



Bread and Wood Fire Pizza

Lavash Sesame
Sesame Bagel
Chillies Flame, Guajillo Butter, Fresh Ricotta

San Daniel and Arugula
Fresh Seasonal Truffle
Zucchini Flower and Ricotta
Tomatoes with Fior di Latte
Tuna Carpaccio

Raw and Cured

Oysters with Sea Buckthorn / Chard Tomato
Lobster and Beluga Lentils
Torched Toro with White Balsamic
King Crab, Beluga Caviar, Avocado on a Crisp Lavash
Yellowtail, Burnt Aubergine, Pickled Turnip
Seabass, Watercress
Beef Ribeye Tartare
Beef Ribeye Tartare with Langoustine
Iberico Salamanca
Sardines, Celery, Lime, Spring Onion
Squid Ceviche, Grilled Corn, Leche De Tigre

Fish and Seafood

Crunchy Shrimp with Burnt Spinach Hollandaise
Grilled Langoustine, Green Salsa
Stuffed Whitefish Longest Chili
Octopus and Butter Beans
Lobster with Guajillo Butter, Mandarin
Open Flame Sea Bream with Green Rub
Red Mulletts with Herbs, Yogurt Sauce
Dover Sole, Tomato Salsa
Chilean Seabass Extra Virgin Olive Oil, Sea Salt

Vegetables and Salads

Thinly Sliced Garden Salad
Mushroom Salad and Crispy Parmesan
Aubergine Filet, Salsa Verde
Crispy Zucchini, Charred Cucumber Tzatziki
Mushrooms and Swiss Chard Burik
Chard Padrones Peppers
Baby Leeks, Mustard Dressing, Bellperknole
Artichoke on Amber charcoals
Slow Roasted Beets with Delice De Bourgogne
Over Night Sunchokes, Barilotto Cheese
Charred Tenderstem, Roasted Garlic
Dominos Potato
Asparagus, Burnt Spinach Hollandaise
Wild Spinach, Grilled Pumpkin Seeds
Firecamp Potato, Cream and Beluga Caviar
Corn, Charcoal, Lime and Chili

Poultry and Meat

Wagyu and Foie Gras Cigar Kumquats Marmalade
Grilled NO-BONE Chicken Wings
Scottish Short Rib Slow Cooked
Beef Tenderloin 180g
Beef Ribeye 350g
Wagyu Japanese A3-A5 75.00per unit 100 gr
Grilled and Pressed Spring Chicken
Lamb Chops Red Chili Paste
Nela Sauce, Salsa Verde, Sage salt

Nela Tasting Menu 6 Courses