BUSINESS LUNCH

Tomato, Pipian and hibuscus

Artichoke in broth

Chawanmushi, coconut and shellfish

Squid tripe

Mushroom, peanuts and tarragon

Fregula, sea urchins and XOrma sauce

Eel, pressed spelled and carpione

Ceviche/Corn/Spaghetti

"Pardula"

Crusco and capers

Kombujime fish, elderflower beurre blanc

Tamal, beef and Muhammara

Corn, maracuja and truffle

Peanuts, papaya and hibiscus

2 courses to choose from our menus

3 courses to choose from our menus

Euro 65

Euro 90

each additional dish, euro 35