

## tasting menu \_30€

2019



### welcome cocktail

The Vegan Vampire loves cava.

### tasting

(V-GF) mango & avocado tartare, semi-dried tomato, seaweed caviar, tartar sauce.

(GF-N) grilled watermelon, goat cheese, mizuna, sweet mint sauce, almonds.

seasonal soup.

(GF) coconut "bacon" & roman pecorino croquette.

(V-GF) portobello dumplings, ginger-miso-black garlic broth, bok choy.

(GF-N) quinoa pilaf, seasonal veggies, peanuts sauce, micoprotein plant-based "meatballs", okra.

### desserts

(V-GF-N) brownie, chocolate mousse, strawberry ice cream, Miss Avena Avellana Merengada.

(V-N) oats crumble, Lleida apples, Vainilla Marcona ice cream.

### cellar

1 bottle of Teresa Carles wine (per 3 people).

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bread, drinks and coffee included\*

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- ★ Regarding the drinks, the menu includes: 1 bottle of TC's house wine and 1 bottle of mineral water (1 L.), every 3 people. Any additional drink will be added to the bill.

With an addition of 5€/per person, we replace the house wine for homemade sangria with cava and Ibiza Herbs Liquor.

The menu includes a basket of mixed artisanal breads every 4 people.

*If any guests suffer from any food intolerance (celiacs, lactose, nuts...) we may adjust the menu to their necessities. It is strictly mandatory to warn in advance.*

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### welcome cocktail

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- (V-GF) mango & avocado tartare, semi-dried tomato, seaweed caviar, tartar sauce.
- (V-GF-N) Jerusalem hummus, plant-based *botifarra negra*, housemade gluten-free pita, crunchy chickpeas.
- (V) seasonal soup.
- (V-GF) spinach & miller croquette.
- (V-GF) portobello dumplings, ginger-miso-black garlic broth, bok choi.
- (V-GF-N) eggplant rolls, mushrooms, plant-based cottage cheese, soy mayonnaise, dried tomato.

### desserts

- (V-GF-N) brownie, chocolate mousse, strawberry ice cream, Miss Avena Avellana Merengada.
- (V-N) oats crumble, Lleida apples, Vainilla Marcona ice cream.

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