

## APPETIZERS

<b>BEETROOT</b> TARTAR WITH APPLE AND KOHLRABI (1u) .....	4
<b>CHINESE KALE</b> KIMCHI PASTRY (1u).....	4
CREAMY <b>SPINACH</b> AND KALE CROQUETTE (1u) ....	4
<b>CARROT</b> SOUP LITH LOTUS ROOT (1 SHOT).....	4
SLICES OF PICKLED <b>TURNIP</b> WITH SPICES AND SEAWEED (4u) .....	4

## VEGETABLES

<b>GREEN BEANS</b> WITH POACHED EGG, CREAMY GARLIC POTATO AND SMOKED PAPRIKA AROMA .....	16
SALTED <b>LEEK</b> TATIN WITH VICHISSEOISE, AROMATIC HERBS AND TOASTED ONION .....	18
ROASTED <b>RED CRYSTAL PEPPER</b> SALAD WITH TROUT ROE, FRESH LEAVES AND CRUNCHY QUINOA .....	18
<b>ENOKIS &amp; SHIMEJIS</b> CEVICHE WITH VEGETABLES AND GUACAMOLE .....	18
<b>ZUCCHINI</b> RATATOUILLE WITH LIGHT BÉCHAMEL SAUCE AND ROSEMARY FLAVOR .....	18
ENDIVE AND <b>ALGAE</b> SALAD WITH PEANUT AND PICKLED RADISH SAUCE .....	18
<b>TOMATO</b> AND CHERRY MOSAIC WITH SOUR CREAM, PICKLE AND BLUE SPIRULINA .....	18
<b>PLUMS</b> AND TOMATOES GAZPACHO WITH FETA CHEESE AND GREEN LEAVES .....	19
CRISPY <b>ARTICHOKES</b> WITH POTATO GNOCCHI IN GREEN SAUCE .....	22

## TASTING MENUS

BY RODRIGO DE LA CALLE

GASTROBOTÁNICA.....	60
WINE PAIRING .....	43
LAND AND SEA.....	75
WINE PAIRING .....	49
GREEN EXPERIENCE.....	95
WINE PAIRING .....	64
<b>CHEESES AND BREAD</b>	
VEGAN OR ARTISAN CHEESES.....	21
GREEN TEA BREAD.....	6



FIND OUT MORE ABOUT  
OUR COMMITMENT TO  
SUSTAINABILITY

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



## RICE

<b>CARROT</b> RISOTTO WITH CRISPY ALGAE AND BLACK OLIVES ALIOLI .....	25
<b>IBERIAN PORK</b> CHEEKS RICE WITH BLACK GARLIC ALIOLI .....	25
CREAMY RICE WITH ROASTED <b>EGGPLANTS</b> AND SHREDDED DUCK .....	26
CREAMY RICE WITH <b>RED SHRIMP</b> CARPACCIO FROM PALAMÓS AND MUSHROOMS .....	29

## FISH AND MEAT

PAN-ROASTED <b>DUCK MAGRET FROM Penedés</b> WITH PEACHES IN RED WINE .....	28
GRILLED <b>WHITE SEA BASS</b> LOIN WITH ROASTED AVOCADO AND PUMPKIN .....	30
<b>VEAL</b> STEAK TARTAR WITH FIVE MUSTARDS AND PICKLED RADISH .....	32
TEMPURA <b>TUNA</b> DICE WITH SHISO LEAVES AND PONZU SAUCE WITH FAVA BEANS .....	34

## DESSERTS

ROASTED <b>PUMPKIN</b> CATALAN CREAM WITH COCOA CRUMBS .....	7
FRUIT SALAD WITH HIBISCUS AND <b>CELERY AND ONION</b> ICE CREAM.....	7
<b>GRAPE</b> AND APPLE SOUP WITH WHITE CHOCOLATE YOGHURT AND ICED COCONUT .....	7
<b>APPLE</b> AND HONEY TARTE TATIN WITH COFFEE CREAM .....	7
DRUNKEN SPONGE CAKE WITH <b>STRAWBERRIES</b> AND ELDERBERRY CREAM .....	7