

LOS 5 SENTIDOS

*Gastronomy to experience, not just to eat
Free frying kitchen
Vegic included
Local product whenever the market allows it*

OPENING THE SENSES...

Small bites that arouse curiosity

CARAMELIZED FOIE GRAS MI-CUIT Mango chutney - Spice bread	16,50€
DUO DE PATÉS Avocado hummus - Dried tomato tapenades - Crudité	9,90€
FAKE MELON RAVIOLI Blue cheese - Raisins - Nuts - Toasted corn	8,00€

FROM THE GARDEN TO THE TABLE

Natural freshness, green aromas and balance in every bite

INCA STYLE VEGETABLE SALAD Cucumber - Broccoli - Asparagus - Cherry Tomato - Celery - Soy - Ginger - Ponzu - Chilli	12,50€
BURRATA SALAD Arugula - Cherry tomato - Strawberries - Basil - Passion fruit	15,00€
ORIENTAL NOODLES SALAD Rice noodles - Prawns - Carrot - Cherry tomato - Asparagus - Celery - Sesame Tonkatsu - Ginger	14,50€

PURE FRESHNESS

Product in its purest form, between freshness, acidity and intense nuances

WILD PRAWN CARPACCIO Mi-cuit foie gras shaving - Toasts	22,00€
CEVICHE Leche de tigre - Sweet Potato - Red Onion - Cilantro	15,90€
RED TUNA TARTARE Vol-au-vent - Soy - Mirin - Peppercorns - Wasabi - Sesame	17,90€
BEEF TENDERLOIN TARTARE Mustard - Shallots - Basil - Pickle - Yolk	16,90€

SMALL BITES BY THE EARTH

Flavors here, tradition and the pleasure of sharing without haste

IBERIAN HAM "SIMON MARTIN" Guijuelo - Selección	13,90€
BOARD OF CANARY ISLAND ARTISAN CHEESES Guia - Moya - San Mateo	9,00€/16,50€
WRINKLED POTATOES AND HERREÑO CHEESE Mojo palmero	12,50€

EXPLORING FLAVORS

Gastronomic trips without leaving the table

VEGAN MUSHROOM CURRY (INDIAN) Basmati rice - Vegetables - Coconut milk	15,50€
SIOMAI (THE PHILIPPINES) Pork Dumpling - Sesame - Garlic Teriyaki - Chives	12,50€
CREATIVE TACOS BY LOS 5 SENTIDOS (MEXICO) 3 units - Varies according to the chef's inspiration	12,00€
RATATOUILLE (FRANCE) Traditional French-style steamed vegetables	6,00€

SAILING THE SEAS

Product, salinity and delicacy in perfect harmony

CARAMELISED OCTOPUS Sweet Potato - Mango - Vegetables	19,90€
COD CONFIT Sauteed potatoes - Asian mushrooms	16,90€
TUNA TATAKI Smoked Hummus - Oyster Sauce - Orange	17,80€

HIKINK THE MOUNTAIN

Deep flavors, juiciness and essence in each elaboration

SECRET OF IBERIAN PORK Bakery potatoes - Old mustard - Pedro Ximenez	16,50€
IBERIAN PORK PIE Carrot - Tudela's lettuce	14,50€
VEAL BEEF CHEEK Red wine - Celery bulb - Carrot	18,90€
QUAIL Tudela's lettuce - Pistachio oil	16,50€