

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

(G) GLUTEN

 LIGHT SPICY