

TASTING MENUS

Wine pairing: 40

CHEF'S EXPERIENCE

55

Don Julio Oyster

nashi pear, mango, Don Julio Reposado, and wasabi

Bluefin Tuna Nigiri

crispy rice, spicy mayo, and chinese mahogany

Scallop Ceviche

lime, leek, and bonito broth

Duck Croquettes

sweet plum sauce

Soft Shell Crab Taco

chinese cabbage, pineapple chutney, and gochujang mayo

Iberian Pork Secretos

marinated in honey, lime and achiote

Vegan Fried Rice

corn and gan lan cai

Greens

asparagus, green beans, snow peas, and jalapeños

Buñuelos

kaffir lime ice cream, white chocolate, beetroot, and agave

CHEF'S EXPERIENCE "+"

85

(Substitute Entrecôte for Wagyu - €110 pp)

Don Julio Oyster

nashi pear, mango, Don Julio Reposado, and wasabi

Bluefin Tuna Nigiri

crispy rice, spicy mayo, and chinese mahogany

Hamachi and Clams

fermented jalapeños, ponzu, and ice plant

Scallop Ceviche

lime, leek, and bonito broth

Duck Croquettes

sweet plum sauce

Soft Shell Crab Taco

chinese cabbage, pineapple chutney, and gochujang mayo

Entrecôte

Rubia Gallega dry-aged for 24 days, and soy

Vegan Fried Rice

corn and gan lan cai

Mushrooms

mixed sautéed mushrooms served in porcini broth

Ice Cream Tempura

mexican vanilla and butterscotch

VEGAN EXPERIENCE

55

Jamaican Dumpling

pumpkin, chili jam, and vegan chicharrón

Watermelon Nigiri

crispy rice, scallions, and lemon sprout

Wild Mushroom Dim Sum

seasonal mushrooms, fresh truffle, and wild mushroom

Zucchini Dumpling

lemongrass sauce, chilli, and cilantro

Eggplant Taco

tempura, chingensai, and spicy sweet and sour sauce

Grilled Cauliflower

fermented cashew nut ricotta, vegan XO sauce, and pea sprouts

Vegan Fried Rice

corn and gan lan cai

Greens

asparagus, green beans, snow peas, and jalapeños

Mango Mousse

lychee granita, tapioca pearls, and coconut milk

ATTENTION! Due to potential cross-contamination, all our dishes may contain allergenic traces. Please speak to your server.

All prices include VAT at the legal rate.