

New Year's Eve Menu

2020/2021

CHERRY FLAX & KALE

WELCOME COCKTAIL

Welcome glass of cava with kale chips

STARTERS choose one

Kale dream cream ^{PB | GF}

leek + onion + potato + kale + thyme + kale chips

Crunchy yellowfin taco ^{GF | OF | 🌶️}

nixtamalized corn flour crunchy *tortilla* + marinated yellowfin tuna dice + white cabbage + coriander + spring onion + housemade cocktail sauce with chipotle + avocado + sesame seeds

Crunchy hiramasa taco ^{GF | OF}

nixtamalized purple corn flour crunchy *tortilla* + marinated hiramasa (kingfish) dice + radishes + romaine lettuce + dill + ponzu sauce + sweet wasabi sauce

Crunchy salmon taco ^{GF | OF}

nixtamalized corn flour crunchy *tortilla* with beetroot + marinated Alaskan wild salmon² dice + avocado + nori seaweed + romaine lettuce + tartare sauce with *jalapeños*

Teresa's favorite kale salad ^{RF | PB | GF | 🌶️}

kale + cherry tomatoes + avocado + mixed sprouts + nori seaweed + mango + radishes + chipotle vinaigrette

Salmon sashimi toast ^{OF}

5 cereals whole grain spelt bread + green peas cream + Alaskan wild salmon² sashimi + mint + grated lemon zest

Grilled watermelon ^{GF}

grilled watermelon + goat cheese + mizuna + mustard leaves + marcona almonds + sweet mint sauce

^{RF} Raw food ^{PB} Plant-based ^{GF} Gluten-free ^{OF} Oily fish 🌶️ Spicy

¹ All plant-based proteins are developed by our R&D team in our workshop.

MAIN COURSES choose one

Supertagliatelle ^{OF}

supertagliatelle with spirulina + Alaskan wild salmon² dice + kale pesto + parmesan cheese

'Chicken' pad Thai ^{PB | GF}

rice spaghetti + shiitake + carrot + it's plant-based 'chicken'¹ + soybean sprouts + roasted peanuts + pickled daikon + housemade pad thai sauce + spring onion + lime + coriander

Ramen-ya Tere ^{PB | GF}

housemade ramen broth + buckwheat soba noodles + plant-based chashu (nori seaweed, pulled jackfruit) + young coconut 'bacon' + roasted pumpkin + oyster mushroom + nori seaweed + wakame seaweed + watermelon radish + toasted sesame

Salmon fishing in Alaska ^{GF | OF}

slow-baked Alaskan wild salmon² + quinoa salad + citrus and Algerri herbs sauce

Creamy rice with spirulina, salicornia and salmon wings ^{GF | OF}

brown rice + blue fish broth + fresh spirulina paste + anchovy garum + salicornia + Alaskan wild salmon² wings

Double Black Cod ^{GF | OF}

miso marinated black cod + bok choy + shiitake + oyster mushroom + Teresa's special black garlic dashi

Butternut squash Malaysian curry ^{PB | GF | 🌶️}

pumpkin + broccoli + zucchini + mushrooms + turmeric curry sauce + peanuts + coconut yogurt + coriander + brown basmati rice

Tacos al pastor ^{PB | GF}

nixtamalized corn tacos (6 units) + jackfruit 'pork' + guacamole + lime + coriander + *pico de gallo* + cashew and chipotle sour cream

DESSERT choose one

Cheesecake ^{PB | GF}

it's plant-based cheesecake + cookie base + wild berries coulis

Cookies & passionfruit cake ^{PB | GF}

cookie base + passionfruit and cashews mousseline + passionfruit gelée + cocoa nibs + matcha mascarpone

Toasted hazelnut ice cream ^{GF}

hazelnut ice cream + banana & blueberries + Ginger Turmeric Doughnut + cocoa nibs & hazelnuts topping

Chocolate sundae ^{PB | GF}

plant-based chocolate ice cream + coconut frosting + toasted hazelnut

INCLUDES

A bottle of wine (2 *pax*) · Water and bread
Cava and party bag · 12 grapes

To choose: 1 starter + 1 main course + 1 dessert (per person)

55€ per person

RESERVATIONS

1. Go to our [online reservation platform](#).
2. Select the number of [guests](#).
3. Choose an available [day and hour](#): from 19h to 21h
4. Make the online [payment](#) in advance or if you prefer, you can also come to our restaurants and make the reservation and payment in person.

If you have any doubt, please, contact us via email or phone:
reservas@teresacarles.com / 933 17 56 64

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² Our Alaskan wild salmon is obtained by sustainable fishing, which helps to keep our oceans' ecosystems healthy and strong.