

# Welcome

**PINK LEMONADE COCKTAIL** | (PB)  
kombucha Dragon Lemonade + Bombay Bramble Gin +  
lime juice + lichi + lime

**KALE CHIPS** | (PB)  
dehydrated kale + cashews + nutritional yeast + turmeric

# Tasting Menu

**BOLETUS AND TRUFFLE CREAM** | (PB)

**FOIE PLANT-BASED** | (PB)  
foie + roasted red fruits and thyme reduction + brioche bread

**CRUNCHY SALMON TACO** | (OF)   
nixtamalized cornmeal crispy taco + marinated yellowfin  
tuna dices + white cabbage + cilantro + chinese scallion +  
spicy homemade cocktail sauce + avocado + sesame seeds

**SICHUAN PURPLE EGGPLANTS** | (PB)   
lilac eggplants + doubanjiang sauce + ginger +  
braised peanuts + cilantro + white sesame

**MISO YOLK FUNGHI**  
oyster mushroom + mushroom + shiitake + shimeji +  
mushroom thistle + pepper + thyme +  
sage + miso + cured egg yolk

**TRADIZIONALE POMMO D'ORO**  
roasted tomato cream + buffalo Mozzarella DOP + kalamata olives +  
kale pesto + salted capers + oregano + cherry tomatoes + arugula

**BAKED SEA BASS** | (OF)  
sea bass + fake green sorghum risotto + red tea reishi glaze  
+ mojo picón + lime + corn crisp

# Desserts

**HOUSEMADE 'NUTELLA' CAKE** | (PB)  
cocoa and hazelnut mousse + almond crumble

**LEMON PIE** | (PB)  
lemon + yuzu + coconut meringue + matcha tea

**CHIA TIRAMISÚ** | (PB)  
almond milk + coconut sugar + chia + oat flakes + cashew  
crumble + coffee + plant-based mascarpone + cocoa powder

**GLASS OF CAVA**

# Drinks

1 BOTTLE OF WINE (EVERY 3 PEOPLE)


OSMOTIZED WATER

COCKTAIL +5€

PRICE: 38€

(PB) PLANT BASED

(OF) OILY FISH

 LIGHT SPICY