

# Group Menu

€ 55

## 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.

## To choose from

ROASTED MONKFISH, CREAMY  
EGGPLANT, OLIVES AND SPICY  
MARINADE.

OR

ROASTED LAMB SHANK,  
CAULIFLOWER PARMENTIER AND  
JUICED BRUSSELS SPROUTS.

## Dessert

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

## Petit-four