

tasting menu [esencia]

Mousse of shitake, ikura, coriander and 4-month-fermented aji

Locally-caught blue jack mackerel with a hot pepper sriracha sauce

Canary Island prawn tartare with our Peruvian vegetable kimchi

French oysters with a ponzu mousse and wasabi foam

Usuzukuri of amberjack, black garlic, codium and sea plankton

Smoked Iberian pancetta ramen, fortified stock and mirasol chillies

Pigs' trotter gyozas, prawns and broth

Blue-fin tuna belly pie with Canary Island kidney-bean miso

Nikkei roast rib, pak choi, shitake and llatan sauce remoulade

White chocolate, huacatay, yuzu, black sesame seeds and green apple

Petit fours

PVP. 65 EUROS

** El menú degustación está sujeto a cambios de algún plato según mercado*