

WITH THE BEST INGREDIENTS THAT WE FIND DAILY
ON THE MARKET WE OFFER YOU
THIS SELECTION OF OUR BEST DISHES
THAT LEADS TO OUR....

THE GREAT TASTING MENU

*MY APPETIZERS ARE DIFFERENT ACCORDING TO THE WHIM OF THE COUNTRY,
THE SEA AND THE SEASONS.
I PROPOSE YOU TO SEDUCE BY THE SMALL BITES,
WITH I WILL OPEN YOUR APPETITE.
SEDUCTIVES, SENSUALS AND MOST OF ALL, TASTY.
HOPE TO BE PRELUDE OF A GOOD MEAL AND A BETTER AFTER-DINNER CHAT.*

Lukewarm, slightly pickled oyster with cucumber sake slush, pickled shallot and sea mist

Our cherry canarian "tomato" on frozen pearls, broken gazpacho gelatin and mimetic olives

Mini frozen corn cob, soldier shrimp and translucent red onion

Truffle gelatin on the bed of smooth foie-gras cream with sweet and salty touch

Calamari in textures on an unctuous cream of bacon and crispy parmesan cheese

*Fresh pasta ravioli stuffed with truffle, emulsified with mushroom juice and sheets of Black truffle
Supplement 29 € **

Grilled hake wrapped on thin Iberian pork slices over a white miso foam and natural cockles

Coaled Deer loin, cloud of hazelnuts and fennel, cherries compote and black garlic

*Our Wagyu duo (instead of deer loin)
Supplement 19 € **

AND DESSERTS TO FINISH

Lemon

Mini coconut filled with pinha colada on a passion fruit cream and its ice cream

Chocolate cake with curry on a pepper ice cream, thin orange candied and spiced cocoa juice

140 €

VAT Included

*If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our Ladies and Gentlemen for assistance when selecting menu items. **IT IS ONLY SERVED IN COMPLETE TABLES***