

VEGETARIAN MENU

STARTER TO CHOOSE

Burrata, organic tomatoes and citrus vinaigrette

or

Roasted cauliflower with tahini sauce, pickled lemon gremolata, lime and ginger (VEGAN)

MAIN COURSE TO CHOOSE

Rice noodles with miso-gochugaru sauce, herb salad
and smoked almond tofu (VEGAN)

or

Focaccia with tomato tartar, crispy eggplant, low temperature egg,
mango vinaigrette and cilantro pesto

DESSERT TO CHOOSE

CHOCOLATE UMAMI (VEGAN)

Chocolate and lime mousse with shiro miso-caramel and almond ice cream

or

PASSION BRÛLÉE (VEGAN)

Passion fruit and sweet potato crème brûlée with banana ice cream

DRINKS

Includes:

One aperitif per person: draft beer, soft drink or vermouth

+

One bottle of white or red wine for every two people

Intergalactic Verdejo (White wine)

Intergalactic Rioja (Red wine)

+

Water and coffee



ADD AN OPEN BAR TO YOUR EVENT!



Cava * Red and white wine * Draft beer * Soft drinks * Water

Premium liquors (*Grey Goose Vodka, Bacardi Rum, Bombay Sapphire Gin and Dewar's Whisky*)

1 HOUR
OF OPEN BAR

+25€ PER PERSON



2 HOURS
OF OPEN BAR

+40€ PER PERSON



EXTRA HOUR
OF OPEN BAR

+15€ PER PERSON

DÔME



ALLERGENS