

ENG

vegetarian
tasting menu



30€

welcome cocktail

The Vegan Vampire loves cava

tasting

(V-GF) mango and avocado tartare, semi-dried tomato, seaweed caviar, tartare sauce

(V-GF-N) Jerusalem hummus, plant-based black 'sausage', housemade gluten-free pita, crunchy chickpeas

(GF) coconut 'bacon' and roman pecorino croquette

(GF) artichoke hearts, boletus, caramelized onion, quail eggs, truffle oil

(V-GF-N) eggplant rolls, button mushrooms, plant-based cottage 'cheese', soya mayonnaise, dried tomato

- XXL catalan *cannelloni*, oyster mushrooms, boletus edulis, truffled bechamel

desserts

(V-GF-N) two texture chocolate cake

(V-GF-N) caramelized Greek style coconut yogurt, rhubarb and strawberry jam, red berries, Brazil nut crumble

cellar

bottle of organic 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-N) Jerusalem hummus, plant-based black 'sausage', housemade gluten-free pita, crunchy chickpeas
- (V-GF-N) plant-based roasted 'chicken' croquette
- (V-GF-N) homemade corn nachos, guacamole, tomato, *jalapeño*, sweet corn, plant-based 'meat', melted plant-based cheddar style 'cheese'
- (V-GF-N) eggplant rolls, mushrooms, plant-based cottage cheese, soy mayonnaise, dried tomato
- (V-GF-N) *risotto carnaroli*, boletus, spinach sauce, artichokes, plant-based parmesan

desserts

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