

ENG

vegetarian
tasting menu



30€

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.

(N) oats risotto, wild asparagus, blue cheese, caramelized walnuts, lemon.

desserts

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

(V-GF-N) miso-ginger cheesecake, date caramel.

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 guest 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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(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 choy.

(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-GF-N) miso-ginger cheesecake, date caramel.

cellar

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