



MATRIZ

Tasting Menù



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

MARE FREDDO

Marinated squid, greenbeans, wakame
seaweed, peas, ocopa sauce

CEVICHE VEGETALE

Courgettes, watermelon, muna, wakame,
marinated ginger, taro, daikon,
masato leche de tigre,

CAUSA

Potatoes and aji amarillo, cancha corn, wild
garlic, cooked escarole, raisins, cancha,
a lo macho sauce

TIRADITO

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

TOM KHA SOUP

Noodles, shrimp, coconut milk broth,
galangal, soy egg, spinach

GINDAI

Black cod, anticuchera sauce, fermented
Chinese cabbage, kimchi sauce, ash oil,
carrot cream

euros 70