

AUTUMN TASTING CRAVINGS

Oyster with blood orange marinade

Traditional guacamole with scallop in guajillo butter and jalapeños in
a saffron-scented vinegar reduction

Birria taco with fresh green garden garnish

Organic crispy chicken served with macha chili oil
and a rich nut mole

PALOMA Cocktail

White tequila, smoke liqueur, agave and grapefruit

45€

VAT included

