

/ CARTA

/ BREADS AND DIPS

Naan Bread / Dukkah / Extra Virgin Olive Oil 10€
Naan-style flatbread with Dukkah spice blend and Extra Virgin Olive Oil.

Truffle Butter / Herb Bread / Takuan 14€
Truffle-infused vegetable butter, fresh Herb Bread, and pickled Japanese Radish.

/ STARTERS

Watermelon Sashimi 15€
Lacto-fermented Tomatoes / Ijikis / Wasabi Almonds.

Tempeh Foie Gras 15€
Pistachio pesto / Strawberry Carpaccio / Cocoa Bread slices.

Wood-fired Mushroom Empanada 13€
Llajwa sauce / Raisin Tapenade.

Morel Mushrooms / Onion Essence / Smoked Hazelnuts 18€
Roasted Morels on a thick reduction of toasted Onions and lightly smoked Hazelnuts.

Carrot Textures / 16€
Roasted and fermented Carrots, raw Yellow Carrot foam, Carrot ice-cream with Arbequina, ash, and peel powder.

/ MAIN COURSES

Vegetable Sirloin Steak 27€
Plum Sauce / Potato Cream.

Grilled Lion's Mane 25€
Lemongrass Chimichurri / Truffled Potato Textures.

Potato Noodles & Kokumi Tare 20€
Crispy grilled Potato Noodles / Intense broth with Miso Tare, Gochujang, and Sweet Potato / Lotus root / Spicy Peanuts.

Lion's Mane Katsu 25€
Crispy Battered / Criolla Cevichera / Kimchi Alioli.

Coral Enoki, Bean & Sea Herb Cream 25€
Crispy Enoki / White Mongeta Cream, Sea Fennel, and Glasswort / Leaf Oil.

/ DESSERTS

Smoked Hazelnut Ice-Cream 10€
Italian Meringue / Raspberry Ceviche.

Koji Flan /
Cashew Dulce de Leche / Miso Caramel. 10€

Maresme Strawberries / Mató / Sichuan Molasses
Macerated Strawberries / Aerated Vegetable Mató / Sichuan Pepper Molasses / Basil Oil / Toasted Almonds. 7€

Chocolate Mousse / Summer Truffle
Dark Chocolate / Fresh Truffle / Chocolate "soil" / Extra Virgin Olive Oil / Salt crystals. 10€