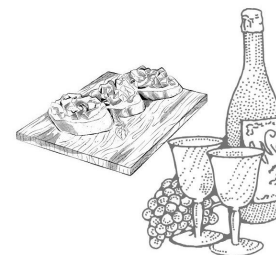


Dinner A La Carte Menu

17:00 ~ 22:00 (21:00 L.O.)

〈¥500 Hors d'oeuvres〉 - ¥500おつまみ -

This is an appetizer made to go with our wine.



(1) Chicken Liver Mousse (With 4 baguette slices) 500

鶏のレバームース (バゲットスライス付き)

A mousse made by marinating chicken white liver with several kinds of liquor. Enjoy with Red wine.

(2) Sweet Potato Brulee 500

さつま芋のブリュレ

The gentle sweetness of the sweet potato and the scent of butter, cream, and brandy are sealed in by caramelizing. For wines and also as dessert.

(3) Low Temperature Roast Pork 500

低温ローストポーク

Pork is marinated in garlic and herbs overnight, then slowly roasted to be moist and tender at a low temperature.

(4) Caponata with Citrus honey 500

彩り野菜のカポナータ シトラスはちみつ風味

Vegetables are flavored with Spanish white wine, Italian citrus honey and stewed with tomatoes.

(5) Bacon and Spinach Frittata 500

ベーコンとほうれん草のフリッタータ

Italian-style fried egg with bacon and spinach.

(6) Beef tendon stewed in tomato sauce 500

牛すじのトマト煮込み

The beef tendons are simmered until tender
and finished with spicy PICUAL olive oil.

(7) Chilled Chicken with Basil Sauce 500

美桜鶏の冷製仕立て バジルソース

Chicken breast is slowly roasted at a low temperature.

It is a dish that matches the moist texture and freshness of the basil sauce.

(8) Caprese (Tomato, mozzarella cheese & basil) 500

ころころカプレーゼ

Caprese with cherry tomatoes and mini mozzarella cheese.

Finished with mild flavored Arbequina olive oil.

(9) Garlic Toast 500

ガーリックトースト

The baguette is soaked in garlic oil, crispy on outside and fluffy on inside.

(10) Olives 500

オリーブ

Asoted olives.

<Combination>

盛り合わせ

(11) Three kinds of appetizers 1300

前菜3種盛り合わせ

You can choose from 3 (1)~(10) of your favorite 500 yen's starter as above.

(12) Five kinds of appetizers 2200

前菜5種盛り合わせ

You can choose from 5 (1)~(10) of your favorite 500 yen's starter as above.

〈Hors d'oeuvres〉 - 前菜 -

This is a slightly rich appetizer. Please try this one with a glass of wine!

(13) Pâté de campagne 780

自家製パテ・ド・カンパーニュ

This is our speciality PATE with mustard. Enjoy with Wine.

(14) Trippa 880

トリッパ

Stewed beef tripe (reticulum) in tomato.

(15) Fresh Jamon serrano 700

切りたて!!原木ハモン・セラノ

Spanish Cured Ham.

(16) Steamed Mussels with White Wine 980

ムール貝の白ワイン蒸し

Mussels are fragrantly steamed with our white wine.

(17) Sausage platter 1200

ソーセージ盛り合わせ

Assorted sausage of black pepper, herbs and chorizo.

〈Ajillo〉 - アヒージョ -

A Spanish dish of ingredients cooked in olive oil with garlic and anchovies.

(18) Mushroom Ajillo 980

キノコのアヒージョ

Ajillo with 3 kinds of mushrooms.

(19) Potato Ajillo 1100

インカのめざめのアヒージョ

Ajillo filled with sweet and moist "Inca no Mezame"

(20) Seafood Ajillo 1580

シーフードのアヒージョ

Extra shrimp +200

Ajillo using soft shell shrimp that can be eaten with seafood and shell.

〈Légumes〉 - サラダ -

Fresh vegetables purchased from the market are prepared while making the most of the flavor.



(21) Cured Ham Salad Full 1200

生ハムサラダ

Half 700

A simple salad made with Spanish jamon serrano and Spanish olive oil.

(22) Caesar Salad with Grilled Bacon Full 1780

グリルベーコンのシーザーサラダ

Half 900

Grilled bacon and homemade croutons with creamy cheese dressing.

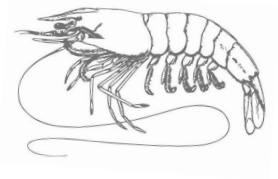
(23) Bagna Càuda with Colorful Vegetables 1300

彩り野菜のバーニャカウダ

Please dip vegetables in creamy sauce based on garlic and anchovies.

〈Poisson〉 - 魚料理 -

These fish dishes are designed to allow you to fully enjoy our wines.



- (24) Salmon Carpaccio 1300
サーモンのカルパッチョ
The salmon is marinated overnight, and then aged to condense "UMAMI"
- (25) Bouillabaisse 1200~
ブイヤベース
This is a french style seafood hot pot.
Stewed with fish, shrimp, shellfish in tomato. (serves 1)
- (26) Aquapazza 1980
金目鯛のアクアパッツァ Extra Fish +400
Acqua pazza using fillets of Beryx splendens. (serves 1~2)
- (27) Today's Aquapazza 2680~
本日のアクアパッツァ (一日限定3食)
Acqua pazza using a whole small fish.
Limited to 3 a day.
-

〈Risotto〉 - リゾット -

This risotto is perfect for finishing off a meal or as a snack with wine.

(28) Tomato Risotto 900

トマトリゾット

Risotto made with EKA's special tomato sauce.

(29) Gorgonzola Risotto 1300

ゴルゴンゾーラリゾット

Risotto with chestnut flavored gorgonzola, domestic honey.

This is quite match red wine, especially full-bodied one.

〈Bread〉 - パン -

(30) Rye bread per person (2 Pieces) 280

ライ麦ブレッド一人前

(31) Baguette per person (2 Pieces) 260

バゲット一人前

(32) 4 slices of baguette 180

バゲット4枚スライス

(33) 8 slices of baguette 280

バゲット8枚スライス

〈Viande〉 -肉料理-

Our chef, who loves wine and meat, has created our signature meat dishes.
We are particular about the ingredients and take great care in preparing our dishes.



(34) Chicken Confit with Balsamic Sauce

美桜鶏のコンフィ バルサミコのソース

MIOU-chicken breast is slowly roasted

at a low temperature for a moist finish.

Served with balsamic sauce made with plenty of Spanish red wine.

Full 2200

フル 350g

Half 1500

ハーフ 180g

(35) White Beans and Duck Cassoulet

白インゲン豆と鴨のカスレ

Stewed roasted tender duck thigh meat and rich white kidney beans in tomato.

2800

(36) Roasted beef with EKA's special red wine sauce

国産牛のロースト EKA特製赤ワインソース

Soft and delicious domestic beef

is carefully grilled so as not to miss the meat juices.

Served with special red wine sauce made plenty of Spanish red wine.

Full 4400

フル 300g

Half 2600

ハーフ 150g

(37) Roasted WAGYU Beef Filet with Truffle sauce Full 6000
A4黒毛和牛フィレ肉のロースト トリュフソース フル 120g
A-4 Rank Japanese black beef filet Half 3300
with truffles and special madera sauce. ハーフ 60g

(38) Grilled WAGYU Beef Sirloin 8800
A4黒毛和牛サーロインのグリルステーキ 350g
Simply grilled A4 Japanese black beef sirloin.
Please fully enjoy the flavor of the tender meat and refined fat with salt, pepper and wasabi.

(39) Roasted Vegetables Full 1800
季節野菜のロースト For 3~4 people
Oven-baked flesh seasonal vegetables procured daily. Half 1100
For the meat garnish. For 1~2 people

〈Pasta〉 - パスタ -

This is EKA's signature pasta.



※Large servings of pasta are free of charge!

(40) Pomodoro with Fresh Tomatoes and Mozzarella Cheese 1300

フレッシュトマトとモッツァレラチーズのポモドーロ

Tomato sauce paste with fresh tomato and onion, mozzarella cheese.

(41) Vongole Bianco with Clams Steamed in Spanish White Wine 1400

スペイン産白ワインで蒸したアサリのボンゴレ・ビアンコ

An oil-based pasta with clams steamed in Spanish white wine.

(42) Penne Arrabbiata 1400

ペンネアラビアータ

Spicy tomato sauce based short pasta by penne rigate with garlic and chilli pepper.

(43) Cream Pasta with Salmon, Mushrooms and Spinach 1480

サーモンとキノコとほうれん草のクリームパスタ

A cream-based pasta with salmon and mushroom, spinach with red caviar.

(44) Slow-cooked beef bolognese with Spanish red wine 1500

スペイン産赤ワインでじっくり煮込んだ牛肉のボロネーゼ

Bolognese with stewed sauteed vegetables and beef in Spanish red wine.

(45) Pescatore with Soft shell Shrimp 1780

ソフトシェルシュリンプのペスカトーレ

Tomato based pasta with soft shell shrimp that can be eaten with seafood and shell.

(46) Asakusa Bolognese 1880

浅草ボロネーゼ

Our original specialty pasta.

This is Japanese style bolognese with Japanese black beef tendon and Spanish red wine. You can enjoy a variety of flavors with seasoning and condiments.

(47) Tagliatelle with Crab and Tomato Cream 1980

カニクリームのカリアテッレ

Crab and tomato cream pasta by tagliatelle with crabmeat and special americaine sauce used by shrimp shells.

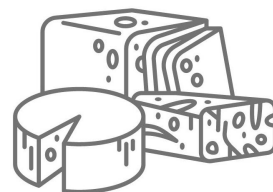
(48) Spaghetti with sea urchin cream 2300

ウニクリームパスタ

Creamy carbonara with sea urchin.

〈Fromage〉 - チーズ -

Have it with wine.



(49) Three Cheese Platter

チーズ3種盛り

1100

(50) Five Cheese Platter

チーズ5種盛り

1480

(51) Camembert

カマンベール

Bloomy rind cheese. moist, soft, creamy

400

(52) Parmigiano Reggiano

パルミジャーノレッジャーノ

Hard dry cheese. rich taste

430

(53) Mimolette

ミモレット

Hard cheese. rich taste

500

(54) Gorgonzola Piccante

ゴルゴンゾーラピカンテ

Blue cheese. Solty, creamy

500

(55) Comte

コンテ

Hard cheese. nutty, smoky

650