



**Artistas**

Restaurante

# Garden Menu

**Carrot / Fresh Cheese / Ginger** 🌿

Textures of carrot (grilled, pickled and fake carrot),  
with fresh sheep cheese in pani puri and ginger couli



**Tofu / Caponata / Hibiscus** ❤️ 🌿

Grilled tofu breaded in sesame seeds with hibiscus purée,  
caponata, polenta fries and teriyaki sauce



**Basil Sorbet** ❤️ 🌿

with grapefruit gel and prosecco



**Fresh Egg Pasta / Truffle / Hazelnut** 🌿

Fresh egg pasta in truffle sauce,  
with sautéed shimejis, parmesan chip 's and hazelnut oil



**Lemongrass Panna Cotta** ❤️ 🌿

served with glazed pineapple, guaraná couli  
and aquafaba meringue

5 Courses • 57,80€

Menu only available if all guests on your table join you  
with the set menus (Chef 's, Suprême, Atlantic Ocean or Garden)

**White Wine recommendation:** Santa Teresa - Bio 0,75L • 29,80€

**Red Wine recommendation:** Monte D'Oiro Syrah - Bio 0,75L • 32,80€

🌿 Vegetarian

❤️ Vegan