

san  hô

[esencia menu]

Codium kombucha

Shiitake gelatine, ikura, coriander and fermented lemon drop pepper

Cured yolk, local bottarga and watercress cappuccino

Lacto-fermented vegetable tartlet

Razor clam with ají mirasol chilli pepper butter emulsion

Canary Island prawn with ginger broth and rice vinegar

Toro & caviar

Akami & marrow

Monkfish liver with dashi and pickled vegetables

Nikkei ramen with smoked bacon and tripple broth

Canary Island suckling goat gyozas with his bones dashi

Bluefin tuna "galete" with fishbone demi-glace, pak choi
and Jerusalem artichoke purée

Lime sorbet, lucuma foam, yoghurt cream and huacatay

Petit fours

PVP. 75 EUROS

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