

DAY LUNCH VORAMAR

BREAD, 'ALL I OLI' & OLIVES INCLUDED.

* DRINKS & COFFEE NOT INCLUDED

FROM 1pm TO 4pm

FULL MENU 30€
HALF MENU 20€



STARTERS

SMOKED BEEF TATAKI WITH BLACK GARLIC AND SESAME EMULSION
(SOY, MILK, EGGS, SESAME)

BURRATA SALAD, MIXED TOMATOES, WATERMELON AND BASIL
(MILK)

PANKO BREADED PRAWNS WITH KIMCHY SAUCE
(SHELLFISH, EGGS, GLUTEN, MILK)



TO CONTINUE

GRILLED SQUID WITH VEGETABLES, A YUZU AND LEMON GRASS EMULSION
(MILK, SHELLFISH, SOY)

YAKITORI CHICKEN WITH BASMATI RICE, MASHED COCONUT
SWEET POTATO AND SNOW PEAS
(SOY, SESAME, GLUTEN)

PORCINI MUSHROOM RISOTTO
(MILK)



TO FINISH

SORBET
(GLUTEN, MILK)

GINGER PANNA COTTA WITH CURRY CRUMBLE WITH
SAUTÉED LIME AND LEMON GRASS MANGO
(MILK, GLUTEN)

LIME CHEESECAKE WITH 'DIGESTIVE' COOKIES AND
VIOLET, RASPBERRY SORBET
(GLUTEN, MILK, SOY)

A DINAR VORAMAR

PAN, 'ALL I OLI' Y ACEITUNAS INCLUIDO

DE 13:00 A 16:00

* BEBIDAS Y CAFÉ NO INCLUIDO

MENÚ COMPLETO 30€
1/2 MENÚ 20€



PARA COMENZAR

TATAKI DE TERNERA AHUMADO CON EMULSIÓN DE AJO NEGRO Y SÉSAMO
(SOJA, LÁCTEOS, HUEVO, SÉSAMO)

ENSALADA DE BURRATA, MIX DE TOMATES, SANDÍA Y ALBAHACA
(LÁCTEOS)

GAMBAS REBOZADAS EN PANKO CON SALSA DE KIMCHY
(CRUSTÁCEOS, HUEVO, GLUTEN, LÁCTEOS)



PARA CONTINUAR

CALAMAR A LA BRASA CON VERDURAS Y EMULSIÓN DE YUZU Y LEMON GRASS
(LÁCTEOS, MOLUSCOS, SOJA)

POLLO YAKITORI CON ARROZ BASMATI, PURÉ DE BONIATO Y
COCO CON TIRABEQUES
(SOJA, SÉSAMO, GLUTEN)

RISOTTO FUNGHI PORCINI
(LÁCTEOS)



PARA ACABAR

SORBETES
(GLUTEN, LÁCTEOS)

PANNA COTTA DE JENGIBRE CON CRUMBLE DE CURRY Y
MANGO SALTEADO CON LIMA Y LEMON GRASS
(LÁCTEOS, GLUTEN)

CHEESECAKE DE LIMA CON GALLETA 'DIGESTIVE' Y
SORBETE DE VIOLETA Y FRAMBUESA
(GLUTEN, LÁCTEOS, SOJA)