



AROUND THE WORLD MENU

(The composition of the menu changes every 3 weeks. You can enjoy these dishes until Wednesday, October 29th)



ALLERGENS: 1.gluten - 2.crustaceans - 3.egg - 4.fish - 5.peanut - 6.soy
7. dairy - 8.tree nuts - 9.celery - 10.mustard - 11.sesame - 12.sulfites - 13.molluscs 14.lupins
(Allergens in parentheses can be removed from the dish modifying the original recipe)



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STARTERS TO SHARE

Salmon tiradito with mango dressing

(3) - 4 - (9)

Beetroot hummus with crispy pita bread

(1) - 2 - (8)

Burrata with semi-dried tomato and toasted pine nuts

7 - (8)

Asian-style glazed eggplant

1 - (4) - 6 - 8 - 11

Soft Spanish bun filled with ras al hanout octopus

1 - 2 - 4 - 7

1 INDIVIDUAL MAIN TO CHOOSE:

Mellow chicken rice with mole sauce, roasted pepper, and sweet potato

6 - 7 - 9 - 11

Sea bass cannelloni with mint salmorreta

1 - 3 - 4 - 6 - 7 - 12

Green curry with grilled mature beef meatballs (supplement €5.50)

1 - 2 - 3 - 5 - 6 - 7 - 8 - 9 - 11 - 12 - (13)

1 INDIVIDUAL DESSERT TO CHOOSE:

Yogurt and violet (supplement €2/person)

7

Italian sponge cake with mascarpone cream and orange gel

1 - 3 - 5 - 7 - 8

€39/person

(10% VAT included)

Bread and drinks are NOT included. Available for the entire table.
Dishes on the menu can change according to market availability.