

STARTERS:

✓ Patty pan squash variations, spiced pumpkin cream, puffed rice, coconut lemongrass sauce	19
Fluffy dosa with portuguese salted cod in balchão masala, pickled radishes, brown butter sauce, puffed rice	19
Fermented lentil and rice fritter topped with bluefin tuna belly, coconut chutney, citrus emulsion	21
Grilled octopus, vongole clams, sea urchin, basil and plankton sauce, chorizo cream	22
Grilled langoustines [4 pcs.], spiced tomato sauce, garlic cream, chili and curry leaf butter	25

SIDES:

✓ Naan bread made with whole-wheat flour from Zelby family farm	5
Creamy potato purée	7
✓ Mixed leaves salad	7
✓ Tomato and watermelon salad with preserved green strawberries	8

MAIN COURSES:

✓ Goan bean ragout with chanterelles, fried semolina-crusted eggplant, morels stuffed zucchini blossoms, summer herbs and flowers	24
Chef's fish special please ask the waiter	28
Iberico pork chop, apricot glaze, chickpea and sweet corn, confit peppers and tomatoes, pork jus	32
Gaspar's mum's curry with lobster tail, shellfish oil, Goan red rice	35

DESSERTS:

Cantaloupe melon, salted pistachio crunch, mild chili syrup	10
Local farm strawberries, saffron cream, strawberry and raspberry sorbet, butter cookie and strawberry crisp, cardamom milk foam	10

OFF THE MENU:

Please ask the waiter what else we can offer today.
 We always have some extra dishes available depend directly on
 what our producers offer us and chef's mood.

 All prices are shown in euro ✓ Suitable for vegans

 Regarding allergens in dishes, please ask the waiter