

STARTERS:

Oysters, tomato water, compressed cucumber, yuzu	12
Burnt sweet Calabrian spring onions, onion broth, chanterelles, chorizo vindaloo cream, toasted pine nuts, pickled shallots	19
Fermented lentil fritters, coconut and tomato chutney, tomato gel, rehydrated cherry tomatoes, oscietra caviar, cashew sauce, curry leaf oil	21
Bluefin tuna loin, burnt tuna otoro, cantaloupe melon, kaffir and finger lime, green chili oil	22
Beef tartar with horseradish and egg yolk, rice puffs, 36 months aged parmesan, pickled radishes	22
Grilled octopus, cuttlefish xec xec sauce, burnt spring onion, chicory, sweet potato cream and crisps	22
Kaluga hybrid caviar 50 g	75

SIDES:

✓ Naan bread made with whole-wheat flour from Zelby family farm	5
Creamy potato purée	7
✓ Mixed leaves salad	7
✓ Cherry tomato salad with toasted nuts	7
✓ Bitter leaves and pomelo salad with toasted rice and cashews	9

MAIN COURSES:

✓ Mung beans cooked in coconut curry, burnt fava and green beans, smoked eggplant, preserved gooseberries, burnt unripe strawberries, seasonal local greens, crispy lentils	22
Gaspar's mum's curry with corn-fed chicken, chicken skin crumble, Goan red rice	27
Chef's fish special please ask the waiter	28
Beef hanger steak, xacuti sauce, morel mushrooms, slow cooked oxtail, ratte potatoes, leafy green salad	35

DESSERTS:

Goan jaggery [coconut sugar] cream, passion fruit, hazelnuts	10
Strawberries, saffron cream, strawberry and raspberry sorbet, butter cookie and strawberry crisp, cardamom milk foam	10

€ All prices are shown in euro ✓ Suitable for vegans

Ⓢ Regarding allergens in dishes, please ask the waiter