



MATRIZ

Tasting Menù

VEGETARIAN



ZERO ALCOHOL

CAPPERO 0-SIP 1

Beefeater 0, tomato, passion fruit, caper



BARBA 0-SIP 2

Mezcal, vermouth, beetroot, beetroot vinegar, muscovado, butter



TAMARINDO 0-SIP 3

Bitter zero, white kombucha, tamarind extract



MISANGO 0-SIP 4

Miso Vinegar, mango, verjus



EDAMAME 0-SIP 5

Vermouth zero, edamame, soy sauce, coriander, lemon



GARY BALDI 0-SIP 6

Bitter zero, smoked paprika, orange, carrot



euros 40

SIPS PAIRING

CAPPERO SIP 1

Tomato Gin, passion fruit, caper



BARBA-SIP 2

Mezcal, Vermouth Antica Formula, red wine, beetroot, beetroot vinegar, muscovado, butter



TAMARINDO-SIP 3

Bitter Fusetti, white kombucha, tamarind liqueur



MISANGO-SIP 4

Havana Rum, vinaigrette di miso, mango, verjus



EDAMAME-SIP 5

Punt e Mes, Fernet, edamame, soy sauce, coriander, lemon



GARY BALDI-SIP 6

Bitter Fusetti, Sorbole, smoked paprika, orange, carrot



euros 40

AZOTEA EXPERIENCE VEGETARIAN

MARE FREDDO

Agretti, wakame seaweed, peas, ocopa sauce

CEVICHE VEGETALE

Asparagus, radish, daikon, taro, marinated ginger, masato, leche de tigre

CAUSA

Potatoes, aji amarillo, cancha, fava beans, wild herbs, wild garlic

TIRADITO

Daikon, rice vinegar, soy, white miso leche, achiote, baby corn

TAGLIOLINO

Buckwheat tagliolini, green curry, crispy zucchini blossoms, and Brazil nuts

ĀTICHŌKU

Artichoke, anticuchera sauce, fermented Chinese cabbage, kimchi sauce, ash oil, carrot cream

euros 70