

/ MENU

/ 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 20€

Lacto-fermented tomatoes / Ijikis / Wasabi almonds.

Tempeh foie gras 18€

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, Arbequina carrot ice cream, ash and skin powder.

Roasted Asparagus 18€

Citrus Hollandaise / Gremolata.

/ MAIN COURSES

Vegetable Sirloin Steak 27€

Plum Sauce / Potato Cream.

Grilled Lion's Mane 25€

Lemongrass Chimichurri / Truffled Potato Textures.

Potato Noodles & Kokumi Tare 22€

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

Lion's Mane Katzu 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 / 12€

Miso caramel.

Maresme Strawberries / Mató / Sichuan Molasses 10€

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

Chocolate Mousse / Summer Truffle 15€

Dark Chocolate / Fresh Truffle / Chocolate "soil" / Extra Virgin Olive Oil / Salt crystals.