



VERTIGO

CO CINA ONI RICA



Artisan bread service €2/person
Extra bread €1

Smoked burrata, gewürztraminer jelly, foie-gras micuit, pine nuts brittle, pickled lychee and shallots	15.00 €
Mussels and cockles, avocado, jalapeno and tarragon gazpacho with roasted cherry tomatoes, spring onion and mandarin emulsion	16.00 €
Iberian style japanese dumplings, koji-fermented berries ketchup, iberico ham, truffle-filled pecorino cheese and Kimizu mayonnaise	14.00 €
Takoyaki from Japan to Asturias: Deep fried octopus and ginger balls, Cabrales cheese sauce, spanish beef jerky, ustar sauce with cider and fern	16.00 €
Ginger and lemon-glazed roast pork belly, 3 milks cheese pomme purée, green beans and spring onion kimpira	12.00 €
Spicy mushrooms, fried sage, yellow aji chilli pepper mojo-chimichurri sauce, unagi mayo sauce, parmesan cheese, bonito flakes	13.00 €
Nasu dengaku (miso-glazed aubergine) topped with Peking pork confit, Parmesan cheese and lebanese yoghurt	14.00 €
Baby shrimps, vegetables and transparent goby kakiage (tempura), bonito flakes broth, tobiko roes, jalapeno gel, pickled lemon	14.00 €
Seafood dumplings, carabinero prawn Tom Yum soup, fried baby shrimps, black cardamom cream	14.00 €
Chilli crab, smoked beurre blanc sauce, hot and sour tempura flakes, fried aonori seaweed brioche	19.00 €
Roast carabinero prawns with Nuoc-Cham sauce, cassava charcoal, fried eggs, green shiso emulsion	24.00 €

Tagliatelle with creamy Kimchee sauce, king prawns, vegetables and truffle-filled Pecorino cheese 16.00 €

Korean carbonara udon, torreznos (fried pork belly rashers) from Soria, Sichuan pepper mayonnaise 15.00 €

Bone marrow spanish style rice, Dublin Bay prawn and spanish beef jerky 17.00 €

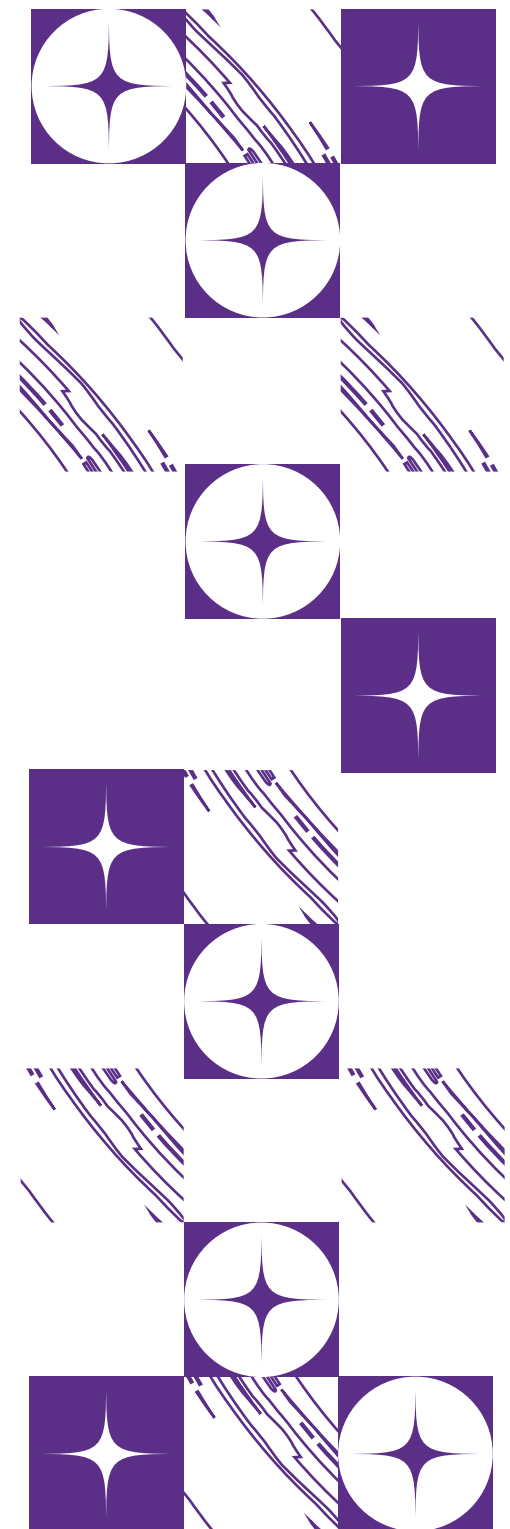
Puntalette risotto, foie-gras, San Simón cheese, green asparagus, cured duck breast 14.00 €

Tuna lasagne, crab and sun-dried tomato bisque, Horn of Plenty mushrooms and cherry tomatoes stir fried, smoked bonito bechamel 17.00 €

Grilled octopus, sobrasada and masala pomme purée topped with sun-dried tomato, shallots and pickled wild mushrooms, squid ink Wonton and brioche french toast 18.00 €

Curing salmon with miso-ponzu sauce, taro root and mushrooms kimpira, Vietnamese soup, land caviar 19.00 €

Iberico-marine stew: roast cod fillet, creamy iberico ham, collagens and plankton soup, spinach, chickpeas, roast land caviar 19.00 €



Momofuku chicken: crispy fried chicken, citrus vinaigrette and karashi-miso mayonnaise	14.00 €
Pork cheeks, oloroso sherry wine, coconut and tamarind japanese red curry, roasted garlic fried rice topped with a Taleggio cheese sauce	17.00 €
Beef gyudon (sliced beef), fried wheat berry with egg, kimizu mayonnaise, parmesan cheese	20.00 €
Oxtail from Cordoba to Korea: Oxtail stew, stir fried vermicelli noodles, fried egg, Parmesan cheese and garlic chips	18.00 €
Pork sirloin tataki 'al pastor style', pineapple ketchup, spring onion and mushrooms stir-fried, vegetable chips	17.00 €
Orange, ginger and muscovado sugar glazed smoked pork ribs fried shiitake mushroom and roasted tomatoes	20.00 €
Shredded beef taco-tostada, hoisin sauce mayonnaise, pico de gallo with mezcal, fried capers, parmesan cheese	14.00 €
Banh Mi sandwich: Toasted bread with laurel butter, roast wild boar, chicken and iberico ham pâté, tapenade, hemp Sriracha sauce, iberico ham, pickles, fresh herbs	14.00 €
Beef burger, Raclette cheese, Korean bolognese sauce and karashi mustard	15.00 €
Beef burger, guanciale, cheddar, boletus and mushrooms ragout with creamy Stilton cheese and Sichuan pepper	16.00 €

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LA FÁBRICA DE POSTRES

07.00 €

Smoked gorgonzola cheesecake, Biscoff and biscuit chantilly cream

Strawberries, white chocolate, cream with sugar, cinnamon and lemon, shiso, hibiscus

Crispy corn meringue, creamy vanilla and ginger sauce, corn and corn truffle chantilly

Creamy chocolate pudding, hazelnut praline paste, tonka bean chantilly cream and black sesame ice cream



VANGUARDIA HELADA

08.00 €

Ice cream infused with Violet essence, violet and Daidai orange gel, Biscoff crumbs and toasted marshmallows

Yuzu ice cream, mint chantilly, matcha tea crumble and basil gel

Arzúa-Ulloa cheese ice cream, ginger crumble, quince and sour cherries

Black truffle ice cream, truffle honey, cocoa crumble, chocolate

