

## STARTERS

### King crab

With passion fruit, watermelon radish, avocado, lime, turnip & passion fruit gel

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### Scallops

Sauteed with pea mousseline, smoked pancetta, peas, mint & lemon gel

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### Gazpacho

Smoked soup with cucumber salad, homemade burrata ice cream & tomato confit bruschetta

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### Garden

Vegetables, micro greens and flowers in volcanic soil with white truffle vinaigrette

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### Lobster

With fava, green asparagus, avruga, jalapeno citrus & lobster broth

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### Sea bass tartare

With blood orange gel, salicornia, lime and watermelon radish

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### Langoustine

With kaffir lime, coconut milk, white balsamic and crunchy green beans

## FISH

### Red sea bream

With couscous cooked in Norway's lobster broth with smoked Greek salami

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### Red mullet

With zucchini puree, green olives, tomato confit, pine, yellow pepper & saffron

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### Sea bass

With black bread, bottarga, artichoke puree, caper & lemon sauce

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### Grouper

With oysters, fennel puree, baby fennel & assyrtiko wine sauce

## MEAT

### **Wagyu ribeye**

With creamy potato, smoked eel & potatoes soufflé

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### **Black Iberian pork**

Belly slow cooked, pork tenderloin with oyster mushroom, onion tart & truffle

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### **Short rib**

Cooked 48 hours sous vide, served with variety of carrots, ginger, carrot puree & grape must sauce

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### **Lamb**

Neck, fillet & sweetbreads, eggplant with peanut butter and smoked eggplant puree

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### **Chicken**

Breast cooked sous vide, Jerusalem artichoke puree, salsify, couscous with jamon and lemon

## DESSERTS

### **White eggplant**

With crumble carnation, eggplant mousse, almonds & yogurt ice cream

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### **Chocolate**

3 textures, milk chocolate namelaka with porcini, bitter chocolate sponge and white chocolate & saffron ice cream, liquid lime gel

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### **Banana**

Cream cheese & apple siphon, cacao crumble with tonka, apple glass & banana black sugar ice cream

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### **Yogurt Cake**

Yogurt warm cake, caramel miso ice cream, mango sauce, ginger & almond tuille