

APPETIZERS

BEETROOT TARTAR WITH APPLE AND KOHLRABI (1U)	4
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
PLUMS AND TOMATOES GAZPACHO WITH FETA CHEESE AND GREEN LEAVES	19
ENDIVE WITH FENNEL CREAM AND FRESH MUSHROOMS	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
SAUTÉED MORELS AND SHIMEJIS WITH POTATOES AND VEGETABLES JUICE	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

CHEESES AND BREAD

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

CARROT RISOTTO WITH CRISPY ALGAE AND BLACK OLIVES ALIOLI	25
IBERIAN PORK CHEEKS RICE WITH BLACK GARLIC ALIOLI	25
BLACK RICE WITH BABY SQUID, MUSHROOMS AND CODIUM SEAWEED ALIOLI	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	32
VEAL STEAK TARTAR WITH FIVE MUSTARDS AND PICKLED RADISH	32
TEMPURA TUNA DICE WITH SHISO LEAVES AND PONZU SAUCE WITH FAVA BEANS	34

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	7
APPLE TARTE TATIN WITH COFFEE CREAM.....	7
DRUNKEN SPONGE CAKE WITH STRAWBERRIES AND ELDELFLOWER CREAM	7