

**VEGAN**

**PRIMAVERA 2026**



## APPETIZERS

Pan con tomate | 6

Manzanilla olives from Spain | 8

*Aceitunas manzanilla con hueso*

Patatas bravas with vegetable brunoise | 16

*Patatas bravas con brunoise de verduritas*

Grilled baby artichokes with romesco sauce | 16

*Alcachofas tiernas con romesco*

Beet foam, cucumber tartare, and lime | 12

*Espuma de remolacha, tartar de pepino, y limón*

## SALADS + VEGETABLES

Beet-pistachio-raspberry ravioli salad,  
and pistachio oil | 17

*Ravioli de remolacha con frambuesa y pistachos*

Fresh watermelon salad, baby greens, basil leaves and  
balsamic glaze | 15

*Ensalada de sandía, brotes tiernos, albahaca y reducción  
de balsámico*

Sautéed green peas with garlic, artichokes  
and fresh mint | 14

*Salteado de guisantes con ajo, alcachofas  
y hojas de menta*

Sweet corn mousse salad, mixed greens, tomato seeds,  
shredded carrots, avocado, corn nuts, cilantro,  
and whole grain mustard | 19

*Ensalada de mousse de maíz, tomate, zanahoria,  
aguacate, cilantro y mostaza antigua*



## SOUP

Fresh cherry gazpacho with basil and tropical fruit | 16

*Gazpacho de cerezas, albahaca y frutas tropicales*

Almond soup, artichokes, vanilla bean oil, and seared  
mushrooms | 19

*Sopa de turrón, alcachofas, aceite de vainilla,  
champiñones a la plancha*

## MAIN

White beans in an olive oil emulsion, roasted zucchini  
filled with eggplant, red bell pepper, onion, and confit  
tomato | 19

*Alubias pochadas al pil pil, tartaleta de verduras*

Porcini rice with broccolini, ratatouille and wild  
mushrooms | 19

*Arroz de ceps con broccolini, pisto y setas salvajes*

Assortment of porcini rice and white beans in an olive oil  
emulsion | 23

*Surtido de arroz de ceps y alubias pochadas al pil pil*



## DESSERT

Seasonal fruit salad with orange  
and passion fruit juice | 10

*Ensalada de frutas con zumo de naranja  
y fruta de la pasión*

