

Charlie's Kitchen

March 2019
C'an Amable, Soller

'Broccoli, Ponzu, Avocado'

Miniature taco of chargrilled broccoli dressed in ponzu,
whipped avocado purée,
garden greens

'Salmon, Cauliflower and Lime'

Lightly cured and raw rolled salmon,
radish, cauliflower and lime puree, keta, dill

'Asian Puffs'

Asian Pork Belly Puffs

'Chicken, Umami and Rye'

Buckwheat sesame sourdough,
whipped chicken fat butter, crispy chicken skin

'BLT'

Tomato essence consommé,
bacon wafer topped with rocket purée,
avocado purée, olive oil powder and garden basil leaves

'Soller Garden'

Edible plant pot with grilled and smoked aubergine purée,
topped with crunchy black olive sourdough soil,
raw baby heritage carrots, asparagus, cornichon,
radish, olive, drop pepper, aubergine wafer

'Merluza, Fuet, Samphire'

Pan fried hake, fuet consommé,
lemon oil, samphire

'Pear, Blue Cheese, Walnut'

Pear granita, blue cheese purée,
raw pear, microplaned walnut

'Shepherd's Pie'

Rolled lamb shoulder, crushed peas, lemon and mint,
potato and mahon curado cheese foam,
nasturtiums, herb and mint oil split jus,
carrot powder

'Cookies, Bananas and Cream'

Banana and rum ice cream in a choc chip cookie sandwich,
caramelised banana, meringue, plantain wafers,
banana fluid gel, sea salted caramel