

## **Chapter 1.**

### Salty snacks

Sea bass skins crispy biscuit roll

Oysters & liquor

Shrimp fritter

## **Chapter 2.**

### Salty sea

Green crab's essence

Royal sea cucumber, adobo

Cephalopods roe

Murex, green leaves

Grey mullet, corn

Sea urchin & green peas, marinera

Baby squid, garlic

Marine stew

Bluefin tuna tendons

Cuttlefish & potato stew

## **Chapter 3.**

### Sweet sea

Sea silk

Katsuobushi & cocoa

Marine soya

20,000 leagues under the sea

Coffee time:

Molluscs & Pedro Ximenez

Kraken

Marine nicotine

Kola seaweed

Tasting menu: 310€

NoLo pairing: 150€

Wine pairing: 180€

Non Plus Ultra Wine pairing: 300€

\*Price per person, VAT included