

san  hô

## [menu san hô]

Codium kombucha

Shiitake gelatine, ikura, coriander and fermented lemon drop pepper

Cured yolk, local bottarga and watercress cappuccino

Lacto-fermented vegetable tartlet

Amberjack fish from El Hierro

Sea urchin with coral foam

Canary Island prawn with ginger broth and rice vinegar

Razor clam with ají mirasol chilli pepper butter emulsion

Toro & caviar & shitake

Chutoro, plankton and codium

Akami & marrow

Monkfish liver with dashi and pickled vegetables

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 kid 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

Peruvian Amazon chocolate, kaffir lime ice cream

and Peruvian red pepper toffee

Petit four

**PVP. 115 EUROS**

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