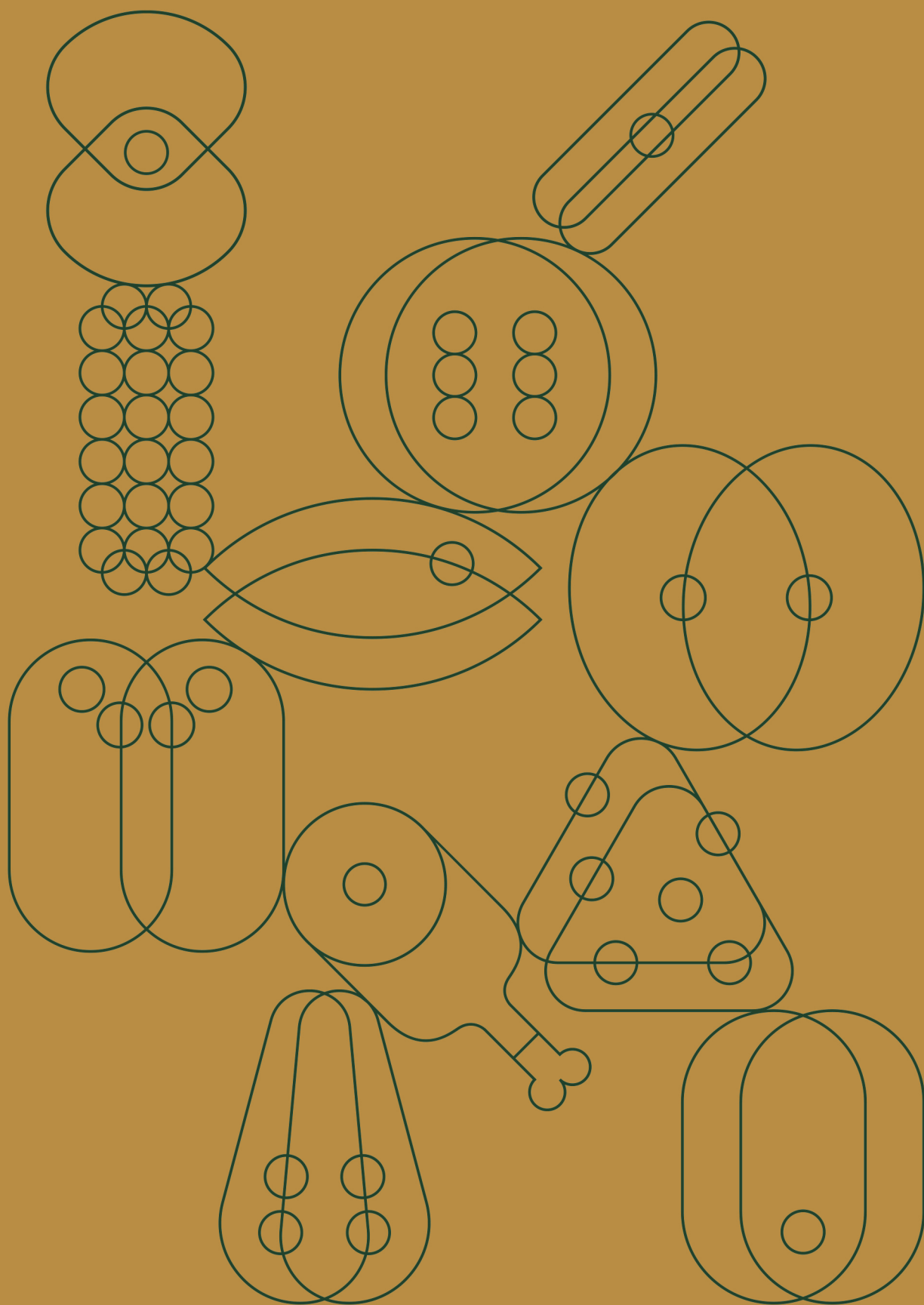


seeds



CARTA RESTAURANTE

TASTING MENU

JADE

CRAB CRACKER DONOSTIARRA STYLE

PIGLET CRISPY SANDWICH WITH SPICY SAUCE

GARLIC SHRIMP CROQUETTE TOPPED WITH SEASONED SHRIMP TARTARE

ANCHOVIES TRILOGY:

JUNIPER MARINADE

WITH BRIOCHE BREAD AND CAVIAR

FRIED AND STUFFED WITH PICKLED MUSSELS

WHITE ASPARAGUS, MISO HOLLANDAISE SAUCE AND
HAZELNUT PRALINE

ARTICHOKES WITH LANGOUSTINES, ERCOLINE PEAR AND HONEY
SOY SAUCE

TURBOT WITH VEGETABLE NOODLES WITH MARSHMALLOW ROOT
AND MEADOWSWEET BROTH

ANGUS BEEF SHOULDER, BRAISED LETTUCE HEART FROM OWN
ORCHARD AND FOYOT SAUCE

STRAWBERRIES AND CREAM

70€ (VAT INCLUDED)

JADE ARMONIA 45€ (VAT INCLUDED)

*THE TASTING MENU IS ONLY AVAILABLE IF ORDERED BY EVERY GUEST AT THE TABLE

*SOURDOUGH BREAD SERVICE AND EXTRA VIRGIN OLIVE OIL NOT INCLUDED (6€P.P.)

TASTING MENU

AZALEA

CRAB CRACKER DONOSTIARRA STYLE

PIGLET CRISPY SANDWICH WITH SPICY SAUCE

GARLIC SHRIMP CROQUETTE TOPPED WITH SEASONED SHRIMP TARTARE

ANCHOVIES TRILOGY:

JUNIPER MARINADE

WITH BREAD BRIOCHE AND CAVIAR

FRIED AND STUFFED WITH PICKLED MUSSELS

CONFITTED TEARDROP PEAS WITH VANILLA, LIME, PISTACHIO
NOUGAT, AMBERJACK TARTARE AND COASTAL SPROUTS

SAUTÉED RAZOR CLAMS, HAM BROTH, WHITE MISO SAUCE,
CURED EGG YOLK AND DICED IBERIAN RIB

ARTICHOKES WITH LANGOUSTINES, ERCOLINE PEAR AND HONEY
SOY SAUCE

STEWED BUTTERBEANS WITH SEAWED AND MINT BROTH, SQUID
VEIL, GUAVA, ELDER FLOWER AND FENNEL FLOWER GELÉE

STUFFED MORELS WITH IBERIAN PORK JOWL, PASTA WITH SAGE
AND FOIE SAUCE

TURBOT WITH VEGETABLE NOODLES WITH MARSHMALLOW ROOT
AND MEADOWSWEET BROTH

ROASTED DUCK BREAST WITH CHOCOLATE CIVET

PINEAPPLE, WHITE CHOCOLATE NAMELAKA, FROSTED CHARDONNAY,
COCONUT SOUP, MINT OIL AND SWEET ALYSSUM

STRAWBERRIES AND CREAM

98€ (VAT INCLUDED)

AZALEA ARMONIA 65€ (VAT INCLUDED)

*THE TASTING MENU IS ONLY AVAILABLE IF ORDERED BY EVERY GUEST AT THE TABLE

*SOURDOUGH BREAD SERVICE AND EXTRA VIRGIN OLIVE OIL NOT INCLUDED (6€P.P.)

STARTERS

GARLIC SHRIMP CROQUETTE TOPPED WITH SEASONED SHRIMP
TARTARE

18€

STUFFED MORELS WITH IBERIAN PORK JOWL, PASTA WITH SAGE
AND FOIE SAUCE

28€

STEWED BUTTERBEANS WITH SEAWED AND MINT BROTH, SQUID
VEIL, GUAVA, ELDER FLOWER AND FENNEL FLOWER GELÉE

29€

WHITE ASPARAGUS, MISO HOLLANDAISE SAUCE AND HAZELNUT
PRALINE

28€

ARTICHOKES WITH LANGOUSTINES, ERCOLINE PEAR AND HONEY
SOY SAUCE

32€

CONFITTED TEARDROP PEAS WITH VANILLA AND LIME,
MATCHA TEA, PISTACHIO NOUGAT, AMBERJACK TARTARE
AND COASTAL SPROUTS

28€

TELL ME ABOUT THE SEA

SNAPPER STEWED BEEF TENDONS AND PARSLEY EMULSION

42€

GROUPER, GRENACHE DÉMI-GLACE, LITTLE CARROTS AND
ROASTED SCALLION

42€

TURBOT WITH VEGETABLE NOODLES WITH MARSHMALLOW ROOT
AND MEADOWSWEET BROTH

45€

AND THE COUNTRYSIDE

PHEASANT MEATBALLS AND TRUFFLED POTATO PURÉE

31€

ROASTED LAMB WITH ITS OWN SWEETBREADS, BABY BROAD
BEANS, LEMON CREAM AND BASIL OIL

42€

ANGUS BEEF SHOULDER, BRAISED LETTUCE HEART FROM OWN
ORCHARD AND FOYOT SAUCE

42€

ROASTED DUCK BREAST WITH CHOCOLATE CIVET

45€



SWEET WORLD

PINEAPPLE, WHITE CHOCOLATE NAMELAKA, FROSTED
CHARDONNAY, COCONUT SOUP, MINT OIL AND SWEET ALYSSUM

11€

STRAWBERRIES AND CREAM

11€

CHOCOLATE UNIVERSE
TOFFEE, COFFEE AND CHOCOLATE TRUFFLES

11€

LEMON CUSTARD, LIME ICE CREAM AND SUMMER SHOOTS

11€

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- Sourdough bread service and extra virgin olive oil (6€ per person)
- All of our dishes can be asked to be shared
- VAT included in every price
- An allergen menu is available at the restaurant
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Restaurante **seeds**
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