

# lila

BY OMAR BEN-HAMMOU

---

## **BREAD & BUTTER**

*sour dough, home made brown butter*

## **CUCUMBER**

*ponzu, ginger oil & black garlic*

## **TOMATO**

*yoom tomato, smoked ricotta, chimichurri, tomato water*

## **GREENS & BLACK TRUFFLES**

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

## **IMPERIAL CAVIAR (10gr) Acipenser Schrenckii**

*Lila selection- crème fraîche & rye crackers*

## **WILD OYSTER VARIETY**

*ginger oil, ponzu, yuzu kosho, pickled onion & trout roe*

## **TUNA TARTAR**

*capers, chives, piquillo-sherry vinaigrette & saffron rice cracker*

## **CEVICHE**

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

## **HAMACHI TIRADITO**

*soy- ginger- shallot vinaigrette, avocado mousse & cucumber*

## **BAKED SCALLOPS 4pcs**

*brown butter & dashi*

*add on Imperial caviar 10gr + 30€*

## **OCTOPUS**

*olives emulsion, capers, olive oil & lemon*

## **TRUFFLE PASTA**

*home made tagliolini, lemon confit, grana padano & truffle butter  
add on Imperial caviar 10gr + 30€*

## **ROASTED CAULIFLOWER**

*kombu, aji amarillo, yuzu kosho & cilantro*

## **GRILLED SWORDFISH**

*brussels sprouts, pickled mushrooms, kimchi vinaigrette & nori*

## **HALIBUT**

*crouton, green beans & seco butter*

## **PORK BELLY**

*bourbon-apple puree, gochujang - cabbage roll & cognac jus*

## **STEAK**

*american sirloin, mushrooms, celery root puree & jus naturel (280gr)*

## **PANNA COTTA**

*white chocolate, crumble, raspberry & maca*

## **FLAN**

*cream & vanilla pots*