

AROUND THE WORLD MENU

(The composition of the menu changes every 3 weeks. You can enjoy these dishes until November 13th)



ALLERGENS: 1.gluten - 2.crustaceans - 3.egg - 4.fish - 5.peanut - 6.soy 7. dairy - 8.tree nuts - 9.celery - 10.mustard - 11.sesame - 12.sulfites - 13.molluscs 14.lupins (Allergens in parentheses can be removed from the dish modifying the original recipe)



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STARTERS TO SHARE

Cauliflower tempura red curry 1 - 2 - 4 - 6 - (7) - (8) Salmon tiradito with sishos vinaigrette 1 - (3) - 4 - 6 Burrata with dried tomato pani puri, basil and pine nuts (1)- (3) - 7 - (8)

Confit Leek, smoked eel and béarnaise sauce (3) - (4) - (5) - (7) - (12) Squid sandwich 1 -(3) - 13

1 INDIVIDUAL MAIN TO CHOOSE:

Mellow rice with veal cheeks, mole and red peppers (3) False lasagna of korean crab 1 - 2 - 4 - 7 - 13 Charcoal Iberian pork (supplement +5€) (1) - (6) - (7) - (13)

1 DESSERT TO SHARE FOR EACH 2 TO CHOOSE

Red berries with mascarpone 1 - 3 - 7 - 8 Almond cloud cake (supplement +3€) 3 - 7 - 8

37€/person (10% VAT included)

Bread and drinks are NOT included. Dishes to share. Available for the entire table. Dishes on the menu can change according to market availability.