

san  hô

[san hô menu]

Codium kombucha

Shiitake gelatine, ikura, coriander and fermented lemon drop pepper

Cured yolk , local bottarga and watercress cappuccino

Lacto-fermented vegetable tartlet

French oyster with ponzu gelatine and wasabi foam

Canary Island prawn with ginger broth and rice vinegar

Razor clam with ají mirasol chilli pepper butter emulsion

Toro & caviar

Chutoro sashimi, plankton and codium

Akami & marrow

Monkfish liver with dashi and pickled vegetables

Nikkei ramen with smoked bacon and tripple broth

Canary Island suckling goat kid gyozas with his bones dashi

Peruvian bean stew with broth, cod tripe

and Peruvian red pepper liquid mochi

Bluefin tuna "galete" with fishbone demi-glace, pak choi

and Jerusalem artichoke purée

Lime sorbet, lucuma foam, yoghurt cream and huacatay

Peruvian Amazon chocolate, mango, curry and kaffir lime ice cream

Petit four

PVP. 105 EUROS

**The tasting menu is subject to change
according to availability*