



## AROUND THE WORLD MENU

(The composition of the menu changes every 3 weeks.

You can enjoy these dishes until May 20th)



**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

Roasted eggplant with miso and roastbeeff

1 - 6 - 8 - 10 - 11

Salmon tiradito with cucumber aguachile and fresh herbs

3 - 4

Burrata with dried tomato pani puri, basil and pine nuts

(1) - (3) - 7 - (8)

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Roasted pork rib taco with kimchee, red cabbage and mint

(3) - 4 - 6 - 12

Confit Leek, smoked eel and béarnaise sauce

(3) - (4) - (5) - (7) - (12)

## 1 INDIVIDUAL MAIN TO CHOOSE:

Mellow rice with octopus, fennel and saffron aioli

2 - 3 - 4 - 13

Meatballs, cuttlefish and red mole sauce

1 - 3 - 5 - 13

Charcoal Iberian presa (supplement +5,00)

(1) - (6) - (7) - (13)

## 1 INDIVIDUAL DESSERT TO CHOOSE:

Lemon cream with crumble and meringue

1 - 3 - 7 - 8

Almond cloud cake (supplement +3€)

3 - 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.