

tasting menu [san hô]

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

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

Canary Island prawn tartare with our Peruvian vegetable kimchi

French oysters with a ponzu mousse and wasabi foam

Canary Island limpets with a yellow chilli marinade and coriander air

Hard clams, served with a citrus marinade and a ginger and soy vinaigrette

Usuzukuri of amberjack, black garlic, codium and sea plankton

Usuzukuri of blue-fin tuna belly, caviar, and fermented tomatoes

Tartare of akami, quail egg yolks and robata-grilled bone marrow

Usuzukuri of A5 Kagoshima wagyu, Japanese binchotan coals and shitake broth

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

Lime sorbet, lucuma foam, creamy yogurt

Chocolate negro amazónico con ajies peruanos

Petit four

PVP. 95 EUROS

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