

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	
LOLLIPOP OF FRESH CHEESE DIPPED IN PISTACHIO AND TOASTED CORN WITH GUAVA HEART	6'40€
MELON RAVIOLI WITH BLUE CHEESE, WALNUTS AND RAISINS, TOASTED CORN	8'00€
ZUCCHINI CARPACCIO WITH DRY TOMATO AND PARMESAN CHEESE	8'50€
SIOMAI "LITTLE BUDDHA" OURS SUCKLING PIG DUMPLING WITH GARLIC TERIYAKI	12'50€
ORIGINALS TACOS LOS 5 SENTIDOS (ASK WAITER) 3 UDS	12'00€

FROM THE GARDEN TO THE TABLE

QUAIL AND BUD SALAD WITH PISTACHIO OIL	15'30€
ORIENTAL NOODLES SALAD WITH PRAWN, CARROT, CHERRY TOMATO, ASPARAGUS, CELERY, SESAME, PEPPERMINT AND GINGER VINAIGRETTE	14'00€
INCA STYLE VEGETABLE SALAD WITH TOMATO, ASPARAGUS, BROCCOLI, CUCUMBER SPAGHETTI, CELERY AND SOY VINAIGRETTE WITH YELLOW PEPPER	10'50€
BURRATA SALAD IN OUR OWN STYLE	15'00€

Pure freshness

CROAKER CEVICHE WITH TIGER'S MILK RED ONION, SWEET POTATOES AND CORIANDER	14'50€
WILD PRAWN CARPACCIO WITH FOIE-GRAS SHAVING	16'50€
NIKKEI SALMON TARTAR MARINATED IN PONZU WITH CUCUMBER ROCOTTO SLUSH AND FRIED SEAWEED	14'90€
SIRLOIN STEACK TARTARE WITH SHALLOTS, BASILIC, PICKLES, OLD MUSTARD, POACHED EGG AND PARMESAN AND SESAME PUFF PASTRY	16'90€

MY MOTHER AND HER SECRETS

IBERIAN PORK PIE WITH LEMON MAYONNAISE	8'00€
QUICHE LORRAINE WITH GREEN SALAD	8'00€
VEGETABLE CURRY OF MUSHROOMS, CARROT, ZUCCHINI, GINGER, CHERRY TOMATO AND COCONUT MILK WITH BASMATI RICE	13'00€
RATATOUILLE PEPPERS, EGGPLANTS, ZUCCHINI, ONION AND TOMATO	6'00€

SMALL BITES BY THE EARTH

THE CANARIAN TAPA (WRINKLED POTATOES WITH 2 MOJOS AND CHORIZO FROM TEROR)	11'50€
BOARD OF CANARY ISLANDS ARTISAN CHEESE	9'00/16'00€
IBERIAN HAM "SIMÓN MARTÍN" FROM GUIJUELO	12'90€

Sailing the seas

CARAMELISED OCTOPUS WITH SWEET POTATO PUREE AND MANGO SAUCE	16'00€
COD CONFIT WITH ASIAN MUSHROOM SAUCE AND SAUTEED POTATOES	16'00€
RED TUNA WITH SMOKED HUMMUS, CRISPY LEEK AND OYSTER SAUCE WITH ORANGE	16'80€
CRISPY SALMON INGOT WITH CAULIFLOWER PUREE AND "OH LÁ LÁ" SAUCE (BEURRE BLANC)	16'00€

HIKING IN THE MOUNTAIN

SECRET OF IBERIAN PORK WITH POTATOES AND OLD MUSTARD SAUCE WITH PEDRO XIMÉNEZ	14'90€
VEAL BEEF CHEEK IN RED WINE WITH MASHED CELERY BULB AND CARROT GARNISH	18'00€
BEEF KOFTA WITH FAKE FRENCH FRIED AND TZATSIKI	14'50€
SATAY CHIKEN WITH PEANUT SAUCE AND BUD LEAVES	14'30€

The sweet touch

THE SIXTH SENSE , AN EROT..EXOTIC DESSERT! CREAMY CHOCOLATE WITH RED FRUITS PURE AND CRISP RASPBERRY	6'50€
LEMON PIE WITH SWISS MERINGUE AND FRENCH COOKIES	6'50€
APPLE CRUMBLE WITH CREAM ICE CREAM	6'50€
CANELÉ FROM BORDEAUX WITH HOMEMADE WHIPPED CREAM (TYPICAL BORDEAUX DESSERT)	5'00€
HOT CHOCOLATE COOKIE WITH VANILLA ICE CREAM AND TOFFEE	5'50€
MOJITO SORBET	5'50€
GOURMET COFFEE COFFE WITH AN ASSORTMENT OF MINIATURE DESSERT	6'50€