

lila

BY OMAR BEN-HAMMOU

BREAD & BUTTER

sour dough, home made brown butter

CUCUMBER

ponzu, ginger oil & black garlic

GREENS & BLACK TRUFFLES

*spinach, fennel, truffle vinaigrette, grana padano,
herbs & shaved truffle*

TOMATO

parsley, tomato water, sherry & radish

TUNA TATAKI

soy- ginger- shallot vinaigrette, avocado mousse & cucumber

CEVICHE

cancha, choclo, red jalapeño leche de tigre & sweet potato

TUNA TARTAR

wasabi-lime emulsion, cilantro oil & sushi rice cracker

BAKED SCALLOPS 4pcs

brown butter & dashi

OCTOPUS

olives emulsion, capers, olive oil & lemon

TRUFFLE PASTA

*spaghetti, lemon confit, grana padano & truffle butter
Pearla Caviar - Bester belluga organic 10gr +12€*

ROASTED CAULIFLOWER

kombu, aji amarillo, yuzu koshu & cilantro

ORGANIC SALMON

slightly steamed, snowpeas-shiitakes & smoked bonito broth

PORK BELLY

bourbon-apple pure, gochujang - cabbage roll & cognac jus

STEAK

american black angus New York strip, yuca fries & jus naturel (300gr)

PANNA COTTA

white chocolate, crumble, raspberry & maca

FLAN

cream & vanilla pots

wine

Bubbles

Julià & Navinès, Cava Brut

Trenz, Riesling Sekt Brut

Crémant de Loire Blanc, Brut

Super Modeste Pét-Nat, Domaine de Sulauze - *natural*

Champagne

Bonnaire, Grand Cru Blanc de Blancs

White wine

La mer q'on voit danser, Muscadet, 2018

Weinhaus Messmer, Pfalz, Riesling 2019

Bodegas Fulcro, Albariño, Finca a Pedreira 2020

Weingut Schmitt, Riesling natúr 2019- *natural*

Palomino fino, Pago Miraflores 2017

Tinaja, Estación Yumbel, Moscatel 2020 - *natural- orange*

Guillemot-Marc, Quintaine Viré-Clessé 2018

Verjus AVAA- **non alcoholic**

Rosé

Pomponette, Domaine de Sulauze 2020

Amanda, Alfredo Maestro, Garnacha, 2019

Red wine

Beauvignac, Costières Pomérois, Merlot 2018

Holger Koch, Spätburgunder 2018

Ninja de las uvas, Garnacha 2019

Quinta de Unihue, Malbec, Chile 2019 - *natural*

Ánima negra, Calet, Mallorca 2018

La llopetera, Pinot Noir 2019 - *natural*

Sweet wine

La cosa-The thing