

Zucchini Flower - Mezcal | Ají Amarillo | Ants-Furikake
 Carapulcra - Papa Seca | Peanut | Chocolate | Elderflower
 Spirulina-Tartelette - Mango | Avocado | Seabass

Fava Beans

Smoked Eel | Mint | Tonburi

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Seabass Ikejime*

Damiana Kombucha | Panca Koshu | Kohlrabi | Shiso

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Maitake

Jerusalem Artichoke | Sakekasu | Chontaduro | Garapiñado

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Meager Fish*

Pil Pil de Tucupi | Oca | Huacatay

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Presa Iberica*

Mojo picón | Mojo verde | Farofa | Prickly Pear

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White Asparagus

Coconut | Green Papaya | Atsina

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Cardamom

Guava | Kalamansi | Corn

White chocolate - Tamarindo

Lulo - Karotte

Piña Asada - Miso

	Menu price	Pairing Wine / Alcohol-fee / Mixed
Menu	189	99
Short Menu (Only wednesday + thursday *without seabass and choice of 1 main course)	169	89

Subject to change.

Please inform us about any food allergies. Prices in EURO incl. VAT.