

fernandõ.

Sashimi of Local Fish

Tomato, Lemongrass, Ginger, Coriander

BBQ Local Squid

Young Zucchini, Squid Jus, Seaweed Velouté

Local Pecorino Agnolotti

Delica Pumkin, Pine Nuts, Mostarada di Cremona

Local Wild Fish

Leeks, Preserved Lemon, Capers, Kombu

Confit of Lamb from Ta'Zeppi Farm

Clam Chowder, Cime di Rapa, Parsley, Turnip

Dry-Aged Beef Sirloin

Mushrooms, Black Garlic, Green peppercorn
(Supplement of 20 euros per person)

Venezuela Chocolate

Barley, Miso, Hazelnut

Local Strawberries

Sheep's Milk Ricotta, Black Sesame, Timut Pepper Cream

€85

Cinco Jotas 100% Ibérico Paleta €30

Cinco Jotas 100% Ibérico Jamón €45

Cheese Course €20