

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

Amberjack fish from El Hierro

Canary Island prawn with ginger broth and rice vinegar

Razor clam with aji mirasol chilli pepper butter emulsion

Toro & caviar & shitake

Nikkei ramen with smoked bacon and tripple broth

Peruvian bean stew with broth, cod tripe

and Peruvian red pepper liquid mochi

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. 85 EUROS**

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