

# Atempo

RESTAURANT

## Tasting Menu

Gazpacho waters with strawberries in vodka

Bloody Mary's nitro macaron

Great macaroni of caramelised bread, spicy stir-fry and basil cream

Hazelnut's butter with bread crusts and caviar

Nori seaweed cannula with wild Japanese cured salmon

Infused red prawns bouillabaisse

Gruyere's egg with onions reduction sauce and Tahitian vanilla

"Surf & turf" farm chicken wings and crayfish with picada texture

Ray fish cheeks and sea cucumbers with Beurre Blanc, Moroccan lemon and smoked caviar

Duck ravioli, seasonal mushrooms and citronella broth

Grilled lamb royal with textured eggplant and curd made on the spot

Kombu seaweed with yuzu cream and cookies ice-cream

"Mel I Matò" Mato soft cheese air, crunchy calamansi with toffee ice-cream and walnut crumble

Cacao cake with fermented banana ganache, black olive and handmade Jack Daniel's wood ice-cream

Petit fours

120€ Tasting Menu

60€ Wine pairing option

PRICES PER PERSON

10% VAT INCLUDED

MENUS ARE SERVED TO THE ENTIRE TABLE

Our dishes can always be adapted to food allergies or intolerances,  
as the Atempo team would be delighted to prepare you a custom meal  
Jordi Cruz and the entire Atempo Team hopes you have a lovely time with us