

DINNER MENU

Welcome to Restobar Roubi. Our dinner menu consists of Asian dishes with a modern twist. Can't make a choice? Choose our Chef's Menu.

COLD STARTERS

Sashimi 12


Fish of the day, plum and shiso

Steak tartare 16

With seroendeng, egg yolk, sesame, soy, chili and pickles

Grilled chicken salad 16

With little gem, shiso leaf, edamame, sesame and wasabi mayonnaise

Carrot tartare  12.5

With ravigote, shiso leaf, pickles and croutons

Grilled octopus salad 14

With little gem, shiso leaf, edamame, sesame and wasabi mayonnaise


HOT STARTERS

Grilled shrimp 16

With creamy togarashi mayonnaise

Miso soup  10


With mushrooms, spring onion and daikon radish

BBQ asparagus  12

With sesame, spring onion, soy and egg

Yakitori of chicken thigh 14

With crispy chicken skin and furikake

BBQ oyster mushroom  14

With pickled onions and Japanese dressing

CHEF'S MENU

3 dishes	32
4 dishes	43
5 dishes	54

MAIN COURSE

Red bream <i>With bimi, Dutch shrimp salad and curry sauce</i>	25
Braised beef <i>With Jerusalem artichoke, celeriac, hazelnut and mustard seed</i>	22
BBQ cauliflower  <i>With sesame, furikake and truffle dressing</i>	18

Rouhi smash burger <i>With cabbage, coriander, red onion and kimchi mayonnaise</i>	18
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SIDES

Crispy fries  <i>With kimchi mayonnaise</i>	6.5
Bread  <i>With kimchi butter</i>	6
Edamame salad  <i>With garden herbs and ginger dressing</i>	6
Green salad  <i>With egg yolk, furikake and yuzu dressing</i>	6.5



SWEETS

Lemon pie <i>With meringue and yuzu</i>	8
Tarte tatin <i>With miso caramel</i>	7.5
Chocolate mousse <i>With caramel, almond and coconut</i>	10.5
Crème brûlée <i>With tonka bean, sweet potato and cardamom</i>	9.5