



[san hô 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

Carabinero prawn curry from La Palma

Local fish with its own pilpil and tricontinental puchero sauce

Canarian goat vol. 1

Squab "Global Influence"

Canarian goat vol. 2

Chocolate, "Agaete" coffee and banana

Petit Four

PVP 145€