

*NATURE IS WISE, WE ONLY HAVE TO LISTEN TO HER.  
 THE MARKET IS WHAT DICTATES AND SUGGESTS WHAT WE  
 PURCHASE AND CREATE.  
 WELCOME HOME!  
 SAVORY HARD, FRESH FISH, STEMS, HERBS, VINEGARS, SUCCULENT PREPARATIONS,  
 COOKED RESPECTING THE PRODUCT...  
 THE MEAL HAS ONLY JUST BEGUN.*

## STARTER

Warm vegetable hearts and shellfish salad, cream of farmhouse lettuce and iodized juice	42 €
Cured Iberian "Gran Reserve" ham	38 €
Caramelized millefeuille with smoked eel, foie-gras, spring onion and green apple	35 €
Local season vegetables with Iberian cured ham	35 €
Red tuna tartar dressed with kimchi sauce, citrus ponzu noodle, ginger slushed and cherries	37 €
<i>Caviar Osietra "M.B Excellsius" supplement 12 €</i>	
Fresh pasta ravioli stuffed with truffle, emulsified with mushroom juice and sheets of Black truffle	64 € *
Sirloin Wagyu tataki, potato soufflé filled with mushroom mousse and green mustard ice cream	39 €
Calamari in textures on an unctuous cream of bacon and crispy parmesan cheese	37 €
Caviar Osietra "M.B Excellsius"	6 € / Gr

## MAIN COURSE

Pigeon breast flame on a cocoa bed, pickle foam, beetroot and crunchy yogurt	52 €
Galician beef fillet on terrine bed, creamy potato pure and Périgueux sauce	53 €
<i>Black truffle supplement 29 €*</i>	
Suckling pig two cuts, a part in honeyed terrine and the other on a crisp roll accompanied with red wine quince and apple cylinders	52 €
Honeyed and crispy suckling lamb on a spicy lentil stew and drizzled "causas"	54 €
Sea bass taco rested on marinated barnacle sauce, brushstroke of coriander pesto, hollow zucchini and crispy egg yolk	54 €
Grilled hake wrapped on thin Iberian pork slices over a white miso foam and natural cockles	52 €
Roasted Turbot on a mayonnaise made from different peppers, slightly spicy chili bonbons and potato cylinders	54 €
Veal shank simmered during 10h, accompanied with potato purée and stir fried vegetables (For two persons)	106 € *
<i>Black truffle supplement 48 €*</i>	
Three different ways to eating Wagyu	98 € *

## DESSERT

*Because of their immediate elaboration we recommend you to choose the dessert before the start of the meal*

Chocolate soufflé with frozen caramel cream, milky rice spaghettis and its cinnamon stick	21 €
Warm apple puff pastry pie with its sorbet and Chantilly cinnamon liqueur	25 €
On the Canary classic recipes, our banana version with cookies	21 €
Iced chocolate sponge on a hazelnut cake, coffee ice cream and frozen whisky	21 €
Mini coconut filled with pinha colada on a passion fruit cream and its ice cream	21 €
Cheese selection of "Martin Berasategui"	29 €
Homemade selection of bread and butter	6 €

"OUR SELECTION OF BREAD IS HANDMADE IN OUR KITCHEN WITH SOURDOUGH, INCLUDING LONG FERMENTATION AND BAKED IN  
 OUR STONE OVEN USING ORGANIC FLOUR, AS IN PREVIOUS TIMES"

All prices include VAT

*\*Some seasonal products might not be available daily because of its exclusivity, please consult with our Maître*