

MENU

10/26

ACID SOURDOUGH BREAD

With thyme & honey butter or miso corn butter

6 €

IRISH MÓR OYSTER NR. 2

With dragon fruit & lime

6 € / 33 €
each / half dozen

SCAMORZA EMPANADA

Onion & Yasgua sauce

7 €

BALFEGÓ TUNA TOSTADA

Chilli mayo, avocado & pickled seaweed

11 €

SCAROLA & SALICORNIA SALAD

Poppyseed dressing, melon & smoked almonds

18 €

GRILLED CORN

Seaweed cream, pecorino & furikake

17 €

CHARRED BUSH BEANS

Potato & Taleggio cream, fried egg & chanterelles

23 €

CRISPY QUESADILLA

Smoked potato and black bean filling, fresh cheese & salsa verde

27 €

FLAME-GRILLED TROUT

Bisque sauce & Venus clams

37 €

GRILLED RIBEYE (250 G)

Chimichurri & new potatoes

39 €

*Our menu is thoughtfully designed for sharing the dishes.
Shared plates and shared memories.*

SET MENU

Sharing menu 67€ per person

ACID SOURDOUGH BREAD

thyme & honey butter or miso corn butter

add Irish Mór oyster Nr. 2 +6€

SALMOREJO

Tomatillo, stracciatella & capers

HORSE MACKEREL TATAKI

Habanero ajo blanco, daikon & celery

CHARRED BUSH BEANS

Potato & Taleggio cream, fried egg & chanterelles

FLAME-GRILLED TROUT

Bisque sauce & Venus clams

OR

GRILLED DUROC PORK NECK

Fennel rub, mustard sauce & Padrón peppers

FIG LEAF ICE CREAM

Chocolate buckwheat brownie & smoked almonds

OR

FLANACOTA

Huacatay, mango & whipped cream

*Our menu is thoughtfully designed for two to share.
Shared plates and shared memories.*