

# INDULGENCE MENU

80 per guest

Minimum of two guests

Includes one glass of **NV Veuve Clicquot, Yellow Label**

## **Guacamole** ♦ VG, GF

Avocado, chalaquita & lime, corn tortilla

## **Crispy Pork Belly Bun**

Yellow chilli aioli, criollo salad

## **Smoked Shiitake Taco** V

Chalaquita, feta cheese, avocado & coriander

## **Salmon Tostada** GF

Corn tortillas, avocado purée, yellow chilli, crème fraîche



## **Classic Sea Bass Ceviche** ♦ GF

“Leche de tigre”, red onion, sweet potatoes, jumbo corn

## **Spicy Big Eye Tuna** ♦

Ponzu, red chilli & garlic, rice cracker

## **Yellowtail ‘Sashimi Style’**

Green chilli sauce, daikon & orange tobiko



## **Miso Chilean Sea Bass Cazuela** ♦ GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

## **Spicy Beef Fillet** ♦ GF

Chinese chilli & garlic, crispy shallots, pickled chilli

## **Tenderstem Broccoli** VG, GF

Chilli-garlic paste, lime & sesame seeds



## **Chocolate Cake** V, GF

Flourless chocolate cake, banana semifreddo & crispy rice

## **Manchego Cheesecake** V, GF

Buckwheat crumble, manchego cheesecake & quince sauce

All prices are listed in Euros.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.