

CHEF'S TASTING

\$95

\$65 WINE PAIRING

SNACKS

POMME SOUFFLE

EMPANADA

ELOTE

IBERICO JAMON

HAMACHI TARTARE

MANGO PEARLS, AJI AMARILLO GRANITA, GREEN MANGO,
PICKLED GARLIC, YUZU MAYO, TOGARASHI FLATBREAD

MILK & CEREAL

BACON, GLAZED CHICKEN, THYME MARSHMALLOWS,
PUFFED RICE, WHITE ASPARAGUS, BLACK TRUMPETS

UNI "CARBONARA"

SQUID INK SPAGHETTINI, SMOKED TROUT ROE,
UNI & PARMESAN EMULSION, BONITO

BERTO'S HALIBUT

CAVIAR BUTTER, MELTED LEEKS, POMME PURÉE,
AUTUMN GREENS VINAIGRETTE

IBERICO RAMEN

PRESA IBERICO, TOFU, RYU, NORI, QUAIL EGG,
TONKATSU BROTH

GRASSLANDS

VEAL HANGER STEAK, CHANTERELLE MUSHROOMS, ARTICHOKE,
BLACK GARLIC PURÉE, RED CHILE & TAHINI DRESSING, CELTUCE

PIÑA ASADA

ROASTED PINEAPPLE, PANELA CREPE CAKE,
BANANA CITRUS SORBET 10

CARAMEL EGG