

Exciting Updates Coming Soon!

Dear Friends and Guests,

We hope this message finds you well and filled with anticipation for the culinary delights we have in store for you at Buya Beach. We wanted to take a moment to express our gratitude for your continued support as we embark on an exciting journey of transformation. As you may have noticed, we are currently in the midst of some renovations and upgrades to our establishment. While this process is ongoing, we want to assure you that our commitment to providing exceptional dining experiences remains unwavering. At this time, you may have noticed a more streamlined selection of dishes on our menu. Rest assured, this is only temporary. We are diligently working behind the scenes to perfect every aspect of our offerings, from sourcing the finest ingredients to crafting innovative new recipes that will tantalize your taste buds. We are thrilled to announce that we will soon unveil our full, revamped menu, just in time for the summer season. In the meantime, we appreciate your patience and understanding as we put the finishing touches on our renovations and menu enhancements.

Thank you for your continued support, and we look forward to welcoming you back to Buya Beach to experience the exciting changes firsthand.

Warm regards,
Your Buya Beach Team

EAT ME

snacks

Salted Edamame

edamame + smoked sea salt

6

Blistered Shishito Peppers

fire blistered shishitos + smoked sea salt + brown sugar

6

Oysters

fresh lemon

3 /un

Japanese Oysters

light ponzu + ikura (salmon roe)

4 /un

handhelds

Chicken Katsu Sandwich

panko crusted chicken + cabbage slaw + tonkatsu sauce

10

Swordfish Katsu Sandwich

panko crusted swordfish + cabbage slaw + tonkatsu sauce

12

būya

BEACH

light & bright

Kaizu Salad

Seaweed blend + umami vinaigrette

8,5

Sesame Pak Choy

seared pak choy + sweet soy reduction + sesame

8

Charred Tofu and Tomato Salad

charred tofu + heirloom tomatoes

9

Miso Soup

with tofu and wakame seaweed

6

kushiyaki

grilled on stick (japanese skewers)

Yakitori

Farm raised chicken + scallion + smoked tare

9

Wagyu Kushiyaki

wagyu meat + chimichurri + wasabi

18

būya

BEACH

from the grill

served with rice and seasonal vegetables

Fish of the Day

price per kilo (ask the waiter)

Fish for one

fish portion + brown butter ponzu

18

Tiger Prawn

yuzu butter + coriander sprouts

39

Grilled Octopus

with shiso chimichurri

24

Miso Entrecôte

miso marinated entrecôte + wasabi sour cream

32

Miso Tomahawk

miso marinated tomahawk (1kg) + wasabi sour cream

58

something sweet

Ice Cream Scoops

matcha / black sesame / ginger / yuzu

4

Mochi

vanilla / strawberry / yuzu / mango-passionfruit

4

Fini Ice Cream

ask waiter for flavours

4

DRINK ME

signature cocktails

Tokyo Sour	bourbon whisky + lemon + ginger syrup + peach	12
Sendai	sakê + sweet kiwi + rosemary	12
Park Hye Gin	gin + schochu + sweet Apple	12
Swizzle Beach	rum + sake + lemon + mint	12

classics

Aperol Spritz	Aperol + Bubbly Wine	10
Aperol Sour	Aperol + Gin + Lemon	12
Negroni	Gin + Campari + Vermute	14
Lagerita	Tequila + Cointreau + Beer + Lemon	12
Whisky Smash	Bourbon Whisky + Lemon + Mint	12
Caipirinha/oska	Cachaça/vodka + Lime + Brown Sugar	12
Mojito	Rum + Lime + Mint	12
Passion Mojito	Mojito + Passionfruit	12
Margarita	Tequila + Triple Sec + Lime	12
Whisky Sour	Bourbon Whisky + Lemon	12
Moscow Mule	Vodka + Ginger + Lime + Ginger beer + Spices	12
Daiquiri	Rum + Lemon + Syrup	12
Manhattan	Bourbon Whisky + Vermute	12
Jungle	Rum + Campari + Pinneapple	12
Espresso Martini	Vodka + tia maria + coffee	12

Beer

Bottle	33cl	4
Alcohol Free	25cl bottle	3
Stout	33cl	4

Craft Soda

peach + ginger		4
lemon + mate		4
pomegranate + cucumber		4

Water

		25cl	75cl
Buya Water	still / sparkling		3
Vitalis		3	5
Pedras		2,5	5,5

Juices

Juice of the day		4
Fresh orange juice		4
Lemonade		4
Passion fruit lemonade		4

Soft Drinks

Coca-Cola		3
Coca-Cola Zero		3
Ice Tea	Peach / Lemon	3

Coffee

Espresso		1,5
Americano		2
Latte		2,5

wine

White Wine		Glass	Bottle
Vallado Três Melros	Douro	8	30
H. dos Grous	Alentejo	8	30
Vallado Prima	Douro		35
Ameal	Verde		35
Royal Palmeira	Verde		40
Quinta da Pedra	Verde		45
Esporão Reserva	Alentejo		40
Palpite	Alentejo		45
Gloria Reynolds	Alentejo		70
Pêra-Manca	Alentejo		110
Rosé			
Fita Preta	Alentejo	8	30
Reynolds	Alentejo	8	32
Red Wine			
H. dos Grous	Alentejo	8	30
Casa Santar Reserva	Dão		40
Louis Latour	Bourgogne		60
H. dos Grous Reserva	Alentejo		60
Fita Preta Cuvée	Alentejo		110
Sparkling			
Terras do Demo	Beira		30
Marquês de Marialva Reserva	Bairrada		35
Veuve Clicquot	Champagne		120
Ruinart	Champagne		150

Sangria		1l	2l
White		30	50
Rosé		30	50
Red		30	50
Sparkling		40	55
Passionfruit Sangria	Sparkling	45	65

spirits

Vodka		Shot	5cl
Absolut		4	7
Grey Goose		6	9
Gin			
Bombay Sapphire		4	10
Tanqueray		4	10
Hendrick's		6	12
Jinzu		7	13
Trüb		7	13

Whisky

Johnny Walker Red Label	Scotch	4	7
Johnny Walker Black Label	Scotch	6	9
Jack Daniels	Tennessee	4	7
Jameson	Irish	4	7
Maker's Mark	Bourbon	6	9
Monkey Shoulder	Malt Scotch	8	11
Nikka Days	Japanese Scotch	9	13
Nikka from the Barrel	Japanese Scotch	10	14

Tequila

Olmecca Silver		4	7
Olmecca Altos		6	9

Rum

Havana Club 3 Años		4	7
Brugal Añejo		4	7

Liquors

Borgmann		4	7
Disaronno		3	6
Cointreau		3	6
Amen	Amêndoa Amarga	3	6