

APPETIZERS

RADISH	5
THIN SLICES OF PICKLED RADISH WITH SPICES	
CABBAGE	4
HOMEMADE KIMCHI PASTRY	
SPINACH (3U)	12
CREAMY SPINACH AND KALE CROQUETTES	

VEGETABLES

LEEKs	18
CARAMELIZED LEEKS TATIN WITH VEGGIE JUS AND FLOWERS	
MUSHROOM	18
SWEET&SOUR SOUP, MUSHROOMS WITH GNOCCHIS AND SPROUT SALAD	
PEPPERS	18
SALAD OF ROASTED RED CRYSTAL PEPPER, WITH EGG AND FRESH LEAVES	
CAULIFLOWER	18
CAULIFLOWER CREAM, MULTICOLOR COUSCOUS AND ROMANESCO	

RICE, FISH AND MEAT

ARTICHOKE	23
ARTICHOKE RISOTTO WITH CRUNCHY BROCCOLI FLOWERS	
MONK FISH	27
WOK-COOKED MONK FISH DICES WITH PEAS FROM MARESME IN PIL-PIL	
IBERIAN	25
IBERIAN PORK CHEEKS WITH SPINACH AND NUTS	

CHEESES AND BREAD

VEGAN	21	
SELECTION OF VEGAN CHEESES WITH VEGETABLE CRACKERS		
ARTISAN	21	
SELECTION OF ARTISAN CHEESES WITH CARASATU BREAD		
GREEN TEA BREAD		
WITH SMOKED BUTTER OR EVOO		3

DESSERTS

PUMPKIN	7
ROASTED PUMPKIN CATALAN CREAM WITH COCOA AND CHOCOLATE	
CELERY AND ONION	7
FRUIT SALAD, HIBISCUS WITH CELERY AND ONION ICE CREAM	
DATES	7
DATES IN THEIR JUICE WITH ALMONDS AND CITRUS CAVIAR	

TASTING MENUS – ENTIRE TABLE ONLY

GASTROBOTÁNICA (VEGETARIAN)	55
RADISH, BEETROOT, CARROT	
CAULIFLOWER	
LEEKs	
PEPPERS	
ARTICHOKE	
VEGAN OR ARTISAN CHEESES SUPPL 5€	
CELERY AND ONION	
SEA AND EARTH	75
RADISH, BEETROOT, CABBAGE	
CAULIFLOWER	
LEEKs	
PEPPERS	
ARTICHOKE	
MONK FISH	
VEGAN OR ARTISAN CHEESES SUPPL 5€	
PUMPKIN	
GREEN EXPERIENCE	95
RADISH, BEETROOT, CARROT	
CABBAGE, SPINACH	
CAULIFLOWER	
LEEKs	
MUSHROOM	
PEPPERS	
ARTICHOKE	
MONK FISH	
IBERIAN	
VEGAN OR ARTISAN CHEESES	
DATES	
PUMPKIN	



REQUEST INFORMATION FROM OUR TEAM
FOR ANY FOOD RESTRICTIONS AND ALLERGIES