Vegetarian Tasting Menu The Depthes of Tejeda

Appetizers:

Almond water

Prickly pear tartare and citrus milk

Green apple tartare

Potato, bean and noodle stew

Representation of our garden:

The life of the seed

Tomato heart, pine needle water

Three-milk curd with canary pine bark sauce and Bentayga biscuit, served on a piece of sackcloth

Bouquet of wild plants with root velouté

Flame-charred eggplant with vinegar-infused hollandaise

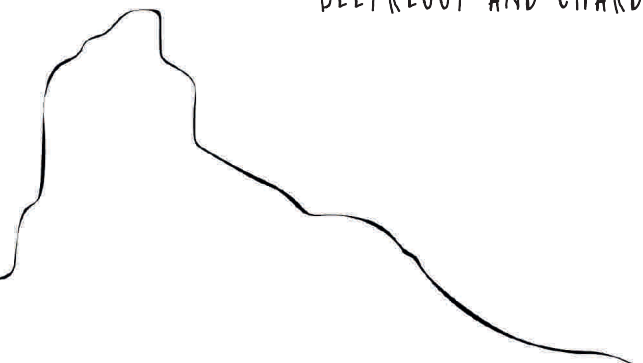
Our cheese soup thickened with "bienmesabe"

Braised cabbage and its reduced broth

Sweet potato cured in picoón, oat milk, lavander and honey

Beetreoot and chard Wellington with citrus beurre blanc

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BORJA MARRERO

... WE'RE CONTINUING

CARAMELIZED ONION SOUP AND ITS HEART

PICKLED CARROT AN FLOWERS

MUSHROOM RAVIOLI WITH PINE NEEDLE AND SAGE SAUCE AND OUR CHEESE

FLAME-GRILLED BROCCOLI WITH WHEY PIL-PIL



DESSERT:

LEMON VERBENA

MILLO

PETIT FOURS:

WILD HERB MARSHMALLOW

PINE-FLAVORED BONBON

SWEET BABY CARROT

PRICKLY PEAR MERINGUE



GET TO KNOW ABOUT US:

BUTTERMILK BREAD AND BUTTER WITH SEASONAL FRUIR - 3'50€
OUR HOMEMADE CHEESE BOARD 25€ PER PERSON

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BORJA MARRERO

-PRICE: 145€
(DRINKS NOT INCLUDED)
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-WINE PAIRING: 85€