· LAB WINTER 2020 ·



SALTED MOMENT...

Ericeira's seafood and seaweed landscape • 46€ 🖞 📋

Carabineer's lasagna, pumpkin, chestnut's soft monté and fungis · 59€ 🖠

Marrow with caviar and cauliflower, inspired by a F. Adria de 1992 dish • 71€ 🖠

Roasted beetroot, tete de moine's ravioli, boletus · 42€ Ø 🖔

Veal Sweetbread, corn foam, cocoa, honey cebollitas, red pepper and black olives • 56€ 🕸 🦎

Roasted ray wings, Granny Smith apple, black bean sauce and "pezinhos" butter • 49€ 🖔

Red mullet, puy lentil's stew, pancetta and vegetables roasted onions and liver's paté · 52€ ∰ Å

Creamy carnaroli and idiazabal rice, squid and it's ink and green aspargus · 54€

Pollo y bogavante, lobster and chicken stew, traditional from Catalunã · 66€ ₿

Matured loin grilled and roasted on the moment, artichoke truffles,

bacon and pine nuts gravel · 68€ \$\div \nabla

Classic duck liver burnt "coca" and roasted vegetables • 59€ 🖔

Bread, Appetizer and Sweets 8€ per person (Only "A la Carte")

SWEET MOMENT...

White miso, fennel and hazelnut · 14€ Ø 🕸

Sweet potato, bergamot and orelys · 14€ Ø

Pomegranate, shamrocks and juniper · 14€ Ø Å Å

Traveler Sardine, raspeberry, licorice and tomato · 17€ Ø

Penha Longa 25, eucalyptus parfait, cacao · 15€ Ø

"DISCOVERY" MENU

1 Tapa, Starter, Fish, Meat and Desert · 115€ The menu with the wine pairing · 18⊙€

"SERGI AROLA" MENU

1 Tapa, 2 Starters, Fish, Meat and 2 Deserts · 135€ The menu with the wine pairing · 21⊙€

"DE LOCURA A LOCURA" MENU

Try all the dishes · 155€

The menu with the wine pairing · 24⊙€

This menu is served for a complete table (Until 9.30 pm)

√ Vegetarian
↑ Spicy
↑ Lactose Free
♦ Gluten Free

Bread, Appetizer and Sweets 8€ per person (Only "A la Carte")