

LIVING
- MARCH -

HEIRLOOM TOMATOES

Tomato and wakame seaweed water,
heirloom tomatoes chutney, Thai basil,
organic green apple, smoked seaweed salt,
fresh figs and green oil.

ASADITO CARPACCIO

Argentine asadito Las Dinias, white cucumber
pickles, tzatziki, fennel flower, orange gremolata,
roasted red pepper emulsion and butter bread.

PASTA

Filled with braised ossobuco and Tala cheese
El Abascay, cheese cream, sautéed oyster
mushrooms, truffle oil, demi-glace, green sauce,
sage butter and pangrattato.

PRE-DESSERT

Fig leaf and cardamom granita.

DESSERT

Flambéed peaches, dulce de leche toffee,
mascarpone cream and pink pepper,
limoncello mint, peach jam,
cocoa and carob dust.

Between the simplicity of the classic and the imperfection of the contemporary.

