


STARTER

Pumpkin soup Served with corn bread, goat's cheese mousse and roasted seeds	12
Sea bream ceviche Sea bream, homemade quince ketchup, lime, coriander, red onion	14
Grilled octopus Octopus, chorizo, avocado aji, salsa verde, tortilla powder	15
Forest delights Portobello, shimeji, trumpet of death, shiitake, candied egg yolk, salsa criolla	16

MAIN COURSE

Sea bass fillet Coconut rice, plantains, titoté, lime	24
Salmon steak Butternut and roasted leek with tamarind beurre blanc	25
Home-made burger 150g steak, artisan brioche bread, Provola affumicata, chimichurri sauce, caramelised onions, tomatoes, salad, pickles and home fries with aioli	21
Duck breast fillet Corn purée, grilled corn, ewe's milk cheese, Espelette chilli pepper	23
Entrecôte of beef 300gr Chickpea guiso, chimichurri sauce, tatemado onions	32
Frijolada  Red beans, avocado, julienne tortilla, coleslaw, carrots, onions, coriander, aji dulce	19

ACCOMPANIMENTS

Home fries with aioli	5
House salad of the moment	5
Butternut and caramelised pumpkin seed mousseline	5

CHEESE & DESSERTS

Duo of mature cheeses Homemade chutney	12
Chocolate praline peanut tart popcorn cream	11
Tres leches Rose petals, lychee, raspberry	12
Caramel custard with citrus fruit	12
Gourmet coffee (Champagne option + 3€) assortment of homemade mini desserts	12
Apple crumble buckwheat ice cream	13

All prices are in euros

We will be happy to provide you with the origin of the meat and the list of allergens.