

VEGETARIAN TASTING MENU THE DEPTHS OF TEJEDA



SNACKS:

PRICKLY PEAR TARTAR AND CITRUS MILK

MILLET AND GREEN MOJO TARTLET

SOUR APPLE TARTARE

SWEET PICKLE BEETROOT

REPRESENTATION OF OUR GARDEN:

COLD HAY SOUP WITH OUR CREAMY FERMENTED TOMATO SAUCE

THREE-MILK CURD WITH CANARY PINE BARK SAUCE AND
BENTAYGA BISCUIT ON BURLAP

TOMATO HEART, HERBS AND TOMATO WATER

ROASTED ONION SOUP, POTATOES STEWED IN MILK AND ALMOND KERNEL OIL

FLAMED-GRILLED BROCCOLI AND WHEY PIL PIL SAUCE

OUR CHEESE SOUP THICKENED WITH BIENMESABE

FLAMED-GRILLED EGGPLANT WITH VINAIGRETED HOLLANDAISA SAUCE

LEEK WITH DRIED CORN SAUCE AND OUR WHITE CHOCOLATE
AND SMOKED MILK ICE CREAM

OUR VEGETARIAN BROTH WITH CABBAGE AND GARDEN VEGETABLES

PICKLED CARROT AND FLOWERS

KALE WITH CHARRED PRICKLY PEAR SAUCE



PRE-DESSERTS:

CITRUS CURED EGG YOLK MADE WITH WHEY FROM THREE MILKS
AND COTTAGE CHEESE WITH HERBS AND TEJEDA HONEY

DESSERTS:

CURED PUMPKIN, FRIED MILK, AND SWEET HERBAL WATER

STARS

PETIT FOURS:

CHOCOLATE AND BIENMESABE BOMBON, CITRUS VINAIGRETTE CLOUD,
PRICKLY PEAR SIGH, OUR CHEESE



muxgo
BORJA MARRERO

