



[esencia menu]

Amberjack fish & koji
Wagyu with soy sauce aged in fino sherry cask
Dashi ceviche, rice vinegar broth and pepper from La Palma

Cauliflower & black garlic
Beetroot & jerusalem artichoke
Celery & codium

Buenavista prawn, tear peas and ginger beurre blanc

Patudo Tuna belly, caviar and shiitake dashi

Forgotten plants of the Canary Islands, smoked unagui and
cured egg yolk

Local fish with its own pilpil and tricontinental puchero sauce

Canarian goat

Squab "Global Influences"

Chocolate, "Agaete" coffee and banana

Petit Four

PVP 120€

Supplements:

Caviar Osetra 30 gr **110€**

Wagyu A5 from Kagoshima with Robata 50 gr **57,50€**

Carabinero from "La Santa" with parihuela sauce **56,00€**