



VEGETARIAN MENU

STARTERS

Beetroot tartare with pickled plum.

Burrata and semi-dried tomato taco.

Payoyo cheese and truffle croquette.

FIRST COURSE

Creamy boletus, shiitake and truffle rice.

SORBET

Mandarin and cava sorbet.

MAIN COURSE

Open lasagne with roasted seasonal vegetables,
ricotta and pistachio pesto.

DESSERT

Lemon pie with meringue.



DRINKS INCLUDED

Soft drinks, water, beer.

Wines: Celeste Roble red,
Paco y Lola white, Muga rosé.