



# *Leonor Espinosa at Passalacqua*

Shrimp, bilimbí  
Oyster, yam, free-range duck


Cacay, sachá inchi, guayusa

Amberjack, trupillo, capulín de monte

Catch of the day, mirití, huitón, katara

Perita de agua, grapefruit and cassava leaves oil

Euro 350 per person, excluding beverage  
Possibility to add the wine pairing at Euro 150 per person



Shrimp, bilimbi  
Oyster, yam, free-range duck

*In the first vessel, which represents the serenity of the Caribbean, we present thin slices of shrimp accompanied by avocado and a garlic-parsley emulsion. Alongside it, within the oyster shell, is a yam cooked in a barbecue style, oyster beurre blanc, and free-range duck fat. The oyster is sourced from the village of La Boquilla in Cartagena, harvested through breath-hold diving, while the duck is raised by rural farmers in the Caribbean plains.*

Cacay, sachu inchi, guayusa

*Delving into the Andean-Amazonian foothills, an ecosystem of tall, dense, and diverse forests that stretches across gentle sloping plains, marking the meeting point between the eastern edge of the Andes Mountain range and the Amazonian plains, we present a creamy plant-based cacay cheese, accompanied by roasted and caramelized sachu inchi, peas, and a cold infusion of guayusa and pronto alivio, a type of verbena. Both cacay and sachu inchi are species traditionally used in the ancestral medicine of the Indigenous peoples of these foothills, as is guayusa, a plant consumed as an infusion to start the day due to its natural energizing properties.*

Amberjack, trupillo, capulín de monte


*This immersion is inspired by three ecosystems of the Colombian Caribbean: the sea, the forest, and the desert. It consists of rice made from the juices of the Amberjack, with its white-grey flesh and delicate, dense flavor from the warm sea of Tayrona, and the juices of capulín de monte, a fruit with a black pepper flavor. We serve it with chive ashes, an emulsion of Trupillo, an ancestral tree used by the indigenous people of the La Guajira desert for medicinal purposes, from which we prepare an emulsion using its leaves. The acidic and salty part is provided by a beach purslane.*

Catch, miriti, huitu, katara

*In this immersion, we return to the dense rainforest of the Amazon, where the dietary tradition is based on a variety of fruits, cassava and its by-products, and river fish like catch, which we serve with a sauce made from a palm fruit called miriti, processed like miso. The idea is to serve it atop the faux scales prepared with cassava bread or cassava flour.*

Perita de agua, grapefruit and cassava leaves oil

*To conclude the sweet journey, we invite you to immerse yourself in Los Montes de María, a low mountain ecosystem barely exceeding 1,000 meters, where Caribbean fruits thrive. The base combines a rose apple curd and a honey crumble with white chocolate, followed by a rose apple granita, grapefruit ice cream, and a hint of cassava leaf oil.*







# *Wine Pairing*

Franciacorta Saten, Cà del Bosco  
2020

L' Edi, Davide Feresin  
2012

Era Ora, Borgogno  
2021

Kani, Bakkanali  
2023

Terminum, Cantine Kellerei Tramin  
2022

Euro 150 per person