



TO START THE ROUTE

Fine de Claire n°2 fried oysters, citrus vinaigrette gel	13
Mille-feuille bread, marinated peppers, smoked sardine, parsley butter	4.5 unit
Volta parmigiana, aubergine cream, confit tomato mayo, pesto	9
Organic egg, asparagus, parmigiano foam	12
Black Angus roast beef, mizuna, comté, gribiche sauce	14

RAW

Corvina tartare, cucumber, avocado, marinated beetroot, capers	13
Smoked leek carpaccio, liquirice powder, red pepper, balsamic, anchovy sauce	11
Veal tartare, bone marrow, tuna sauce, capers, polenta puffs	14

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Fried artichoke, pistachio foam, Mahón cheese	10
Cauliflower couscous, mixed vegetables, marinated apple, yoghurt, citrus caviar	13
Volta green salad, texture of spring vegetables	13
Tomato salad, nectarines, shaved halloumi, hazelnuts, honey and mustard vinaigrette	12
Volta salad with beets, gorgonzola and walnuts	13

LAND AND SEA

Ossobuco, bone marrow, celeriac	25
Ribeye, truffle mash, padron pepper	10/100g
Lamb neck, topiambour cream, roasted artichokes, broad beans	26
Hake glazed, miso, honey, carrots, dill lemon sauce	23
Charcoaled fish from the market (min. 2 pp)	Market Price
Raviollini, ricotta, peas, mint, pecorino broth	17
Tagliolini, mussels cream, leeks, lemon	16

Bread basket	3.5
Vilamala bread, homemade focaccia, extra virgin olive oil Finca La Gramanosa	