

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 with a large initial 'P'.

Periplo

Ventricina of tuna
bread

Red prawn
fermented ewe milk

Bonito
radicchio salad, pomegranade

Spaghetti pasta
chickpea, langoustine

Tortelli pasta
eel, onion

Monk fish
apple

Constantinople
sesame, yogurt

180

Pairing

90

Anabasi Catabasi

Garum
bread

Amberjack
lentil, duck liver

Red mullet
heart of duck, juniper

Spaghetti pasta
rosehip

Pasta
potato, mussel

Jerusalem artichoke

Mushroom
sea snail, parsley

Roe deer
squid

Dry soil
radish, black garlic

210

Pairing

110

"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.