APPETIZERS

BEETROOT TARTAR WITH APPLE AND KOHLRABI	
(1u)	3
CHINESE KALE KIMCHI PASTRY (1u)	4
CREAMY SPINACH AND KALE CROQUETTE (1u)	4
CARROT SOUP LITH LOTUS ROOT (1 SHOT)	4
SLICES OF PICKLED TURNIP WITH SPICES AND SEAWEED (4u)	4
VEGETABLES	
LEEK TATIN WITH COUSCOUS AND CRUCIFEROUS CREAM	18
ROASTED RED CRYSTAL PEPPER SALAD WITH TROUT ROE, FRESH LEAVES AND CRUNCHY QUINOA	18
CEVICHE OF ENOKI & SHIMEJIS WITH VEGETABLES AND GUACAMOLE	18
BEET GAZPACHO WITH BERRIES, ICED COCONUT AND BASIL	19
ROASTED SALSIFIES WITH WILD MUSHROOMS AND HAZELNUT HUMMUS	20
BEANS AND PISTO LASAGNA WITH POACHED EGG	20
SAUTÉED GREEN AND WHITE ASPARAGUS WITH PINE NUT PILPIL	20
CRISPY ARTICHOKES WITH POTATO GNOCCHI IN GREEN SAUCE	22
MARESME PEAS WITH MAITAKE AND TOFU	22

TASTING MENUS BY RODRIGO DE LA CALLE

GAST	R 0	B 0	ΤÁ	ΝI	C	A	·				·											60
WINE	Ρ/	AIR	ΙN	G.		٠					٠		•				•			۰	٠	43
LAND																						
WINE	P /	AIR	ΙN	G.		٠					٠		•	۰	۰		٠	٠	٠	۰	٠	49
GREE	N	EX	PΕ	RΙ	Ε	N	Cl	Ε.														9 5
WINE	Ρ/	AIR	ΙN	G.		٠							•	٠	۰		٠	٠	•	۰	٠	64
CHEE	E S	ES	Α	ΝI)	В	R	E	A :	D												
VEGA	N	0 R	Α	R T	Ι	S	ΑI	N	C	Н	E	E S	Ε	S								21
GREE	N	TE.	Α	ΒR	RΕ	Α	D															. 6



FIND OUT MORE ABOUT OUR COMMITMENT TO SUSTAINABILITY

PLEASE REQUEST INFORMATION FROM OUR TEAM REGARDING ALLERGIES AND FOOD INTOLERANCES.





















RICE

BLACK OLIVES ALIOLI	25
IBERIAN PORK CHEEKS RICE WITH FRESH AND CRUNCHY HERBS 2	25
BLACK RICE WITH BABY SQUID , MUSHROOMS AND CODIUM SEAWEED ALIOLI 2	28
CREAMY RICE WITH RED PRAWNS OF PALAMÓS CARPACCIO AND MUSHROOMS	29
FISH AND MEAT	
GRILLED WHITE SEA BASS LOIN WITH ROASTED AVOCADO AND PUMPKIN	30
ROASTED AND GLAZED POULARD WITH MUSHROOMS AND SPINACH ESSENCE	
VEAL STEAK TARTAR WITH FIVE MUSTARDS AND PICKLED RADISH	32
TEMPURA TUNA DICE WITH SHISO LEAVES AND PUNZU SAUCE	3 4
DESSERTS	
ROASTED PUMPKIN CATALAN CREAM WITH COCOA CRUMBS	7
FRUIT SALAD WITH HIBISCUS AND CELERY AND ONION ICE CREAM	7
CREAMY SWEET POTATO ICE CREAM WITH PASSION FRUIT AND COCOA CRUMBS	
APPLE TARTE TATIN WITH COFFEE CREAM	7
DRUNKEN SPONGE CAKE WITH RASPBERRIES AND ELDERBERRY CREAM	7