

STARTER

Sea bass ceviche	15
Coconut milk, combava, lemongrass, ginger, chilli and passion fruits	
Primavera Kalamansi	13
Asparagus, peas, lovage, snow peas, quail egg and kalamansi vinegar	
<i>Kalamansi: citrus fruit / lovage: aromatic plant with a celery-like taste</i>	
Foie gras	18
Aguardiente Antioqueño, grape chutney, grape pickles and aniseed syrup	
<i>Aguardiente Antioqueño: Colombian sugarcane-based liqueur</i>	
Grilled octopus	16
Octopus, Iberian chorizo, duo de ajis and green plantain chips	
<i>Duo de ajis: sweet pepper-based sauces</i>	

MAIN COURSE

Pork ribs	21
Coleslaw, tortilla powder, roasted hazelnuts and tamarind sauce	
<i>Tamarind: tropical fruit</i>	
Matured sirloin steak	29
Roasted grilled potatoes with chimichurri and salsa criolla	
<i>Salsa criolla: sauce made with onions, tomatoes, peppers, lemon and fresh herbs</i>	
Roasted half cockerel	23
Beer caramel, cima di rappa, broccoli, ajo blanco and almonds	
<i>Cima di rappa: broccoli-root / ajo blanco: garlic and almond sauce</i>	
Home-made burger	21
Crispy chicken 150g, brioche bun, provolone, wild garlic mayonnaise, caramelized onions, tomatoes, spinach, pickles and home fries	
Redfish fillet	22
Watercress salad with Granny Smith apples, caperons and salsa verde	
<i>Salsa verde: a sauce based on coriander, vinegar, parsley, chervil and olive oil</i>	
Salmon steak	24
Swiss chard, parsnip declination, salsa de pitaya	
<i>Salsa de pitaya: sauce made with dragon fruit, tomatoes, onions and jalapeños</i>	
Salad of the moment	22
Roast chicken, red lettuce, leaf lettuce, tamarillo, quinoa, avocado, cucumber, tamarillo vinaigrette	
<i>Lollo rossa and treviso: red lettuce varieties / tamarillo: exotic fruit</i>	
Bean salad	19
White beans, chickpeas, herbs, artichoke hearts, encurtidos onions, yacon, amaranth, poached egg	
<i>Encurtidos: pickled onions / yacón: earth pear / amaranth: Latin American plant</i>	

ACCOMPANIMENTS

French fries and homemade mayonnaise	5
House salad of the moment	5
Cima di rappa, broccoli, ajo blanco et amandes	5

CHEESE & DESSERTS

Duo of mature cheeses of the moment	12
Homemade chutney	
Strawberry and rhubarb melissa salpicon	12
Barquillo tile	
<i>Salpicon: mixed fruit / lemon balm: lemony herb / barquillo: thin, crunchy wafer</i>	
Tres leches	12
Rose petals, lychees, raspberries	
<i>Tres leches: three-milk cake from Latin America</i>	
Brioche perdue	13
Chocolate sauce flavoured with chile ancho, tomato marmalade and cocoa nibs	
<i>Chile ancho: sweet dried chilli with cocoa flavouring</i>	
Guava mille-feuille	13
Mascarpone, praline and chopped postaches	
Gourmet coffee / Gourmet Champagne	12 / 17
Assortment of homemade mini desserts	

Our dishes are home-made

Price in euro

We will be happy to provide you with the origin of the meat and the list of allergens.