



## AROUND THE WORLD MENU

(The composition of the menu changes every 3 weeks.  
You can enjoy these dishes until Tuesday, September 30th)



**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)



# AROUND THE WORLD MENU

## STARTERS TO SHARE

Valencian tomato salad with creamy avocado

12

Vegetable gyozas with pickles and yellow chili mayonnaise

1 - 3 - (6) - (12)

Miso-marinated chicken yakitori with shiracha sauce

1 - (3) - 6 - 7 - 11

-----

Confit leek, smoked eel and béarnaise sauce

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

Crispy shrimp roll with american salad and sweet chili sauce

1 - 2 - 3 - 6 - 7

## 1 INDIVIDUAL MAIN TO CHOOSE:

Mellow rice with squid, green asparagus, and "alioli"

2 - (3) - 4 - 9 - (12) - 13

Thai pork cheeks with coconut béchamel sauce

1 - 2 - 4 - (5) - 6 - 7 - 12

Charcoal Iberian pork (supplement +5,50€)

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

## 1 INDIVIDUAL DESSERT TO CHOOSE:

Lemon curd

1 - 3 - 7 - 8

Almond cloud cake (supplement +3,00€)

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.