



SA CLASTRA

ROOTS AND HORIZONS

6 DISHES

Prawn & sea urchin

Carbonara and salmon roe

Lobster

Hollandaise sauce and Menorcan caldereta

Green peas & eel

Teriyaki of eel in onion stew and pan-bao of "Espinagada Poblera"

Red mullet

Thai bouillabaisse, pil-pil, saffron and sobrasada emulsion

Lamb

Aubergine, "Raz al Hanout" and ensaimada Marrakech

Pumpkin

*Carob cake, nixtamalized pumpkin, citrus notes
and tonka bean and pumpkin ice cream*

155 € p.p.

Wine pairing 110 € p.p.

For information on food allergies or intolerances, please, request information to our staff