

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" followed by a stylized monogram or flourish.

Periplo

Smen
bread

Trout
citrus, almond

Red mullet
heart, raisin, mastic

Tortelli pasta
mascarpone cheese, anchovy, citrus

Spaghettoni pasta
red prawn, sumac, greek basil

Donkey
pollen

Pastilla
almond, ewe milk

120

Pairing

70

Anabasi Catabasi

Ventricina of red tuna
bread

Amberjack
lentil, duck liver, hazelnut

Fish wing
duck

Sweetcorn tagliolini pasta
mussel, cheek of pork

Risotto
buffalo cheese serum, licorice

Mushroom
sea snail, parsley

Hoink hoink
eel

Pigeon
scampi, red currant

Cocoa

150

Pairing

90

AB Origine

Jerusalem artichoke

Tortelli pasta
cheese, black pepper, eel, onion

Lamb
celeriac, carob

Gentilino
sambuca molinari, coffee

90

Pairing

45

"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.