

t a s t i n g m e n u
T H E S P Í R I T O F T I E R R A D E L F U E G O

W E L C O M E S O U P

N A T U R A L L Y F E R M E N T E D B R E A D S

S N A C K S

Sea bass – Magellan Mussel – Lamb

S T A R T E R

Scallops – Clams cream – Elderberry
Wild salmon pasta – Miso butter

M A I N C O U R S E

Róbalo – Carrots – Peas

B O N U S T R A C K

¿ ?

D E S S E R T

Cacao crumbs – Almonds – Olive Oil – Canelo pepper

Price of menu: \$45000

Wine pairing: \$15000