

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

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 SEEWEEED	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	13'50€
CARAMELISED OCTOPUS WITH SWEET POTATOE PURE AND MANGO SAUCE	17'90€
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 PIE WITH CUMIN CARROT PURE AND TUDELA BUD	14'20€
SATAY CHIKEN WITH PEANUT SAUCE AND BUD LEAVE	15'30€

EXPLORING
FLAVORS

SMALL BITES
BY THE EARTH

Sailing
the
sea's

HIKING IN THE
MOUNTAIN