

Starter

Grilled fennel with almond-mushroom foam, olive powder and a fennel seed and almond tuile

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Frenched Quail leg lollipops with game jus and grilled leek and topinamboer crisp

Intermediate course (4th course)

Beetroot-cured salmon roses with pickled cucumber, Orange-Apricot Sour cocktail pearls, cod skin crème

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Secreto Iberico with red wine-pomegranate glaze on spiced crostinis with baharat labneh

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Green goddess Aubergine with pine nuts, pistachios and pickled red onions and peppers

Main course

Seafood arroz caldoso with she-crab soup, coquilles and gambas, served in a crab shell

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Ribeye with yoghurt-pesto sauce, grilled pimientos de padron, fried kataifi and enoki crisp, dusted with eastern mediterranean dry rub

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Crispy cauliflowers on pistachio crème with spicy tomato sauce, sesame and pickled red onions and peppers and red onions

Dessert

Tiramisu mousse, piped onto an anise-caramel lacquered ladyfinger with a mocha sauce and chocolate curls

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Heart shaped Halva with vegan vanilla ice cream, hazelnut, pistachio, beetroot-pomegranate coulis, mango-balsamico coulis and pomegranate seeds.