

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)*

BOLETUS AND TRUFFLE CREAM | ^(PB)

foie + roasted red fruits and thyme reduction + brioch bread

FOIE PLANT-BASED | ^(PB) ^(G)

foie + roasted red fruits and thyme reduction + brioch bread

CRUNCHY SALMON TACO | ^(OF) ^(G)

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

Desserts

CHOCO & FRUITS VULCANO | ^(G)

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

Drinks

1 BOTTLE OF WINE (EVERY 3 PEOPLE)

OSMOTIZED WATER

COCKTAIL +5€

PRICE: 32€

^(PB) PLANT BASED

^(OF) OILY FISH

^(G) GLUTEN

^(S) LIGHT SPICY