

VEGETARIAN MENU



ENTRANTS

Andalusian white garlic with Iberian ham and flowers

Watermelon tatakis

Malaga salad with cod and orange



PRIMER PLATO

Quinoa, mango, and avocado timbale
with beet cold soup.



SEGUNDO PLATO

Vegetable risotto with asparagus.



DESSERT

Chocolate textures with cold raspberry soup,
and rum jellybeans.



CELLAR

White Wine Clamour, DO Costes del Segre

Red Wine Les Cousins, DO Priorat

Beer, soft drinks, water and coffee