







Tempo






Our most direct vision of seasonal cuisine. The result: dishes that flow with locally-sourced seasonal produce. Cuisine in line with the rhythm and pace of nature and our pantries, enhanced by contemporary culinary techniques.

:: A selection of oils, salts and butters  







:: Carpet shell, godello and sage    

:: Pickled cabbage, chargrilled pepper and mackerel    







:: Sabayon and sea urchin          



:: Duck broth, grilled wild mushrooms and chestnut     

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:: Baked scallop, beef tendons, smoked chickpeas and oxalis      

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:: Grilled monkfish, fried bread, creamy scallop sauce and fermented kale      

:: Chargrilled wild boar, beer sauce and artichokes   

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:: Puff pastry with blackberries, chocolate and a balsamic touch    

:: Sweet bites

82.00€

Extras

16.00€ Our cheese selection from here and there (served before dessert)

45.00€ Pair our classic dishes with a personalised selection from our dynamic and changing wine list, which guarantees optimum drinking time and a particular focus on Galician wineries

Observations

The menu, wine pairing and our cheese selection must be served to all diners in the party. If you individually want a cheeses selection, you can request it à la carte (available in the dessert section).

This is a market-based option: the contents of the menu may vary due to the seasonal nature of certain products.

The price is inclusive of VAT. Updated on 15-03-24 and valid until next update.