

Good food, good mood

El Mirador de Only YOU, ubicado en lo más alto del hotel, tiene sus puertas abiertas para deleitarte con sus mejores platos y las mejores vistas de la ciudad.

El Mirador de Only YOU, located in the top floor of the hotel, has its doors opened to delight you with the best plates and the best views of the city.



Si lo que quieres es acompañar tu refrescante cóctel con una dosis de bites japoneses de SLVJ, sigue leyendo...

If you only want accompany your cocktail with some of our SLVJ Japanese bites, keep reading...

Horario del servicio de comidas

De domingo a lunes

De 13:30h a 16:00h - de 20:00h a 23:30h

Sábados

De 13:30h a 16:30h - de 20:00h a 00:00h

Meal service hours

From Sundays to Mondays

From 1:30 p.m. to 4:00 p.m. - from 8:00 p.m. to 11:30 p.m.

Saturdays

From 1:30 p.m. to 4:30 p.m. - from 8:00 p.m. to 00:00 p.m.



TROTAMUNDOS

FOOD OF  THE WORLD
VALENCIA

by



| SLVJ



SUSHI BAR

DINAMITA (4UD)

Relleno de cangrejo y envuelto en hoja de soya, acompañado de mantequilla trufada.

18,00€

Sushi rice with crab and wrapped in soy paper, and accompanied with truffled butter.

SPICY TUNA (8UD)

Relleno de atún, wonton crispy, cebollino, spicy mayo, con topping de aguacate y base de tofu-feta.

20,00€

Sushi rice with tuna, crispy wonton, chives, spicy mayo, with avocado topping and tofu-feta base.

SPICY HAMACHI (8UD)

Relleno de espárrago, spicy mayo y pimiento serrano.

19,00€

Sushi rice with asparagus, spicy mayo and serrano pepper.

SPICY SALMON (8UD)

Relleno de salmón, cebollino, spicy mayo y aguacate, con topping de salmón, wonton crispy y aderezo de maracuyá y anguila.

23,00€

Sushi rice with salmon, chives, spicy mayo and avocado, with salmon topping, crispy wonton, and passionfruit and eel seasoning.

RAW BAR

KING SALMON TIRADITO

Tirado de salmón, polvo de gochujang, miso, vinagre de yuzu y micro shiso.

22,00€

Salmon tiradito, gochujang powder, miso, yuzu vinegar and micro shiso.

BLUEFIN TUNA TIRADITO

Tiradito de bluefin o-toro, tomate kimchee, kizami wasabi y AOVE.

22,00€

Bluefin o-toro tiradito, kimchee tomato, kizami wasabi and AOVE.

SALADS

WAKAME KUY KUY

Mango maduro, mango verde, rábano rojo, pepino.

14,00€

Ripe mango, green mango, red radish, cucumber.



PARA COMPARTIR

SLVJ JAPANESE TACOS

Vacío salteado al wok, pasta de yuzu y napa, sobre nori crocante.

18,00€

Sautéed flank, yuzu and napa paste, on a nori crispy base.

TRUFFLED MUSHROOMS DUMPLINGS

Hongos maitake, demi-glace de res, crema trufada.

20,00€

Maitake mushroom, beef demi-glace, truffled cream.

SALMON CRISPY RICE

King salmon, spicy mayo, ikura, cilantro.

18,00€

King salmon, spicy mayo, ikura, coriander.

GLAZED AND SPICY EDAMAME

Edamames glaseados en salsa sakura, cilantro y katsuobushi.

14,00€

Sakura sauce glazed edamames, coriander and katsuobushi.

POSTRES

TARTA DE QUESO GORGONZOLA

Gorgonzola cheesecake

7,00€

LEMON CRUNCH

Lemon crunch

7,00€

TIRAMISU LOTUS

Lotus biscoff tiramisu

7,00€

ALÉRGENOS

ALLERGENS



Gluten
Gluten



Sulfito
Sulphite



Huevo
Egg



Apio
Celery



Lácteos
Milk



Pescado
Fish



Frutos secos
Nuts



Altramuces
Lupins



Moluscos
Shellfish



Soja
Soya



Marisco
Marisco



Mostaza
Mostaza



Cacahuetes
Peanuts



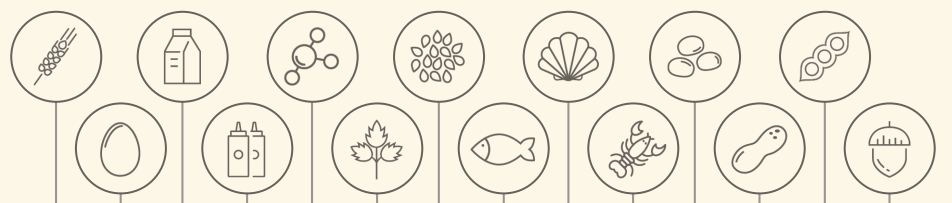
Sésamo
Sesame



**Contiene
trazas**
Contain traces



**Puede contener
trazas**
May contain traces



SUSHI BAR

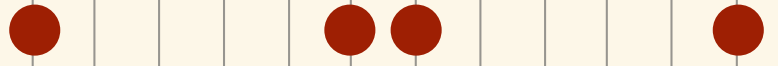
Dinamita



Spicy Tuna



Spicy Hamachi



Spicy Salmon



RAW BAR

King salmon tiradito



Bluefin tuna tiradito



SALADS

Wakame Kuy Kuy



PARA COMPARTIR

SLVJ Japanese tacos



Truffled mushrooms dumplings



Salmon crispy rice



Glazed and spicy edamame



POSTRES

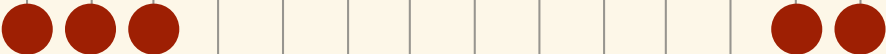
Tarta de queso gorgonzola



Lemon Crunch



Tiramisú con galleta Lotus



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