



English

Cold starters

1. VEGAN feast of hummus, baba ghanoush, Adzuki beans, homemade cheese and basil oil. **Vegan** 23,00
2. REAL QUINOA, mango, pomegranate, avocado, aromatic herbs and sweet citrus dressing **salad.Vegan** 22,00
3. MEGAORGANIC salad with mixed lettuces, nuts, flowers, our sprouts and sauce of the house. **Vegan** 21,00
4. BURRATA on sliced tomato with lime gel, marinated salmon and anchovy cream 25,00
5. RED PRAWN carpaccio with citrus dressing, dill and celery ice cream 30,00
6. HAMACHI tiradito with smoked yellow pepper sauce and diced red peppers 26,00
7. Fresh white ASPARAGUS with basil and spinach pesto with celery emulsion 24,00

Ceviches

8. MEAGRE ceviche with camote (sweet potato) and cancha (corn) 30,00
9. OCTOPUS and red prawn 30,00
10. French OYSTERS (6 pieces) with dressings 24,00
11. French OYSTER (1 piece) 4,50

Warm starters

12. Fried SQUID with classic coconut sauce, lemongrass, papaya and wasabi mayonnaise 24,00
13. MUSSELS with green curry sauce and fresh celery 28,00
14. SNACKS of sea rock, red prawn and kimchee sauce 28,00
15. "Zamburiñas" (BLACK SCALLOPS) with mango chili water, avocado and Smith apple cubes 26,00
16. Bluefin TUNA covered with Japanese bread and passion fruit 27,00
17. Japanese style beef TATAKI on vegetable noodles with a dash of Yakniku sauce 26,00

Main dishes

18. Roasted SEA BASS loin with almond cream, spicy lemon juice, baked yucca and sea asparagus	35,00
19. Indian style COD fillet on dahl (lentils) with coconut sauce and crispy green pistachios	34,00
20. Bluefin TUNA fillet with parsnip purée, spinach and ginger sauce	35,00
21. Roasted OCTOPUS with sweet potato quenelle and cayenne pepper, tomato mojo sauce and garlic confit	34,00
22. KING CRAB (real crab leg)	45,00
23. ASIAN style fillet steak with celery purée, pak choi and demiglass	34,00
24. BLACK ANGUS tagliata, foie and aromatic fennel risotto	45,00
25. Baby LAMB chops with tabbouleh Ras el Hanout and date sauce	35,00
26. DUCK magret over raisin and caper purée, orange sauce and Kataifi asparagus	34,00

Asian dishes with chapati bread

27. Chicken pad THAI	26,00
28. CHICKEN curry with basmati rice	26,00
29. Vegetarian THALI with basmati rice. Vegan	26,00
30. MONKFISH and prawn wok with yellow curry	28,00
31. Lamb THALI	28,00
32. Extra CHAPATI or basmati rice	4,00

Desserts

33. Our CITRUS. Vegan	12,00
34. Black chocolate COULANT with cold ginger soup and lemongrass mousse	14,00
35. COLD CHEESE cake with lemon curd, red fruit coulis and biscuit ice cream	12,00
36. TATIN apple tart with milk caramel spread ice cream	11,00
37. White chocolate CREAM caramelized with seasonal fruits	11,00
38. Ibizan CAROB sponge cake with almond praline and sesame yoghurt. Vegan	12,00
39. Large DISH of seasonal fruit. Vegan	28,00
40. ASSORTMENT of desserts	35,00