

DÔME MENU

TO SHARE FOR 4 PEOPLE

Popcorn falafel balls with asian tahini sauce and sumac marinated onions.

Steak tartare on crispy shiso, cantabrian anchovies and smoked roe.

Stracciatella with glazed carrots in XO sauce, crispy buckwheat and herbs.

Grilled octopus and grilled leek with japanese style hollandaise and katsuobushi.

Flame-grilled aubergine with tahini sauce, caramelized kimchi, poached egg and herb salad.

Tuna tiradito with Thai mango gazpacho, som tam and spiced mayonnaise

Roast vegetable salad with green leaves, thyme infused tahini sauce and cashew nut dukkah.

Beef tenderloin katsu with black garlic cream, chimichurri, and sea herbs.

Chargrilled "Label Rouge" salmon with miso crust, celeriac pureé and pak choi.

DESSERTS TO SHARE

DÔME

White chocolate dome, rose water foam, amarena cherry, and almond crumble.

BABA RON

Amazonas rum baba with matcha tea cream and lemon ice cream.

WINE PACKS

BASIC

Alba Martín (Albariño)

Exopto (Rioja)

55€ P.P

PLUS

Tortuga Veloz (Verdejo Natural)

Leston Reserva (Rioja)

59€ P.P

BIODINÁMICO

La Gravera Onra Blanco

(Garnacha, Sauvignon Blanc)

La Gravera Onra Tinto

(Garnacha, Malbec, Cabernet)

67€ P.P

MOON

Stairway to Heaven (Sauvignon blanc)

Parada de Atauta (Ribera del Duero)

72€ P.P

STAR

Welcome drink (Cava, Kir Royal or Beer)

Miquel Gelabert Roure (Chardonnay)

Marqués de Murrieta Reserva (Rioja)

90€ P.P



ALLERGENS



*All prices include VAT.