

## **ACINTA**

# URORA

### SNACKS

Cornbread bun / Sancocho stew Frozen leaf

SEA BASS, green tomato water and wasabi

**BEETROOT** beurre blanc sauce and dill oil

> BREAD, garden and sea flavoured butter

**ARTICHOKE**, amontillado sherry wine and pine nuts

> WRECKFISH, pickle and chlorophyll

EGG. mushrooms and forest broth

TURBOT, mustard and green leaves

HONEY, garum sauce and caviar

BLACK SESAME, parsnip cream and cereals

**VENEGUERA**, sweet bites from our farm

#### **SNACKS**

TUNA belly in olive oil with sea toffee Sancocho stew / Cucumber and roses Frozen leaf

> **SEA BASS**, green tomato water and wasabi

**OYSTER**. citrus and hibiscus cream

**BEETROOT**. beurre blanc sauce and dill oil

> BREAD, garden and sea flavoured butter

TUNA. fennel and citrus air

ARTICHOKE, amontillado sherry wine and pine nuts

WRECKFISH, pickle and chlorophyll

EGG, mushrooms and forest broth

TURBOT, mustard and green leaves

HONEY, garum sauce and caviar

SPICED PUMPKIN, vanilla and ginger

BLACK SESAME, parsnip cream and cereals

**VENEGUERA**, sweet bites from our farm

110 € per person (7% IGIC taxes included)

### **SNACKS**

Cornbread bun / Sancocho stew Frozen leaf

**SEA BASS**, green tomato water and wasabi

or

**BEETROOT**. beurre blanc sauce and dill oil

> BREAD, garden and sea flavoured butter

ARTICHOKE, amontillado sherry wine and pine nuts

or

**EGG**, mushrooms and forest broth

WRECKFISH, pickle and chlorophyll

or

TURBOT, mustard and green leaves

HONEY, garum sauce and caviar

**VENEGUERA**, sweet bites from our farm

75 € per person (7% IGIC taxes included)

95 € per person (7% IGIC taxes included)