

# fernandō.

## **Sashimi of Local Fish**

Pear, Almond, Black Olive, Kombu

## **BBQ Local Squid**

Young Zucchini, Squid Jus, Seaweed Velouté

## **Ravioli di Radicchio Tardivo**

Bertani Ripasso della Valpolicella, Taleggio, Walnut

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## **Local Wild Fish**

Leeks, preserved lemon, capers, kombu

## **Confit of Lamb from Ta'Žeppi Farm**

Clam Chowder, Spinach, Parsley, Turnip

## **Dry-Aged Beef Sirloin**

Baby Gem Lettuce, Horseradish, 'Persillade'  
*(Supplement of 20 euros per person)*

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## **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**