

Appetizer, starter, main and dessert: 29€

price per person, drinks not included. if you do not fancy a dessert you can order another starter

NOVEMBER 2022

starters

OYSTER MUSHROOMS, Jerusalem artichoke cream, mushroom dashi (gf)

KOHLRABI salad with kale, cavolo nero, grape and Aran Valley mustard sauce (gf)

TACOS of leek tinga, shitake mushroom, pickled red cabbage and green mole (gf)

Grilled CAULIFLOWER, walnut sauce, borage oil (gf)

MAITAKE mushroom, white mole, courgette, almond sand (gf)

mains

Homemade TEMPEH, pumpkin cream, pumpkin seed and orange mayo (gf)

CURRY of red beets, sticky rice, papadom, Paral.lelo's chickpea sorbet (gf)

Roasted ROOTS, pulse hummus, basil oil (gf)

ORECCHIETTE (pasta) with Porto Muiños seaweed pesto, cherry tomatoes, bread crumbs

Surf and turf brown RICE with roasted bell pepper (gf)

desserts

Mandarine SPONGE CAKE, pistachio sorbet

MISO caramel pudding, parsnip cream (gf)

TOMATO in 3 textures, chocolate and tomato ganache (gf)

Wasabi TRUFFLES, bitter cocoa crumble, salted caramel (gf)

snacks and bread

OUR OLIVES, marinated with fennel and orange (gf) 3,50 €

Catalan-style spinach CROQUETTES with wasabi vegan mayo (gf) 2 € /un.

GYOZAS of roasted beetroot with teriyaki sauce (4 un.) 8 €

FOCACCIA with home-made kimchi, creamy carrot and rocket 8 €

SOUR-DOUGH BREAD 3 € // WITH TOMATO and extra-virgin arbequina olive oil 4 € (gf optional)

Our plant-based dishes put the accent on biodiverse, sustainable and locally sourced products.