

# Atempo

RESTAURANT

## Atempo Menu - Our tradition in sequence - €145.00

Remembering a winter broth

Bloody Mary on the rocks

Bloody Mary macarons

Concentrated tomatoes with basil air

Seaweed chips with sea plankton butter and marine sorrel

Oyster *Amélie Sélection Fine de Claire* with Japanese seaweed marinade

Whipped hazelnut butter with caviar and crunchy toasted bread

Crunchy bread, foie gras and thyme soup

Cured salmon in *kombu* seaweed, crunchy Nori seaweed, motley of  
curated yolk, soy butter and katsuobushi air

Table side steak tartare of matured cow

Infused prawn bouillabaisse with orange, saffron and plankton bread

Cured egg yolk with parmentier and textures of Iberian cold cuts

Chinese bread of flame-seared red tuna belly with mayonnaise of *teryaki* and *wasabi* sauce

Skate with *beurre blanc* sauce, *picada* and crispy fish bones

Our royal pigeon with its roasted breast, romesco beet and their juice of bones

Violet egg with yoghurt, blueberries and biscuits

Trunk of seaweed *kombu*, creamy of *yuzu*, caramelized biscuit ice cream, resin and young shots  
of pine

Nut ice cream, rock of white chocolate with *bianchetto* truffle, flowers and rosemary honey

or

Mixed aged cheese platter

Petits fours

YOU CAN CHOOSE BETWEEN OUR DESSERTS OR OUR CHEESE PLATTER

Due to the spectacular uniqueness of several seasonal products, if any of them are available at the time of your visit, we would like to offer you the possibility of adding them to any of our tasting menus.

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## A la carte

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Bloody Mary on the rocks

Bloody Mary macarons

Concentrated tomatoes with basil air

Seaweed chips with sea plankton butter and marine sorrel

Oyster Amélie Sélection Fine de Claire with Japanese seaweed marinade

Whipped hazelnut butter with caviar and crunchy toasted bread

Cured salmon in *kombu* seaweed, crunchy Nori seaweed, motley of curated yolk, soy butter and katsuobushi air **€46**

Table side steak tartare of matured cow **€46**

Infused prawn bouillabaisse with orange, saffron and plankton bread **€65**

Cured egg yolk with *parmentier* and textures of Iberian cold cuts **€38**

Tuna rice, Mediterranean tomato stew, tuna belly  
and *Pecorino Romano* airy foam **€46**

Skate with *beurre blanc* sauce, *picada* and crispy fish bones **€50**

Turbot, fish bone consommé, fumet of plankton and eggplant textures **€54**

Our royal pigeon with its roasted breast, romesco beet and their juice of bones **€58**

Cheek of suckling pig in two firings, fitter of its ribs, dried apricot and young shoots **€54**

Violet egg with yoghurt, blueberries and biscuits **€18**

Trunk of seaweed *kombu*, creamy of *yuzu*, caramelized biscuit ice cream,  
resin and young shots of pine **€20**

Nut ice cream, rock of white chocolate with bianchetto truffle, flowers and rosemary honey **€22**

Mixed aged cheese platter **€16 / €24 / €30**

Our dishes can always be adapted to food allergies or intolerances, as the Atempo team would be delighted to prepare you a custom meal.

10% VAT INCLUDED

JORDI CRUZ AND THE ATEMPO TEAM WISH YOU AN ENJOYABLE MEAL