

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  
*kiwi scapece*

Cod  
*cauliflower, caviar*

Spaghettoni pasta  
*chickpea, langoustine*

Tortelli pasta cacio e pepe  
*eel, onion*

Blue lobster  
*carrot*

Almond  
*rhubarb, strawberry*

220

Pairing

120

# Anabasi Catabasi

Garum  
*bread*

Red prawn  
*fermented ewe milk*

Sweetbread  
*mantis shrimp*

Spaghettoni pasta  
*rosehip, anchovy, caper*

Ditalini pasta  
*sea urchin, chicken*

Jerusalem artichoke

Tuna  
*eggplant*

Pigeon  
*eel*

Black garlic  
*balsamic vinegar, licorice*

240

Pairing

140

"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.