

To nibble and starters

KALE CHIPS | (PB)

dehydrated kale + cashews + nutritional yeast + turmeric

HUMMUSÍSSIMO | (PB)

creamy hummus + spiced paprika oil + pickles + pomegranate + homemade pita bread

"PASTRAMI" DE CÉLERI | (PB) (G)

black focaccia + celeriac pastrami + kombucha pickles + homemade mustard sauce + arugula

MISO YOLK FUNGHI

oyster mushroom + mushroom + shiitake + shimeji + mushroom thistle + pepper + thyme + sage + miso + cured egg yolk

Mains

BLACK RAVIOLOS PARMIGIANA | (G)

wholegrain ravioli + activated charcoal + black garlic + smoked eggplant + burrata + parmigiana sauce + grana padano cheese + basil oil + pine nuts

DOUBLE SMASHED BURGER | (PB) (G)

wholegrain spelt brioche with activated charcoal + homemade plant-based double smash burger + truffled mayonnaise + sautéed mushrooms + roasted onion + homemade "cheddar" sauce + sweet potatoes with yogurt sauce

COCHINITA PIBIL JACKFRUIT TACOS | (PB) (S)

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

WILD SALMON QUINOA | (OF)

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

LUBINA AL HORNO | (OF) (G)

baked sea bass + freekeh green 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

PISTACCIO BAKLAVA CHEESECAKE | (G)

pistachio baklava base + agave syrup + pistachio and matcha runny cheesecake

CHOCO & FRUITS VULCANO

(min 4 pax by order) | (G)

chocolate and almonds coulant-fondue + fresh fruit (raspberry, blueberries, kiwi, strawberry, banana, etc.) + pecans

Drinks

1 BOTTLE OF WINE (EVERY 3 PEOPLE)

OSMOTIC WATER

COCKTAIL + 5€

Extras

BREAD

COFFEE

PRICE: 35 €

(PB) PLANT BASED

(OF) OILY FISH

(G) GLUTEN

(S) LIGHT SPICY