



Chef's Tasting Menu

\$60

Ensalada de Frijoles

Bean salad; tomatoes, onions, cucumbers, cilantro, radishes and carrots, citrus dressing

Ensalada de Remolacha

Pickled beet salad; avocado, spiced pistachios, sangría gastrique, sunflower greens

Pastel de Lenteja

Lentil cake; cabbage slaw, blood orange coulis

Piquillos Rellenos

Spanish peppers stuffed with lemon herb quinoa;
green garbanzo bean purée

Coliflor a la Parrilla

Catalan spiced grilled cauliflower; roasted Portobello
mushroom, sweet potato purée, balsamic reduction

Pera

Poached pear; soy vegan ice cream, red wine reduction

Created June 6, 2018