

# san hô | menu

## starters

<b>Grilled edamame</b> with llatan sauce	8,00 €
<b>French oyster</b> , ponzu gelatine, wasabi foam and lime peel	9,00 €
<b>Yellowtail usuzukuri</b> , black garlic, codium and plankton	26,50 €
<b>Toro tartare</b> , caviar and marrow	38,00 €
<b>Chutoro sashimi</b> , plankton and codium	30,00 €
<b>Galician razor shell</b> with Peruvian red pepper butter emulsion	28,00 €
<b>Wagyu A5 tartare</b> , shiitake dashi, fried quail egg and black truffle	65,50 €
<b>Nikkei ramen</b> with smoked bacon, shiitake, chives, Peruvian red pepper and coriander	18,00 €
<b>Josper-grilled soldier prawn</b> with parihuela broth and huacatay	48,00 €
<b>Goat gyozas</b> with bone broth, butter foam and purslane	17,50 €

## main courses

<b>Bluefin tuna "galete"</b> with fishbone demi-glace, pak choi and Jerusalem artichoke purée	38,00 €
<b>Atlantic sea bass</b> , celery root purée, pickled micro-vegetables and ají mirasol chilli pepper	38,00 €
<b>Josper-grilled filet mignon</b> , sautéed shimeji mushrooms, confit tubers and crispy egg yolk	32,00 €
<b>Nikkei barbecue short ribs</b> glazed 48 hours, with pak choi and our sauces	24,00 €
<b>Robata-grilled Kagoshima A5 Wagyu</b>	100,00 € / 100 gr.

## desserts

<b>Lime sorbet</b> , lucuma foam, yoghurt cream and huacatay	9,00 €
<b>Peruvian Amazon chocolate</b> , mango, curry and kaffir lime ice cream	9,00 €
<b>Petit four</b> -2 pax-	14,00 €

