

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

WOK CAULIFLOWER MOSAIC WITH COFFEE, PEPPER AND SPINACH GREEN CURRY	18
SALTED LEEK TATIN WITH VICHISSE, , AROMATIC HERBS AND TOASTED ONION	18
WARM SALAD OF FRESH ENDIVE DRESSED WITH HAZELNUTS, CELERIAC PURÉE AND PICKLED MUSHROOMS	18
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
CABBAGE MILLEFEUILLE WITH BAKED SWEET POTATOES AND VEGETABLE JUICE REDUCTION	18
ROASTED AVOCADO WITH PUMPKIN AND CRUNCHY SEEDS	18
ROASTED ONION SOUP WITH MAITAKES, ENOKIS, SHIMEJIS, PORTOBELOS 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 CULTIVATED BOLETUS, BLACK TRUFFLE AND LLIGAT CHEESE	29

FISH AND MEAT

ORGANIC BEEF SIRLOIN WITH SAUTÉED MINI ROOTS AND WATERCRESS	38
PAN-FRIED SEA BASS LOIN WITH RED CABBAGE AND GREEN SEA PLANKTON SAUCE	30

DESSERTS

ROASTED PUMPKIN CATALAN CREAM WITH COCOA CRUMBS	7
FRUIT SALAD WITH HIBISCUS AND CELERY AND ONION ICE CREAM	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
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

ALLERGENS



APPETIZERS													
TURNIP	X				X			X					
BEETROOT													
CARROTS					X								
KIMCHI	X		X		X			X					
SPINACH	X	X	X		X								
VEGETABLES													
			X		X							X	
LEEK	X	X	X		X			X			X	X	
ENDIVE	X				X			X			X		
ARTICHOKE												X	
SALSIFY					X								
					X								
ONION	X	X	X		X								
RICE													
CARROT		X	X		X								
IBERIAN PORK	X		X		X	X						X	
RED SHRIMP			X	X	X								
CHICKEN	X		X		X							X	
BOLETUS EDULIS		X			X								
FISH AND MEAT													
SEA BASS	X				X		X	X					
TUNA	X	X	X		X		X						
BEEF								X					
DESSERTS													
PUMPKIN	X	X	X										
CELERY AND ONION								X					
APPLE	X	X									X		X
STRAWBERRY	X	X	X								X		
GRAPES		X											
JERUSALEM ARTICHOKE	X	X	X								X		X
CHEESE AND BREAD													
GREEN TEA BREAD	X	X											
VEGAN CHEESE											X		
ARTISIAN CHEESE		X									X		