

Welcome

DRAGON PISCO SOUR | (PB)

kombucha Dragon lemonade + coconut water + aquafaba + pisco + cinnamon

KALE CHIPS | (PB)

dehydrated kale + cashews + nutritional yeast + turmeric

Starters *(to share)*

FOIE PLANT-BASED | (PB) (G)

foie + roasted red fruits and thyme reduction + brioche bread

CRUNCHY SALMON TACO | (OF) (S)

nixtamalized cornmeal crispy taco + marinated yellowfin tuna dices + white cabbage + cilantro + chinese scallion + spicy homemade cocktail sauce + avocado + sesame seeds

SICHUAN PURPLE EGGPLANTS | (PB) (G) (S)

lilac eggplants + doubanjiang sauce + ginger + braised peanuts + cilantro + white sesame

Main Dishes

PAD THAI | (PB)

rice noodles + shiitake + carrot + plant-based "chicken" + soybean sprouts + roasted peanut + pickled daikon + homemade Pad Thai sauce + chinese spring onion + lime + coriander

KOREAN TUNA BIBIMBAP | (OF) (S)

yellowfin tuna bulgoji + poached organic blue egg + brown rice with furikake + cucumber marinated in asazuke + red cabbage + wakame seaweed + sautéed shiitake + sweet chili mayo

LOW CARBS KONJAC RISOTTO | (OF)

tuna tataki + konjac + huitalcoche + yellow pepper cream + chinese onion + kale + nutritional yeast

COCHINITA PIBIL JACKFRUIT TACOS | (PB) (S)

nixtamalized corn tacos + jackfruit "cochinita pibil" + lime + cilantro + pomegranate + pickled red onion

BAKED SEA BASS | (OF) (G)

baked sea bass + freekeh green risotto + red tea reishi glaze + mojo picón + lime + corn crisp

WILD SALMON QUINOA | (OF)

wild Alaskan salmon + pistachio + tricolor quinoa + roasted vegetables + citrus vinaigrette + chinese spring onion

Desserts

HOUSEMADE 'NUTELLA' CAKE | (PB)

cocoa and hazelnut mousse + almond crumble

LEMON PIE | (PB)

lemon + yuzu + coconut meringue + matcha tea

Drinks

1 bottle of wine (every 3 people), osmotized water, cocktail +5€

PRICE: 60€

(PB) PLANT BASED

(OF) OILY FISH

(G) GLUTEN

(S) LIGHT SPICY