

19

by
LIVINGDREAMS[®]

Bread appetizer, Kalamata olives, and truffle-scented aioli.

| P.P. | 4.90

| SPECIAL SPRING |

| Starters |

Warm pea cream with lemongrass and ginger, scallops, pine nuts, and tobiko roe.

22.90

*Thai salad with chicken marinated in turmeric and ginger, green papaya, cucumber, carrot, chinese cabbage, green beans, fresh herbs, and peanut vinaigrette. **

20.90

"Salty Coca" (thin wheat flour dough), eggplant with miso, goat cheese, roasted red peppers, broad beans, shiitakes, and apricot puree.

23.50

| Main Courses |

Creamy rice with zucchini, basil, aromatic herbs, shimeji mushrooms, smoked cheese, eggplant, pine nuts, and radishes.

25.00

Duck breast cooked sous-vide, demi-glace with honey, tamarind, and spices, braised endives, snow peas, and spring onions.

31.00

Turbot with roasted pumpkin purée, fennel bulb seasoned with garlic and ginger, and citrus ponzu, black olives, and toasted hazelnuts.

34.00

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| STARTERS |

Homemade chef's croquettes coated in Japanese panko.

(ask the waiting staff for the available flavors.)

4 u | 14.90

*Wok-style edamames with garlic and ginger, sesame, soy, and shichimi togarashi. **

11.90

Iberian field-fed ham, almonds, and glassbread.

29.00

*Asian shrimp salad with pink grapefruit, mango, shiitakes, fresh herbs, wakame seaweed, and nuoc cham vinaigrette. **

Starters | 23.90 - Main Course | 29.90

*Exotic Sumatra-style marinated tuna tartare with avocado, sriracha, chives, sesame, and shrimp toast. ***

Starters | 24.50 - Main Course | 36.90

*Corvina Nikkei ceviche , coconut and pisco emulsion, roasted sweet potato, edamames, avocado, cherry tomato, cilantro, and red onion. **

Starters | 23.90 - Main Course | 35.90

*Pork dumplings with ginger and kaffir lime, dry chili teriyaki, and apple compote. **

6 u | 23.90

| MAIN COURSES |

| *Sea* |

*Roasted sea bass with kimchi, sesame, lime, creamy potato, green asparagus, squid ink, roasted cherry tomatoes, and apple. **

35.90

*Thai yellow curry with hake, shiitakes, shallots, snow peas, confit tomato, peanuts, and coconut foam. **

32.00

| *Land* |

*Rendang Padang: a typical dish from the city of Padang, Sumatra island. ****

(Beef cheek slowly cooked in a curry made with red chilies, galangal, garlic, ginger, lemongrass, spices, and coconut milk, served with jasmine rice).

34.90

Iberian pork secreto with smoked and citrus marinade, carrot cream with turmeric and coconut, sautéed spinach and green beans, cashews, and balsamic reduction.

33.90

*Black Angus beef tenderloin tagliata (Uruguay), Thai curry, potato sauté, pak choy, shimeji mushrooms, basil, and macadamia nut. **

39.90

“*Livingdreams Burger*”

100% Wagyu beef (Son Bellut Farm, Santa Maria Del Cami), brioche bun, caramelized onion, gouda cheese, bacon, tomato, mixed greens, and rustic homemade potatoes.

27.90

*Thai Wok: Wide rice noodles, fresh vegetables, Asian sauce, peanuts, and sesame. **

24 | with chicken 26.00 | with prawns 27.00 | with chicken and prawns | 29.00

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| *TO ACCOMPANY* |

Steamed jasmine rice.

3.90

Homemade rustic potatoes.

8.00

Mixed greens salad with cherry tomatoes, avocado, red onion, cucumber, edamame, and passion fruit dressing.

9.00

Sautéed vegetables with garlic, ginger, and Teriyaki sauce.

11.00

| *FOR THE LITTLE ONES* |

Italian-style pasta.

with tomato sauce and Parmigiano Reggiano | basil pesto, peanuts, and lemon.

10.50 | 11.50

Roasted chicken breast with French fries, vegetables, or rice.

15.50

Crispy marinated chicken strips, with French fries, vegetables, or rice.

15.50

100% Wagyu beef burger with cheese and French fries.

19.50

Grilled fish fillet with French fries, vegetables, or rice.

26.00

Black Angus beef tenderloin with French fries, vegetables, or rice.

28.00

| *Desserts* |

"Tiramisu" foam with ensaimada, coffee-amaretto jelly, cocoa soil with tonka bean and fresh raspberries.

12.90

White chocolate and lime ganache, marinated pineapple with juniper and sweet herbs, raspberry sorbet, and caramelized puff pastry.

14.90

Lemongrass and kaffir lime panna cotta, cucumber-lime jelly, yuzu sorbet, and honey-salted peanuts.

13.90

Homemade carrot and apple cake with honey, topped with butter and cream cheese frosting.

8.90

Homemade raw almond cake with powdered sugar.

8.90

Ice cream and sorbet, delicious to accompany cakes, delightful to enjoy on its own.

Vanilla | Belgian dark chocolate and walnut | Sesame | Red tea | Strawberry cheesecake | Raspberry | Yuzu

• 1 u | 5.00

In case you have specific food intolerances or allergies, you are kindly requested to ask our staff for the allergen menu, in accordance with the Food Information Law following the European Regulation No. 1169/2011.

Our goal is to ensure you a delicious culinary experience, catering to your needs.

Thank you for your understanding and cooperation..

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| *ENGLISH* |

Welcome to the world of Livingdreams