

TASTING MENU

Winter, our fourth season has ended, however its seasonal products still remain, the last traces of an exceptionally great season, which gradually fades as Spring begins where colours, flavours and nuances, combined with what characterizes us, namely the best products and our philosophy, for a promising menu which we have named Influences, where we display the source of our inspiration to prepare our creative dishes.

Asia, America and Mediterranean

Appetizer
Pain perdu salty
Chili spider crab from Galician

Cuttlefish & Squid

Squid Whit Baeri Caviar
Cuttlefish with pickled vegetables
Rissoto with mushrooms

Korean

Razor clams with kimchie sauce and raspberries

Japan

Grand Tsukiji – sashimi and sushi selection
Assorted Sashimi of 5 varieties of fish
2 niguiris
1 Gunkan
1 T- maki

Peru - Mexico

French oyster with “leche de tigre” and creole minced
Cockle in Aguachile

Spain

Red prawns from the Mediterranean with Gazpacho

Land and Mediterranean garden

Burrata cheese salad with tomatoes, basil and almond juice
Boletus edulis and foie grass
Vegetable cous cous

Thailand

Red mullet curry

Crossroad land and sea

Black Angus ribs cooked with kabayaki sauce
Eel cooked with Black Angus ribs sauce

Desserts

Milk smoked of sheep curdled
Orange juice foam with almond

Price per person 110 €, including VAT

Menu per complete table
Menu for groups of maximum 6 people
Menu service timetable from 13:30 to 15:00 and from 20:00 to 22:30