



ZOI ECHO
TASTING MENU
135€

BREAD

Andalusian sourdough bread, Gilda, Torkul olive oil, artisanal butter

CRUDO

seawater cured seabream, jalapeño, fermented black garlic sea urchin, Osetra caviar

TOMATO

house cured tomato with sea brine, lemon verbena infusion, aubergine caviar, stracciatella

BLUE LOBSTER

blue lobster agnolotti, sauce coraline, Bloody Mary emulsion

SEABASS

ikejime seabass, plankton risotto, Dalmatian coastal herbs, prosecco pil-pil, fermented fennel

PORK

confit Slavonian suckling pig, mole sauce, leeks and sorrel

CAIPIRINHA

floral meringue, osmosed melon, cachaça

DALMATIAN HONEY

iced rosemary, lavender toffee, preserved lemon

WINE PAIRING IN 7 COURSES 75€