



## [ esencia menu ]

Dashi ceviche, rice vinegar broth and flowers  
Wagyu with soy sauce aged in fino sherry cask

Cauliflower & black garlic  
Beetroot & jerusalem artichoke  
Celery & codium

Tribute to "Patudo Canario"

Forgotten plants of the Canary Islands, smoked unagui  
and cured egg yolk

Ramen with black pork belly , elvers and our triple broth

Local fish with its own pilpil and tricontinental puchero  
sauce

Squab "Global Influences"  
or  
Filet mignon "Global Influences"

Chocolate, "Agaete" coffee and banana

Petit Four

**PVP 120€**

### Supplements:

**Caviar** Osetra 30 gr **110€**

**Wagyu A5** from Kagoshima with Robata 50 gr **57,50€**

**Carabinero from "La Santa"** with parihuela sauce **56,00€**