

VEGETARIAN MENU

| 10-course Vegetarian Tasting Menu |
available at \$88⁺⁺ pp

OLIVES Dressed in orange reduction and fresh herbs.	8
JICAMA SLAW Jicama dressed with soy, toasted rice, baby bak choy and lemongrass.	8
SPICY PAPAYA & APPLE SALAD Green papaya and apples dressed in chilli-corriander dressing, finished with cashew nuts.	8
CAULIFLOWER Shallow-fried, tossed in Cañarejal fondue, finished with kaffir lime zest and spiced almonds.	10
CORN PANIPURI (3PCS) Puffed little pillows of Puri encasing curried Japanese corn espuma and spiced baby corn.	10
GRILLED PALERMO PEPPER Complemented with burrata, ginger flower, tomato salsa, and finished with sourdough croutons.	15
ASPARAGUS TEMPURA Deep fried asparagus served on miso hollandaise and topped with scallions and sesame powder.	14

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TRUFFLE CHEESE “TOASTIES” (3PCS)	14
Crispy toasted brioche topped with truffle cream cheese, honey emulsion, fresh truffles and chives.	
SMOKED AUBERGINE	15
Also known as “eggplant”, the aubergine is smoked in the inka with oak chips, served with fresh celtuce, arbequina oil and grilled rice cracker.	
SEASONAL TOMATOES	16
Pickled with soy sauce, our seasonal tomatoes are served with beetroot, figs and burrata.	
TOMATO BASIL GOUDA “LATTE”	9
Hearty roasted tomato and basil soup, topped with cumin gouda foam, served with grilled sourdough.	
VADOUVAN-SPICED CELERIAC	27
Served atop potato foam, soy pickled tomatoes, fried kale, pickled Spanish onions, roasted brussels sprouts and spiced almonds.	
ABACUS & ARTICHOKE	27
Abacus seeds made with tapioca and yam, served with textures of Jerusalem artichoke, Chinese artichokes, pickled eryngii mushrooms and spiced soy sauce	
CUMIN TOMATO RISOTTO	26
Canaroli rice cooked with tomatoes, cumin, basil and parmesan, topped with caramelized goat’s cheese.	