

Group Menu

€ 65

Welcome Appetisers

CRISPY SEAFOOD, LOCAL FISH
BRANDADE, CODIUM EMULSION AND
HAKE ROE CURED IN SEAWEED.

GOLDEN GRAIN ONION, ARTICHOKE
AND BAGNA CAUDA FOAM
CAPPUCCINO.

Starters

PICKLED CARROT, SHRIMP, AND ONION
MILK FOAM..

'MARCONA' ALMOND GARLIC, SEMI-SALTED
MACKEREL, ACIDULATED TOMATO
AND BASIL.

Bread service

ARTISAN BREAD, CREAMY 'PERICANA DE SELLA' AIOLI AND HOMEMADE OIL.

Quail

STEWED QUAIL, PARFAIT,
CHANTERELLES AND COLATURA DI
ALICI.

Fish

ROASTED MONKFISH, CREAMY
EGGPLANT DIP, OLIVE AND SPICY
DRESSING.

Steak

ROASTED LAMB SHANK, CAULIFLOWER
PARMENTIER AND JUICED BRUSSELS
SPROUTS.

Postre

MALMOND ICE CREAM WITH MISO
AND RUM, COFFEE TOFFEE AND
EMBER BANANA FOAM.

Petit-four
