolate

SORBET OF THE WEEK – vegan 6
changing selection of homemade sorbet

**CHEESE SELECTION
FROM AFFINEURS WALTMANN & KOBER** 20
served with Tessino bread | pear mustard | sweet & sour
pickled plums | homemade nut bread

ITALIAN SET 7
small chocolate tiramisu in a glass & an
espresso

CHOCOLATE TIRAMISU 9
Kahlua mascarpone cream | espresso
chocolate sponge | chocolate crumble

HOMEMADE CITRUS SORBET
optionally topped with:

4 cl vodka 9
0,1 | Augé Champagne 17

+

SIDES

SIDES

MASHED POTATOES 5
with brown butter

TRUFFLE FRIES 8
freshly shaved truffle | truffle mayo

FRENCH FRIES 4,5

SWEET POTATO FRIES 6

GARLIC BREAD 4
shaved parmesan

ROSEMARY POTATOES 5

DIPS & BUTTER

TRUFFLE MAYO 3

TOASTED AIOLI 1,5

CHIMICHURRI 1,5

HERB BUTTER 1

VEGGIES

GRILLED BUTTERNUT SQUASH 6
melted shallots | pumpkin seeds

HONEY-BBQ CARROTS 6
fresh goat cheese | thyme | peanuts

RATATOUILLE VEGETABLES 5
eggplant | zucchini | bell pepper | tomato

COLESLAW 5
white cabbage | carrot | mayo

CREAMED BABY SPINACH 5
garlic | cream

ROASTED CAULIFLOWER 6
brown butter | panko | boiled egg | parsley

ROASTED PUMPKIN PURÉE 5
butternut squash | pumpkin seeds

SAUCES

PORCINI CREAM 3

PORT WINE JUS 3

COGNAC PEPPERCORN SAUCE 3

BROWN BUTTER HOLLANDAISE 3