



INDULGENCE MENU

80 per guest

Minimum of two guests

Includes one glass of **NV Veuve Clicquot, Yellow Label**

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortilla

Crispy Pork Belly Bun GF

Yellow chilli aioli, criollo salad

Smoked Shiitake Taco V

Chalaquita, feta cheese, avocado & coriander

Salmon Tostada GF

Corn tortillas, avocado purée, yellow chilli, crème fraîche



Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onion, sweet potatoes, jumbo corn

Spicy Big Eye Tuna ♦

Ponzu, red chilli & garlic, rice cracker

Yellowtail ‘Sashimi Style’

Green chilli sauce, daikon & orange tobiko



Miso Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Spicy Beef Fillet ♦ GF

Chinese chilli & garlic, crispy shallots, pickled chilli

Tenderstem Broccoli VG, GF

Chilli-garlic paste, lime & sesame seeds



Chocolate Cake V, GF

Flourless chocolate cake, banana semifreddo & crispy rice

Manchego Cheesecake V, GF

Buckwheat crumble, manchego cheesecake & quince sauce

All prices are listed in Euros.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.