



VEGETARIAN AND VEGAN STARTERS

TOMATO FROM LOS PALACIOS

Burrata, kalamata, herbs

16

WHITE & BLACK GARLIC

Tender almond

16

EGGPLANT

Honey from Aracena, dried tomato

16

ARTISAN BREADS

1,50 (per person)

APPETIZERS AND PETIT-FOURS

4 (per person)

Vegetarian and vegan menus designed by Chef Beatriz Fernández.

In case of food allergies or intolerances, please ask our staff.

Ask for the availability of a special tasting menu, adapted to your needs.

Prices in euros. Taxes included.

VEGETARIAN MAIN DISHES

VEGETABLES

Sabayonne, licorice root

18

MUSHROOMS FROM ARACENA

Tubers, poached egg

18

VICHYSOISSE

White asparagus, pine nuts, truffle

18

RICE

Pumpkin, Parmesan, Nuts

18

VEGAN MAIN DISHES

SEASONAL VEGETABLES

Grilled, licorice root

16

MUSHROOMS FROM ARACENA

Tubers

18

VICHYSOISSE

White asparagus, pine nuts, truffle

18

RICE

Pumpkin, Nuts

18



VEGETARIAN DESSERTS

CHOCOLATE NYANGBO

Brandy Alexander, pear, tonka bean

10

LEMON

Spices, dill, meringue

10

FLOWERS

Violet, orange blossom, honey, payoyo cheese

10

PUDDING

Torrija, Pistacho, Chantilly, Toffe

10

VEGAN DESSERTS

CHOCOLATE

Red fruits, Tonka bean

10

LEMON

Sorbet, dill, almond

10