

I think of the Mediterranean as a fusion between Meditation and Earth, altering the meaning.

'Meditating' means scrutinizing with considerable attention, thinking and elaborating with the mind and spirit,

'Earth' instead means the planet we live in, the earth we walk on and cultivate, and figuratively speaking the blood and roots that hold us to something or someone.

Putting these two thoughts together means to me meditating on our memories, on our history. The Mediterranean is the symbol of this all: a sea that has united different peoples, traditions and cultures for centuries.

The water of the Mediterranean Sea flows, mixes, contaminates and unites.

This is why my menu takes a little of everything that is 'inside' the Mediterranean, and transforms it into something new, different.

This menu is my interpretation of the Mediterranean culture *Mèdi/Terrae*.

A handwritten signature in blue ink, appearing to read "David Pina". The signature is written in a cursive, flowing style.

Periplo

Tuna ventricina
bread

Oyster
eggplant carpione, almond

Blu lobster
Marsala wine, tarragon

Spaghetti pasta
chickpeas, langoustine

Tortelli pasta
eel, onion

Cod
wild garlic

Damask rose
strawberry

180

Pairing

110

Anabasi Catabasi

Garum
bread

Red prawn
fermented ewe milk

Red mullet
heart of duck, juniper

Eliche pasta
borage, squid, chorizo

Sweet corn Spaghetti pasta
sea urchin, peated whiskey

Gerusalem artichoke

Mushroom
sea snail, parsley

Guinea fowl
monkfish

Dry soil
radish, black garlic

210

Pairing

130

"The fish destined to be eaten raw or practically raw was subjected to preventive reclamation treatment in compliance with the provisions of EC Regulation 853/2004, Annex III, section VIII, chapter 3, letter D, point 3."
In the absence of fresh catch of the day, we will replace with fresh product cut down on board.