

san  hô

[ san hô 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

Canarian prawn, tear peas and ginger beurre blanc

Tribute to "Patudo Canario"

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

Ramen with black pork belly, elvers and triple broth

Local fish with its own pilpil and tricontinental puchero  
sauce

Canarian goat vol. 1

Squab "Global Influence"

Canarian goat vol. 2

Chocolate, "Agaete" coffee and banana

Petit Four

**PVP 145€**