



**VERTIGO**



## SORA 45 | 65 with wine pairing

Chargrilled king oyster mushrooms with unagi sauce, smoked eel, hazelnuts and yuzu peel gremolata, crispy vermicelli noodles and aonori seaweed

Pork ragout, japanese dumplings, roasted chicken wings and kombu seaweed jus, stir fried shiitake mushrooms and green onions

Nasu dengaku (miso-glazed aubergine) topped with Peking pork confit, Parmesan cheese and lebanese yoghurt

Baby shrimps, vegetables, transparent goby and king prawns kakiage (tempura), bonito flakes dashi, tobiko roe, jalapeno gel, pickled lemon

Truffled orzo risotto with Torta del Casar cheese, cured pancetta and sautéed asparagus with miso butter

Smoked sturgeon, gnocchi and tortilla chips, green jalapeno curry, lime and coconut

Bonito tataki slightly roasted in miso, ponzu sauce with Amontillado sherry wine, grilled shallots and mushrooms, spring onion and coriander

Barbarie duck breast with calamansi lime and muscovado sugar, berries and yuzu ketchup, kohlrabi and shimeji mushrooms, spring onion and fresh herbs

Coconut and ginger creamy pudding, rum yoghurt, roses chantilly cream, cherry ice cream and cherry soup

## IKIGAI 35 | 50 with wine pairing

Nasu dengaku (miso-glazed aubergine) topped with Peking pork confit, Parmesan cheese and lebanese yoghurt

Baby shrimps, vegetables, transparent goby and king prawns kakiage (tempura), bonito flakes dashi, tobiko roe, jalapeno gel, pickled lemon

Truffled orzo risotto with Torta del Casar cheese, cured pancetta and sautéed asparagus with miso butter

Octopus tikka masala, fried wheat berry with corn and sheep butter, parmesan and pickled aubergine and piparra chilli pepper

Thai pork cheeks, fried rice and wild rice and asparagus in dry butter, fried peanuts and herbs

White chocolate and vanilla bourbon pannacotta, mandarin crumbs, confit rhubarb and kumquat, turmeric chantilly cream

Artisan bread service 2€ /person Extra bread 1€

Fried cauliflower, creamy yoghurt with za'atar spices, lime sauce, mint and parmesan crumbs - 15

Vietnamese potato salad, salt-cured salmon, tobiko roe, fresh herbs and prawn crackers - 16

Calamansi lime and Sicilian sumac spice hummus, tandoori lamb with masala sauce,, fried capers and chickpeas, peanut naan bread - 17

Chargrilled king oyster mushrooms with unagi sauce, smoked eel, hazelnuts and yuzu peel gremolata, crispy vermicelli noodles and aonori seaweed - 17

Spicy mushrooms, fried sage, yellow aji chilli pepper mojo-chimichurri sauce, unagi mayo, parmesan, smoked bonito flakes - 14

Potato tempura artichokes, crispy pig's ear, morita chilli pepper mole, fried egg zabaglione and sea urchin - 15

Nasu dengaku (miso-glazed aubergine) topped with Peking pork confit, Parmesan cheese and lebanese yoghurt - 15

Baby shrimps, vegetables, transparent goby and king prawns kakiage (tempura), bonito flakes dashi, tobiko roe, jalapeno gel, pickled lemon - 15

Chilli crab, smoked beurre blanc sauce, hot and sour tempura flakes, fried aonori seaweed brioche - 19

Okonomiyaki from Japan to Galicia: cod, marinated mussels, spring onion and tobiko roe omelette, BBQ and ustar sauce glaze, kimizu mayonnaise, parmesan and smoked bonito flakes - 15

Chorizo style cured sausage from Navarre, fried gnocchi, mandarine cream, basil and pickled piparra chilli pepper - 14

Citrus chicken wings stir fried, chilli peppers and spring onion, cured fish roe pouch, tempura flakes and fresh herbs - 13

Artisan bread service 2€ /person Extra bread 1€

# ONEIRIC



# CUISINE

# ONEIRIC



Pastrami sandwich: puff pastry bread, chinese cabbage in brine, gorgonzola cheese with truffle ,mozzarella and karashi mustard - 16

Char siu lángos (Hungarian deep fried bread): roast pork with chinese BBQ, shiso leave tempura, sour cream, rocket and spicy pork scratchings - 16

Pork ragout japanese dumplings, roasted chicken wings and kombu seaweed jus, stir fried shiitake mushrooms and green onions - 16

Iberian style japanese dumplings, koji-fermented berries ketchup, iberico ham, truffle-filled pecorino cheese, Kimizu mayonnaise and smoked bonito flakes - 15

Mushrooms raviolo, smoked pancetta and chorizo, San Simón cheese and gochujang cream, asparagus and vermicelli noodles - 15

Sichuan flavoured Moussaka accompanied with beef cheeks green curry, fried egg, cured cheese bechamel sauce, pickled tomatoes and papadum - 18

Tagliatelle with creamy Kimchee sauce, king prawns, vegetables and truffle-filled Pecorino cheese - 16

Truffled orzo risotto with Torta del Casar cheese, cured pancetta and sautéed asparagus with miso butter - 15

Spanish style rice with dry aged beef steak, artichokes, mushrooms and asparagus - 21

Octopus tikka masala, fried wheat berry with corn and sheep butter, parmesan and pickled aubergine and piparra chilli pepper - 17

Smoked sturgeon, gnocchi and tortilla chips, green jalapeno curry, lime and coconut - 18

Bonito tataki slightly roasted in miso, ponzu sauce with Amontillado sherry wine, grilled shallots and mushrooms, spring onion and coriander - 18

Thai pork cheeks, fried rice and wild rice and asparagus in dry butter, fried peanuts and herbs - 17

Oxtail from Cordoba to Korea: Oxtail stew, stir fried vermicelli noodles, fried egg, Parmesan cheese and garlic chips - 18

Barbarie duck breast with calamansi lime and muscovado sugar, berries and yuzu ketchup, kohlrabi and shimeji mushrooms, spring onion and fresh herbs - 19

Artisan bread service 2€ /person Extra bread 1€



# CLUBS

# THE DESSERTS FACTORY

08.00

White chocolate and vanilla bourbon pannacotta,  
mandarin crumbs, confit rhubarb and kumquat,  
turmeric chantilly cream

Coconut and ginger creamy pudding, rum yoghurt,  
roses chantilly cream, cherry ice cream and cherry  
soup

Cocoa and muscovado sugar sponge cake, salted  
yoghurt with honey, liquorice meringue, cocoa sauce  
and cocoa sablé

Fermented sake and Taleggio cheese cheesecake,  
matcha tea and yuzu peel chantilly cream





# FROZEN AVANT-GARDE

Raspberry and rhubarb ice cream, cassis liqueur,  
ginger crumbs, lime jelly and white chocolate

Amarena cherry ice cream, cinnamon and Sichuan  
pepper crumbs, turmeric chantilly cream, wild  
strawberry sponge cake and red berries, ginger and  
butter juice

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

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

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

08.00

