
Menu Degustación Green

*Per person (minimum 2 people)
Five dishes, four drinks & two desserts.*

42€

Plates

Burratina Italiana (vg)

In quinoa with pesto and mojo.

Humus (v)

With pita bread and crudités.

Canelón (vg)

Of cabbage, ratatouille, cream of ceps & shitake.

Fresh Asparagus (v)

With pickled leeks in vermut.

Creamy Buckwheat Risotto (vg)

With seasonal mushrooms.

Desserts

Lemon Tart

Quinoa pie crust with lemon curd.

Cheesecake

Granola with pumpkin & ginger compote.

Menu Degustación

*Per person (minimum 2 people)
Five dishes, four drinks & two desserts.*

49€

Plates

Sea Bass Tiradito

Leche de tigre of avocado & chalaca.

Octopus Tiradito

Peruvian causa, sweet potato and kalamata olives.

Canelón (vg)

Of cabbage, ratatouille, cream of ceps & shitake.

Sorrentinos de Cañailas

Pasta sorrentinos of sea snails with citric sauce.

Anticucho of matured Sirloin

Withh cabbage and potato salad.

Desserts

Cheesecake

Granola with pumpkin & ginger compote.

Selection of Ice Creams from Rocambolesc