

None of our food is fried
Butter and Bread 1'65
IGIC INCLUDED

Information
about
allergens



Opening
the
senses...

FROM THE
GARDEN
TO THE
TABLE

Pure
freshness

EXPLORING
FLAVORS

SMALL BITES
BY THE EARTH

Sailing
the
sea's

HIKING IN THE MOUNTAINS

CARAMELISED FOIE GRAS MI-CUIT WITH MANGO CHUTNEY AND HOMEMADE SPICED BREAD	15'50€
DUO OF PATÉS WITH CRUDITÉS AND TOASTED BREAD (AVOCADO HUMMUS AND DRY TOMATO TAPENADE)	9'90€
LOLLIPOP OF FRESH CHEESE DIPPED IN TOASTED CORN WITH GUAYA HEART	7'20€
MELON RAVIOLI WITH BLUE CHEESE, WALNUTS AND RAISIN, TOASTED CORN	8'00€
QUAIL AND BUD SALAD WITH PISTACHIO OIL	15'90€
ORIENTAL NOODLES SALAD WITH PRAWN, CARROT, CHERRY TOMATO, ASPARAGUS, CELERY SESAME, PEPPERMINT AND GINGER VINAIGRETTE	14'50€
INCA STYLE VEGETABLE SALAD WITH TOMATO, ASPARAGUS, BROCCOLI, CUCUMBER SPAGHETTI, CELERY AND SOY VINAIGRETTE WITH YELLOW PEPPER	11'50€
BURRATA TROPICAL SALAD WITH STRAWBERRY, ARUGULA, BEANS, BASILIC, TOMATO CHERRY, AND PASSION FRUIT VINAIGRETTE	15'00€
WILD PRAWN CARPACCIO WITH FOIE GRAS MI-CUIT SHAVING	22'00€
OCTOPUS CARPACCIO WITH CITRUS, MINT AND ROMESCU	15'50€
CEVICHE WITH "LECHE DE TIGRE", RED ONION, SWEET POTATOES AND CORIANDER	15'90€
SALMON NIKKEI TARTARE MARINATED IN PONZU WITH CUCUMBER SPAGHETTI, ROCOTTO SLUSH AND FRIED SEEWEED	16'50€
RED TUNA TARTARE ON VOL AU VENT MARINATED IN SOY AND MIRIN WITH GREEN PEPPERCORNS, LIME/LEMON PEARLS, AVOCADO WITH WASABI AND SESAME MAYONNAISE	17'90€
BEEF TENDERLOIN TARTARE WITH SHALLOTS, BASILIC, PICKLES, OLD MUSTARD AND EGG YOLK	16'90€
SIOMAI "LITTLE BUDDHA" OURS SUCKLING PIG DUMPLING WITH GARLIC TERIYAKI	12'50€
VEGETAL CURRY OF MUSHROOMS, CARROT, ZUCCHINI, GINGER, CHERRY TOMATO AND COCONUT MILK WITH BASMATI RICE	15'00€
ORIGINAL TACOS LOS 5 SENTIDOS 3 UNITS (ASK WAITER)	12'00€
RATATOUILLE (IDEAL TO ACCOMPANY ANY DISH)	6'00€
THE CANARIAN TAPA (WRINKLED POTATOES WITH 2 MOJOS AND CHORIZO FROM TEROR)	11'50€
BOARD OF CANARY ISLAND ARTISAN CHEESES	9'00 / 16'00€
IBERIAN HAM "SIMON MARTIN" FROM GUIJUELO	12'90€
CARAMELISED OCTOPUS WITH SWEET POTATOE PURE AND MANGO SAUCE	16'90€
COD CONFIT WITH ASIAN MUSHROOM SAUCE AND SAUTEED POTATOES	16'00€
RED TUNA WITH SMOKED HUMMUS AND OYSTER SAUCE WITH ORANGE	17'80€
SECRET OF IBERIAN PORK WITH POTATOES AND OLD MUSTARD SAUCE WITH PEDRO XIMENEZ	15'90€
VEAL BEEF CHEEK IN RED WINE WITH MASHED CELERY BULB AND CARROT GARNISH	18'00€
IBERIAN PORK TERRINE WITH CUMIN CARROT PURÉ AND TUDELA BUD	13'90€
SATAY CHIKEN WITH PEANUT SAUCE AND BUD LEAVE	15'30€