

# BENTAYGA VEGETARIAN MENU



## APPETIZERS:

PRICKLY PEAR TARTARE WITH CITRUS CREAM

CORN TARTLET WITH GREEN MOJO

GREEN APPLE TARTARE

SWEET PICKLED BEETROOT

## A REPRESENTATION OF OUR GARDEN:

COLD FENNEL SOUP WITH OUR FERMENTED TOMATO CREAM

THREE-MILK CURD WITH CANARY ISLAND PINE BARK SAUCE AND  
BENTAYGA CRACKER ON BURLAP CLOTH

CHARRED ONION SOUP, STEWED POTATOES IN MILK, AND  
ALMOND SEED OIL

FLAME-GRILLED BROCCOLI WITH WHEY PIL PIL

OUR CHEESE SOUP THICKENED WITH BIENMESABE

FLAME-GRILLED AUBERGINE WITH VINAIGRETTE HOLLANDAISE

OUR VEGETARIAN BROTH WITH CABBAGE AND GARDEN VEGETABLES

PICKLED CARROT AND FLOWERS

KALE WITH CHARRED PRICKLY PEAR SAUCE



## DESSERTS:

THE GREEN STAR

## PETIT FOURS:

CHOCOLATE AND BIENMESABE BONDON

CITRUS VINAIGRETTE CLOUD

PRICKLY PEAR SIGH

OUR CHEESE



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DORJA MARRERO