

CHEF RODRIGO DE LA CALLE

PLANT-BASED PRODUCE IS THE FUNDAMENTAL PILLAR OF
OUR CUISINE. BY EMBRACING EACH VEGETABLE'S
SEASONALITY AND FLEETING NATURE, WE CAPTURE
THEIR FRESHEST AND MOST VIBRANT FLAVORS. THIS
APPROACH ALLOWS US TO CREATE DISHES THAT
CELEBRATE THE TRUE ESSENCE OF EACH INGREDIENT,
ACHIEVING THE HIGHEST CULINARY EXPRESSION.

A handwritten signature in dark ink, reading "Rodrigo de la Calle". The signature is fluid and cursive, with a large, sweeping initial 'R' that extends across the line.

TASTING MENUS BY RODRIGO DE LA CALLE

GASTROBOTÁNICA	70
WINE PAIRING	43
LAND AND SEA	85
WINE PAIRING	49
GREEN EXPERIENCE	105
WINE PAIRING	64

CHEESES AND BREAD

VEGAN OR ARTISAN CHEESES	21
GREEN TEA BREAD	6

APPETIZERS

BEETROOT TARTAR WITH APPLE AND KOHLRABI (1 PIECE) ...	4
CHINESE KALE KIMCHI PASTRY (1 PIECE)	4
CREAMY SPINACH AND KALE CROQUETTE (1 PIECE).....	4
CARROT SOUP WITH LOTUS ROOT (1 SHOT)	4
SLICES OF PICKLED TURNIP WITH SPICES AND SEAWEED (4 PIECES)	4

VEGETABLES

BEETROOT GAZPACHO WITH RED BERRIES, ICED COCONUT POWDER AND BASIL	18
STEAMED LEEKS WITH FRIED GREEN PEPPER CREAM AND GINGER DRESSING.....	18
SLICES OF ROASTED RED PEPPERS WITH SALMOREJO DRESSING, EGG YOLK AND TROUT CAVIAR.....	22
ARTICHOKE FLOWER WITH PINE NUTS PILPIL AND ICE GRASS	22
CARAMELISED SALSIFY WITH WOK-FRIED AND CREAMED PEAS FROM MARESME AND FRIED PUMPKIN SEEDS	22
GRILLED EGGPLANT STRIPS TEMPURA WITH GREEN SPINACH CURRY SAUCE	20
LIGHTLY GRILLED AVOCADO WITH SEED CRUNCHY CRUST AND OILY DRESSING	18
POTATO GNOCCHI WITH GREEN BEAN CARBONARA AND CRISPY CHEESE	20

RICE

CARROT RISOTTO WITH CRISPY ALGAE AND BLACK OLIVES ALIOLI	25
ZUCCHINI RICE WITH ZUCCHINI FLOWER WITH SANFAINA AND SPICY-SOUR EMULSION	28
SMOKED RISOTTO WITH CULTIVATED BOLETUS , BLACK TRUFFLE AND LLIGAT CHEESE	29
IBERIAN PORK CHEEKS RICE WITH BLACK GARLIC ALIOLI	25
CRISPY FREE-RANGE CHICKEN RICE WITH ROASTED CORN ON THE COB AND CHIPOTLE AIOLI	26
CREAMY RICE WITH RED SHRIMP CARPACCIO FROM PALAMÓS AND MUSHROOMS	29

FISH AND MEAT

ORGANIC BEEF SIRLOIN WITH SAUTÉED MINI ROOTS AND WATERCRESS	38
MEDITERRANEAN RED TUNA TATAKI WITH ROMESCO ESCABECHE AND ICE HERB.....	34

DESSERTS

ROASTED PUMPKIN CATALAN CREAM WITH COCOA CRUMBS	7
MANGO AND COCONUT CRÈME CARAMEL CUSTARD WITH CARROT AND ORANGE BLOSSOM ICE CREAM	9
APPLE AND HONEY TARTE TATIN WITH COFFEE CREAM	7
DRUNKEN SPONGE CAKE WITH STRAWBERRIES AND ELDERBERRY CREAM	7
CREAMY TIRAMISU OF JERUSALEM ARTICHOKE WITH BLACK GARLIC COCOA AND MALT SPONGE CAKE	8
SWEET CONSOMMÉ OF ROASTED PEARS FROZEN NUTS.....	8



FIND OUT MORE ABOUT OUR
COMMITMENT TO SUSTAINABILITY



PLEASE REQUEST INFORMATION FROM OUR TEAM REGARDING
ALLERGIES AND FOOD INTOLERANCES

PRICES IN EUROS WITH VAT INCLUDED

ALÉRGENOS · ALLERGENS



APERITIVOS · APPETIZERS															
NABO TURNIP	X				X			X							
REMOLACHA BEETROOT															
ZANAHORIA CARROTS					X										
KIMCHI	X		X		X			X							
ESPINACA SPINACH	X	X	X		X										
VEGETALES · VEGETABLES															
GAZPACHO DE REMOLACHA BEET GAZPACHO															
PUERRO LEEK		X			X										
ÑOQUIS GNOCCHIS	X	X	X												
ALCACHOFA ARTICHOKE											X				
SALSIFIES SALSIFY					X										
ESPÁRRAGOS ASPARAGUS			X								X				
AGUACATE AVOCADO					X			X							
PIMIENTOS PEPPERS	X		X				X								
ARROZ · RICE															
ZANAHORIA CARROT		X	X		X										
CARRILLERAS IBERICAS IBERIAN PORK	X		X		X	X					X				
GAMBA ROJA RED SHRIMP			X	X	X										
POLLO CHICKEN	X		X		X							X			
BOLETUS EDULIS		X			X										
CARNE Y PESCADO · FISH AND MEAT															
ATÚN ROJO BLUEFIN TUNA							X								X
TERNERA BEEF								X							
POSTRES · DESSERTS															
CALABAZA PUMPKIN	X	X	X												
COCO Y MANGO COCO AND MANGO	X		X												X
MANZANA APPLE	X	X									X				X
FRESAS STRAWBERRY	X	X	X								X				
PERAS PEARS	X										X				X
ALCACHOFA DE JERUSALÉM JERUSALEM ARTICHOKE	X	X	X								X				X
QUESOS Y PAN · CHEESE AND BREAD															
PAN DE TE VERDE GREEN TEA BREAD	X	X													
QUESOS VEGANOS VEGAN CHEESE											X				
QUESOS ARTESANALES ARTISIAN CHEESE		X									X				