VEGAN

TARDOR 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

SALADS + VEGETABLES

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

Ravioli de remolacha con frambuesa y pistachos

Fresh citrus salad, baby greens, basil leaves and tangerine glaze | 15

Ensalada de cítricos, brotes tiernos, albahaca y reducción de mandarina

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

Salteado de judías verdes con ajo, alcachofas y hojas de menta

SOUP

Onion soup, pan de cristal-croutons with thyme blooms, splash of fino sherry | 19

Sopa de cebolla, pan de cristal con flor de tomillo, jerez fino

Butternut squash soup, roasted cauliflower, pumpkin seeds, and wild mushrooms | 19

Sopa de calabaza, coliflor rostizada, pipas, y setas silvestres

MAIN

White beans in an olive oil emulsion, roasted piquillo peppers and grilled artichokes | 21

Alubias pochas al pil pil, pimientos de piquillo y alcachofas

Porcini rice with broccolini, ratatouille and wild mushrooms | 21

Arroz de ceps con broccolini, pisto y setas silvestres

Assortment of porcini rice and white beans in an olive oil emulsion | 25

Surtido de arroz de ceps y alubias pochas 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