

TASTING MENU

Mojito Cloud

Foie grass flakes with mole sauce

Truffled pillow with pine nuts and coffee

Galician mussels with smoked piquillo pepper

Panipuri with tuna and dashi

Millefeuille topped with tomato, mackerel and caviar

Cherry gazpacho with semi-dried tomato, popcorn of feta and smoked eel

Grilled scarlet shrimp with its suquet, cooked hazelnuts and romesco bread

Galician hake Thai style with razor clams, caviar, celeriac and seaweed

Kimchi caneloni with smoked aubergine, aged grilled beef and black garlic

Roe deer venison with a beurre blanc beetroot sauce with chipotle and Kalamata olive foam

Fresh Mediterranean: Sage, Granny Smith apple sorbet with citric and yogurt

Strawberry textures with a Kombucha of elderflower and kefir

Aromas of Madagascar: Vanilla, cocoa beans, salted caramel and macadamia

Petit fours

185€ Tasting Menu

100€ Wine Pairing Option

60€ Selection of wines

Prices per person

10% VAT included

It does not include beverages

The same menu will be served to all guests at the table

The menu could change by the chef as we use fresh seasonal products