

Green Menu 65€



Heirloom Tomato Tartare with Stracciatella
Artichoke with Celery Root and Pistachio

Roasted Beetroot Carpaccio wit Sweet-and-Sour
Strawberry Relish, Smoked Yogurt, and Sheep Blue
Cheese

Aubergine Terrine with Black Garlic Sauce,
Pine Nuts, and Kalamata Olives

Creamy Mushrooms with Black Patato Purée,
Slow-Cooked Organic Egg, and Seasonal Truffle

Majorera Goat Yogurt Ice Cream with Grilled
Organic Papaya and Thyme Cream

Pineapple Marinated in Palm Honey and Citrus, Pineappl
Sorbet, Aldea Rum Foam, and Pineapple Crumble

Petit Four

* Bread service included in the menu.

* All products are subject to availability according to market conditions.