



BOTANICAL ADVENTURE

Starters

Rolled up – 12.50

Avocado, Kimchi and Cashew cream, and crumbled flaxseeds crackers.

Rising Sun – 15.50

Marinated tomato, tomato tartar, chilled tomato consommé, and cherry tomatoes.

ズッキーニ – 10.50

Chilled zucchini soup, zucchini puree with mint oil, and black olives crumbles.

Wild sea – 15.50

Wild seaweeds marinated in spicy mirin sauce, crunchy mango, pickled cucumber, and tapioca.

The beet goes on... – 12.50

Beetroot tartar with horseradish, marinated beetroot, and beetroot puree.

Climb higher – 10.50

Green beans trio, hazelnuts, confit lemon and grapefruit vinaigrette.

Mains

Edible Forest – 20.50

Mushrooms and Carob pain perdu, stir-fried mushrooms in pine oil, grilled mushrooms and pickled mushrooms, mushroom foam and baby potatoes chips.

Cloud 9 – 17.50

Slow cooked wedge of cauliflower, curried pickled cauliflower, raw cauliflower, and white beans hummus

Picnic at the beach – 16.00

Charred basil Watermelon, red pepper sorbet, pickled cucumber.

They work together – 17.50

Red coconut curry, Portobello mushrooms, field peas, yellow pepper, red onion, arame seaweeds and black rice

Big bowl of soup – 19.50

Brown rice noodles, fennel, carrot, zucchini, mushrooms with seaweeds broth

Radical roots – 18.50

Stir-fried carrot filled Gyozas, smoked carrot puree, glazed baby carrots and pickled purple carrots.



BOTANICAL ADVENTURE

Entrantes

Rolled up – 12.50

Rollito de anacardos y kimchi cubierto de aguacate sobre crackers de linaza

Rising Sun – 15.50

Tomate marinado relleno de tartar de tomate, consomé de tomate frío, tomatitos cherry y queso feta de almendras

ズッキーニ – 10.50

Sopa fría de calabacín, puré de calabacín con aceite de menta y olivas negras deshidratadas

Wild sea – 15.50

Ensalada de algas salvajes marinadas en salsa mirin picante con mango crujiente, pepino marinado y perlas de tapioca

The beet goes on... – 12.50

Tartar de remolacha con rábano, remolacha marinada y puré de remolacha

Climb higher – 10.50

Ensalada de alubias verdes, avellanas y rábano con vinagreta de limón confitado y pomelo

Principales

Edible Forest – 20.50

Pain perdu de setas y algarroba con setas a la plancha con aceite de pino, setas marinadas, espuma de setas y patatas baby

Cloud 9 – 17.50

Coliflor cocinada a baja temperatura, coliflor marinada con curry, coliflor cruda y hummus de alubias blancas

Picnic at the beach – 16.00

Sandía flambeada con albahaca, sorbete de pimiento rojo y pepino marinado

They work together – 17.50

Curry rojo con leche de coco, setas Portobello, guisantes forrajeros, pimiento amarillo, cebolla roja, algas arame y arroz negro

Big bowl of soup – 19.50

Fideos de arroz integral, hinojo, zanahoria, calabacín y setas con caldo de algas

Radical roots – 18.50

Gyozas rellenas de zanahoria salteada, puré de zanahoria ahumada, zanahorias baby glaseadas y zanahoria púrpura marinada