



English

Cold starters

1. VEGAN feast of hummus, baba ghanoush, Azuki 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. CREAMY pea soup infused in ginger with textured vegetables. **Vegan** 22,00
5. BURRATA on sliced tomato with lime gel, marinated salmon and anchovy cream 25,00
6. RED PRAWN carpaccio with citrus dressing, dill and celery ice cream 30,00
7. HAMACHI tiradito with smoked yellow pepper sauce and diced red peppers 26,00
8. SOMOKED mackerel, coated in white miso with sour cream and orange gel with a side of glass bread 26,00
9. Japanese style beef TATAKI on vegetable noodles with a dash of Yakniku sauce 26,00

Warm starters

10. Fried SQUID with classic coconut sauce, lemongrass, papaya and wasabi mayonnaise 24,00
11. CLAMS with green curry and pickles 28,00
12. SNACKS and red prawn textures with kimchee sauce 28,00
13. SCALLOPS with green chile water over avocado mousse, Granny Smith apples and tomato powder 26,00
14. Bluefin TUNA covered with puffed rice, seasonal fruits and honey and orange sauce 27,00
15. THAI style frayed chicken, sweet and sour tamarind sauce with peanuts and sesame seeds 24,00
16. Warm Asian style BEEF salad with pak choi and sweet chili sauce 26,00

Main dishes

17. Roasted SEA BASS loin with almond cream, spicy lemon juice, baked yucca and sea asparagus	35,00
18. Indian style COD fillet on dahl (lentils) with coconut sauce and crispy quinoa	34,00
19. TUNA fillet with parsnip purée, spinach and ginger sauce	35,00
20. Roasted OCTOPUS with sweet potato quenelle and cayenne pepper, tomato mojo sauce, garlic confit and sea grape	34,00
21. KING KRAB (prepared real crab leg)	45,00
22. FILLET STEAK covered with teriyaki sauce and smoked aubergine cannelloni with spicy mango sauce	34,00
23. BLACK ANGUS tagliata, foie and aromatic fennel risotto	45,00
24. Baby LAMB chops with tabbouleh Ras el Hanout and date sauce	35,00
25. DUCK magret over raisin and caper purée, orange sauce and Kataifi asparagus	34,00

Asian dishes with chapati bread

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

Desserts

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