

3 uds

Nane of our food is fried

16′90€

8′00€

16′00€

18′00€

6′50€

## Opening the senses...

FOIE GRAS MI-CUIT WITH MANGO CHUTNEY AND HOMEMADE SPICED BREAD	13′50€
DUO OF PATÉS WITH CRUDITÉS AND TOASTED BREAD	8′00€
- AVOCADO HUMMUS	

- DRY TOMATO TAPENADE 6′40€

LOLLIPOP OF FRESH CHEESE DIPPED IN PISTACHIO AND TOASTED CORN

WITH GUAVA HEART 8'00€

MELON RAVIOLI WITH BLUE CHEESE, WALNUTS AND RAISINS, TOASTED CORN

ZUCCHINI CARPACCIO WITH DRY TOMATO AND PARMESAN CHEESE 8′50€

SIOMAI "LITTLE BUDDHA" OURS SUCKLING PIG DUMPLING

12′50€ WITH GARLIC TERIYAKI 12′00€ ORIGINALS TACOS LOS 5 SENTIDOS (ASK WAITER)



15′30€ QUAIL AND BUD SALAD WITH PISTACHIO OIL 14′00€ ORIENTAL NOODLES SALAD WITH PRAWN, CARROT, CHERRY TOMATO,

ASPARAGUS, CELERY, SESAME, PEPPERMINT AND GINGER VINAIGRETTE INCA STYLE VEGETABLE SALAD WITH TOMATO, ASPARAGUS, BROCCOLI.

10′50€ CUCUMBER SPAGHETTI, CELERY AND SOY VINAIGRETTE WITH YELLOW PEPPER

15′00€ BURRATA SALAD IN OUR OWN STYLE

## Pure freshness

14′50€ CROAKER CEVICHE WITH TIGER'S MILK RED ONION, SWEET POTATOES AND CORIANDER

16′50€ WILD PRAWN CARPACCIO WITH FOIE-GRAS SHAVING NIKKEI SALMON TARTAR MARINATED IN PONZU WITH CUCUMBER 14′90€

ROCOTTO SLUSH AND FRIED SEAWEED SIRLOIN STEACK TARTARE WITH SHALLOTS, BASILIC, PICKLES,

OLD MUSTARD, POACHED EGG AND PARMESAN AND SESAME PUFF PASTRY



8′00€ QUICHE LORRAINE WITH GREEN SALAD 13′00€ VEGETABLE CURRY OF MUSHROOMS, CARROT, ZUCCHINI, GINGER,

CHERRY TOMATO AND COCONUT MILK WITH BASMATI RICE 6′00€ RATATOUILLE PEPPERS, EGGPLANTS, ZUCCHINI, ONION AND TOMATO

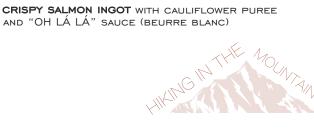


ΙΙ΄5Ο€ THE CANARIAN TAPA (WRINKLED POTATOES WITH 2 MOJOS AND CHORIZO FROM TEROR)

9'00/16'00€ BOARD OF CANARY ISLANDS ARTISAN CHEESE 12′90€ IBERIAN HAM "SIMÓN MARTÍN" FROM GUIJUELO



16′00€ CARAMELISED OCTOPUS WITH SWEET POTATO PUREE AND MANGO SAUCE COD CONFIT WITH ASIAN MUSHROOM SAUCE AND SAUTEED POTATOES 16′00€ RED TUNA WITH SMOKED HUMMUS, CRISPY LEEK AND OYSTER 16′80€ SAUCE WITH ORANGE



SECRET OF IBERIAN PORK WITH POTATOES AND OLD MUSTARD SAUCE 14′90€ WITH PEDRO XIMÉNEZ

AND CARROT GARNISH 14′50€ BEEF KOFTA WITH FAKE FRENCH FRIED AND TZATZIKI 14′30€ SATAY CHIKEN WITH PEANUT SAUCE AND BUD LEAVES



THE STATH SENSE, AN EROT..EXOTIC DESSERT! CREAMY CHOCOLATE WITH RED FRUITS PURE AND CRISP RASPBERRY

(TYPICAL BORDEAUX DESSERT)

VEAL BEEF CHEEK IN RED WINE WITH MASHED CELERY BULB

6′50€ LEMON PIE WITH SWISS MERINGUE AND FRENCH COOKIES

6′50€ APPLE CRUMBLE WITH CREAM ICE CREAM 5′00€ CANELÉ FROM BORDEAUX WITH HOMEMADE WHIPPED CREAM (TYPIC

5′50€ HOT CHOCOLATE COOKIE WITH VANILLA ICE CREAM AND TOFFEE 5′50€

MOJITO SORBET 6′50€ GOURMET COFFEE COFFE WITH AN ASSORTMENT OF MINIATURE DESSERT