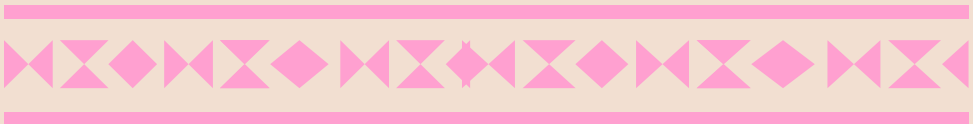


SEATED DINNER

SHARING STYLE 20-90 people – Choose 2 Bites, 2 starters, 2 mains, 1 dessert – 90€ pp
SHARING STYLE 20-90 people– Choose 2 Bites, 3 starters, 3 mains, 1 desserts – 110€ pp
INDIVIDUAL PLATES 10-90 people – Choose 2 bites, 1 starter, 1 main, 1 dessert – 90€ pp

BITES



Poultry mousse served on toast with cranberry chutney ^{GF}

Mushroom & chestnut tartelette ^{LF · V}

Sesame Rolled Maki with homemade pickles ^{LF · VG · GF}

Spicy pulled beef cheek croquette with herbal emulsion ^{LF}

Mussels escabeche served on brioche with aji amarillo mayo

Nikkei shrimp toast, sesame crusted served with avocado cream ^{LF}

STARTERS



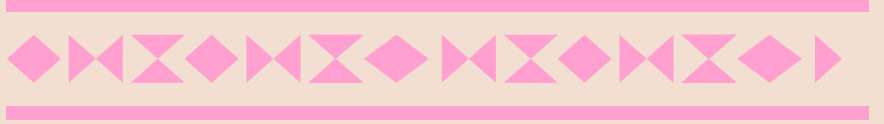
Homemade Foie Gras mi cuit, nashi pear jelly and brioche

Winter octopus salad with confit lemon, roasted pineapple and jalapeno tigersmilk, fennel and baby potatoes ^{LF VG}

Glazed butternut, pomegranate with leek and cashew pesto ^{LF · VG · GF}

Wild mushrooms in escabeche, piquillos and charred greens ^{LF · VG · GF}

MAINS



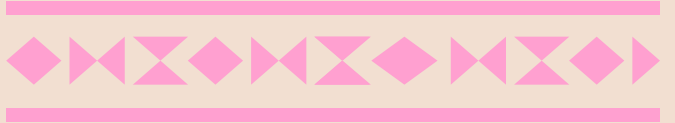
Pumpking katsu , silky tahini and tofu sauce, roasted pine nuts and winter greens ^{V · LF}

Grilled Cabbage with chestnut and scallion vinaigrette, greek yogurt sauce ^{V · GF}

Honey glazed Duck breast, fregola sarda, dates and purple carrots

Gamberoni with creamy risotto, lobster bisque ^{GF}

DESSERT



Roasted Pineapple and coconut chantilly, lime ^{LF · VG · GF}

Riz au lait brulee with mango and lime chutney ^{V · GF}

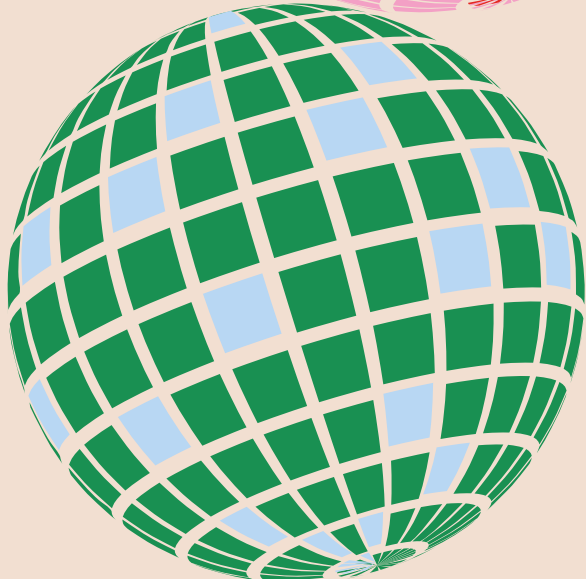
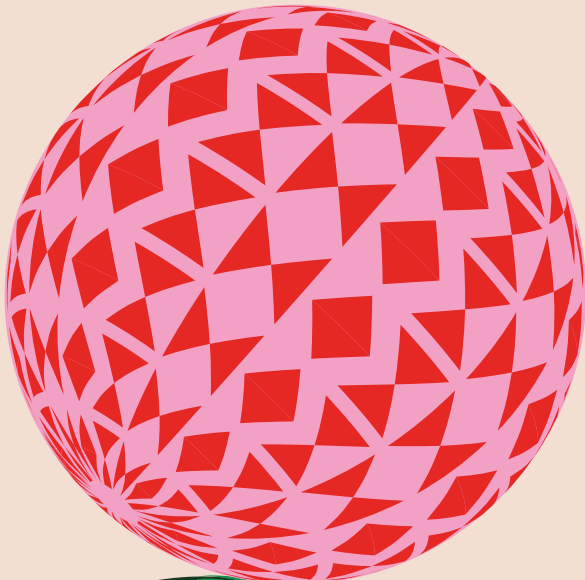
Black forest tartalette - chocolate and kirch ganache, luxardo cherries, mascarpone and vanilla cream ^V

LUNCH MENU

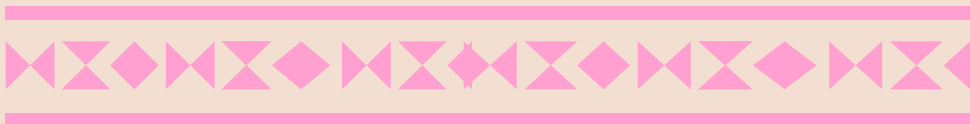
SHARING STYLE – Choose 2 starters, 2 mains, 1 dessert – 60€ pp

SHARING STYLE – Choose 3 starters, 3 mains, 1 dessert – 70€ pp

INDIVIDUAL PLATES 10-90 people – Choose 1 starter, 1 main, 1 dessert – 60€ pp



BITES



Poultry mousse served on toast with cranberry chutney ^{GF}

Mushroom & chestnut tartelette ^V

Pan de Yuca with red chili marmelade ^{LF · V · GF}

Nikkei shrimp toast, sesame crusted served with avocado cream ^{LF}

STARTERS



Homemade Foie Gras mi cuit, nashi pear jelly and brioche

Winter octopus salad with confit lemon, roasted pineapple and jalapeno tigersmilk, fennel and baby potatoes ^{LF · GF}

Glazed butternut, pomegranate with leek and cashew pesto ^{LF · VG · GF}

MAINS

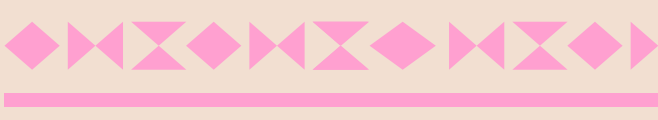


Grilled Cabbage with chestnut and scallion vinaigrette, greek yogurt sauce ^{V · GF}

Honey glazed Duck breast, fregola sarda, dates and purple carrots

Gamberoni with creamy risotto, lobster bisque ^{GF}

DESSERT



Roasted Pineapple and coconut chantilly, lime ^{LF · VG · GF}

Riz au lait brulee with mango and lime chutney ^{V · GF}



**CHOOSE
9 SAVORY
& 2 SWEETS
€90pp**

WALKING DINNER

VEGGIE

Sesame Rolled Maki with homemade pickled vegetables VG · GF · LF

Mushroom & chestnut tartelette V · GF

Polenta bites topped with silky tofu hummus V · GF

Pan de Yuca with red chili marmelade V · GF · LF

MEAT&FISH

Confit pork belly lollipop with tamarind glaze GF · LF

Glazed Wagyu beef anticucho topped with shiso leaf GF · LF

Spicy pulled beef cheek croquette with herbal emulsion LF

Jamon Iberico, nashi pear chutney tartelette

Poultry mousse served on toast with cranberry chutney GF

Octopus ceviche with roasted pineapple and jalapeno tigers milk GF · LF

Nikkei shrimp toast, sesame crusted served with avocado cream LF

Mussels escabeche served on brioche with aji amarillo mayo

SWEETS

Black Forest Tartelette

Mini flan with dulce de leche

Chocolate truffle GF · LF

Roasted Pineapple and coconut chantilly, lime VG · GF · LF