

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 black ink, reading "Rodrigo de la Calle". The signature is written in a cursive style with a large, sweeping initial 'R' that loops around the start of the name. The rest of the name is written in a more fluid, connected script.

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

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 LITH LOTUS ROOT (1 SHOT)	4
SLICES OF PICKLED TURNIP WITH SPICES AND SEAWEED (4 PIECES)	4

VEGETABLES

GREEN BEANS WITH POACHED EGG, CREAMY GARLIC POTATO AND SMOKED PAPRIKA AROMA	16
SALTED LEEK TATIN WITH VICHISSE, AROMATIC HERBS AND TOASTED ONION	18
WARM SALAD OF FRESH ENDIVE DRESSED WITH HAZELNUTS, CELERIAC PURÉE AND PICKLED SENDERILLAS MUSHROOMS ...	18
ENOKIS & SHIMEJIS CEBICHE WITH VEGETABLES AND GUACAMOLE	18
CARAMELISED SALSIFY WITH WOK-FRIED AND CREAMED CHANTERELLES AND FRIED PUMPKIN SEEDS	20
GRILLED AND NATURAL MELON CUBES WITH COCONUT AJOBLANCO AND TOASTED ALMONDS	18
GANXET BEANS IN A GREEN SAUCE OF MARINE PLANKTON WITH THISTLE AND BROCCOLI SLICES	18
ROASTED ONION SOUP WITH ORANGE CHANTERELLES, TRUMPET MUSHROOMS AND VARÉ CHEESE	20

RICE

CARROT RISOTTO WITH CRISPY ALGAE AND BLACK OLIVES ALIOLI	25
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
SMOKED RISOTTO WITH GLAZED BOLETUS EDULIS , GRATED AUTUMN TRUFFLE AND LLIGAT CHEESE	29

FISH AND MEAT

ORGANIC BEEF SIRLOIN WITH RICE AND SWEET POTATO BLACK PUDDING AND TRUFFLED MUSHROOM AND WATERCRESS SALAD	38
GRILLED WHITE SEA BASS LOIN WITH ROASTED AVOCADO AND PUMPKIN	30
TEMPURA TUNA DICE WITH SHISO LEAVES AND PONZU SAUCE WITH FRIED PEAR TOMATOES	34

DESSERTS

ROASTED PUMPKIN CATALAN CREAM WITH COCOA CRUMBS	7
FRUIT SALAD WITH HIBISCUS AND CELERY AND ONION ICE CREAM	7
GRAPE AND APPLE SOUP WITH WHITE CHOCOLATE YOGHURT AND ICED COCONUT	7
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



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