

Erizo Menu

— Ecosystems —

Pinewood, Dry farming, Horticulture, Marine, Saline

Endemic plants

Vinyard

Vegetable garden

Marenostrium: Cuttlefish and seaweed

Salt

— Resounding —

Hunt

Albufera

Roots and tubers

Ganxet bean and Moray fish

Suckling Veal and earth

Scorpionfish rice and Orange tree branch

— Sweet world —

Rose and hibiscus

Carob tree and cherry

Rennet, fig and almond

— Sweet bites —

The menu is accompanied with different sourdough breads:

Oil and rosemary bread, Kamut, Xeixa...

As well as atmospheric water.

Price: 200 €

Wine Pairing: 95 €

VAT included

