

G I O I A

C O C I N A B O T Á N I C A



LUNCH AND DINNER

SIDES

Bread selection, fermented vegetables, pickles and Kimchi

CEREALS AND BEANS

Chickpea fainá, grelot onions, white onion puree,
parsley and garlic

Creamy white polenta, roasted root vegetables,
chocolate miso and chips

Chickpea hummus, capsicum

Fortuna rice, grilled marinated green onions, shiso,
crispy rice and seaweed

M U S H R O O M S

Pickled mushrooms and celery, cassava rosti, cured lemon

Steamed mushrooms stuffed bread, sesame sauce

Confit shiitakes, grilled cabbage, potato carpaccio,
cabbage and mustard emulsion

Grilled oyster mushrooms, stir fried peppers, fried plantain

V E G E T A B L E S

Roasted pumpkin, almond ricotta, spiced honey

Fennel braised in orange juice, cashew puree,
vinegar caramelized cashews

Roasted carrots, mandarin sauce, pistachios

Grilled brussell sprouts, turnip puree,
sesame vinagrette

Sweet potato and huancaína

Roasted beetroot, watercress. grapefruit





D e s s e r t s

Pavlova, pineapple ice cream,
passion fruit curd, mint leaves

Quince pie, hazelnut cream and coconut ice cream

Torrontés pear, chocolate sponge cake,
crispy cereals and chocolate sauce

Banana ice cream dipped in chocolate, caramelized banana,
peanut cream, cacao powder and sesame cracker