



ZOI TERRA
VEGETARIAN TASTING MENU

110€

BREAD

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

BEET

salt-baked beet, rose infusion, broad beans, aji amarillo

TOMATO

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

EGG & TRUFFLE

egg, black truffle, porcini, Pag cheese

SEA RISOTTO

plankton, oyster leaf, Grk wine, ali-oli

AGNOLOTTI

roasted pumpkin agnolotti, dolce di Castelmagno, smoked pear, lavender reduction

CAIPIRINHA

floral meringue, osmosed melon, cachaça

DALMATIAN HONEY

iced rosemary, lavender toffee, preserved lemon

WINE PAIRING IN 7 COURSES 75€