



olvo dégu

GASTRONOMY EXPERIENCE 7 COURSES

Homage to the greek meze philosophy

Traditional "laderia" from Kimolos with 7 years old sourdough starter,
frumenty, thyme and mushroom honey

Cherry gazpacho with charcoal grilled lobster, amaranth greens and almond foam

Sea bass tartar with oysters emulsion, and kiwi granité

Tagliatelle of calamari with pine nuts, basil, olive oil, garlic and parmesan

Iberico pork plumilla with smoked split peas purée, homemade potato
pita bread and greek coffee sauce

Peach cremeux with bitter almond ice-cream, salt and white chocolate soil

Degustation Menu Price: 125 €

Wine Pairing 6 Courses: 75 €