



TIERRA Y VINO

A LA CARTE

TOMATO, TUNA AND PEANUTS 30 €

BRAISED ZUCCHINI WITH PHEASANT RAVIOLIS 32 €

MORELS AND FAIRY RINGS MUSHROOMS WITH TRUFFLED EGG 34 €

TENDER BEANS, RED MULLET AND NORWAY LOBSTER *CARPACCIO* 36€

ROASTED HAKE IN A PINE FOREST ESSENCE 34 €

SCORPION FISH, ALMOND PILPIL AND *SUQUET* 36 €

BRAISED TURBOT, NETTLE AND CODIUM SEAWEED 38 €

WILD BOAR, BROAD BEANS AND CELERIAC 34 €

LAMB WITH AUBERGINE *MILLEFEUILLE* 36 €

DUCK IN TEXTURES WITH CAULIFLOWER 38 €

CITRUS TARTLET 14 €

BLACK PEAR AND KEFIR ICE CREAM 15 €

CHOCOLATE, CHERRY AND PISTACHIO 16 €

HOMEMADE SOURDOUGH BREAD

VAT INCLUDED

CHEF BRUNO COELHO

TIERRA Y VINO 2024