



## OLA TASTING MENU

Our selection of butters: salty, tomato, avocado, kalamata olive and mushrooms

Sourdough bread with long fermentation

Our seasoned olives

Crunchy beet pearls with cured scallop tartar

Caramelized millefeuille of smoked eel, foie gras, spring onion and green apple

Tomato, sardine and verbenas fine pie

Jalapeño foam and lightly smoked salmon, cucumber and curry mayonnaise

Caviar on bonito (tuna) fritter and dashi broth

Begi haundi (squid) with its juice, egg yolk, toasted onion puree, citrus and basil

Shivering with seafood and plankton, salicornia and razor clams

Grilled monkfish, coconut juice, coffee and peppers

Roast pigeon with rhubarb chutney, toasted bread, black pudding and apple with a touch of spice

Frozen chocolate sponge on a bed of earl grey tea and a small mint salad and muscovado gelatin

Saffron, white chocolate and wasabi

My little sweets: vanilla, almond and raspberry bonbon, chocolate, red grape, juice and passion fruit soup, ruso cake