



Pop-up Restaurant **MARTES 26 DE NOVIEMBRE 2019** Hotel López de Haro

# NOURI

Singapur. Chef: **Ivan Brehm** (★ Michelin , #39 Asia's 50 Best Restaurants)

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## MENÚ COMIDA / CENA

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### BREAD AND BROTH

*Rye sourdough, silken cheese, vegetable "restaurant" broth.*

### NOT A CEVICHE

*Scallop tartare, hand-pressed coconut milk, oscietra caviar, aromatic oils.*

### BLACK PEPPER CARABINERO

*Deep water scarlet prawn, chervil root, Kampot black pepper and Tahitian vanilla sauce.*

🍷 **Maridaje: Taittinger Follies de la Marquetterie**

### WHAT IS CURRY

*Bean fritter, turmeric and coconut curry, salted prawn vatapá, foraged herb oil.*

### TURBOT AND ROSE

*Poached turbot, celeriac and lacto-fermented fennel glaze, pickled rose petal turbot chop, Iranian saffron and fennel rouille, black orange.*

🍷 **Maridaje: Chivite Coleccion 125 blanco Fermentado en barrica 2016**

### PIGEON MOLE

*Pigeon breast, spiced buah keluak mole, pickled peppers, cocoa nibs.*

🍷 **Maridaje: Salceda 50 Aniversario 2017**

### LOVE LETTER

*Liquorice and violet flower parfait, lemon salt, aniseed powder.*

### LADY GREY

*48hr caramelised orange, bergamot pâte de fruit, orange blossom foam, assam tea ice cream.*

🍷 **Maridaje: Chivite Vendimia Tardía 2018**

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Bodega incluida.

Horarios Pop-Up: Mediodías 14:00 - 15:30 h. / Noches 21:00 - 22:30 h.