

Opening the senses...

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| FOIE GRAS MI-CUIT WITH MANGO CHUTNEY AND HOMEMADE SPICED BREAD | 12'90€ |
| 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, PARMESAN CHEESE AND PARSLY | 8'50€ |
| VEGETABLE CURRY OF MUSHROOMS, CARROT, ZUCCHINI, GINGER, CHERRY TOMATO AND COCONUT MILK WITH BASMATI RICE | 11'50€ |
| SIOMAI "LITTLE BUDDHA" OURS SUCKLING PIG DUMPLING WITH GARLIC TERIYAKI | 12'00€ |
| ORIGINALS TACOS LOS 5 SENTIDOS (ASK WAITER) 3 UDS | 12'00€ |

FROM THE GARDEN TO THE TABLE

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| QUAIL AND BUD SALAD WITH PISTACHIO OIL | 12'90€ |
| ORIENTAL NOODLES SALAD WITH PRAWN, CARROT, CHERRY TOMATO, ASPARAGUS, CELERY, SESAME, PEPPERMINT AND GINGER VINAIGRETTE | 12'50€ |
| INCA STYLE VEGETABLE SALAD WITH TOMATO, ASPARAGUS, BROCCOLI, CUCUMBER SPAGHETTI, CELERY AND SOY VINAIGRETTE WITH YELLOW PEPPER | 10'50€ |
| ROASTBEEF SALAD WITH CHERRY TOMATO, SHALLOTS, CUCUMBER, LITTLE ONION, CORIANDER, PEPPERMINT AND THÁI SAUCE | 12'50€ |

Pure freshness

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| CROAKER CEVICHE WITH TIGER'S MILK RED ONION, SWEET POTATOES AND CORIANDER | 14'00€ |
| WILD PRAWN CARPACCIO WITH FOIE-GRAS SHAVING | 14'50€ |
| SALMON SASHIMI WITH WASABI MAYONNAISE, ORANGE GEL AND BERRIES | 14'00€ |
| NIKKEI SALMON TARTAR MARINATED IN PONZU WITH CUCUMBER ROCOTTO SLUSH AND FRIED SEAWEED | 14'00€ |
| SIRLOIN STEACK TARTARE WITH SHALLOTS, BASILIC, PICKLES, OLD MUSTARD, POACHED EGG AND PARMESAN AND SESAME PUFF PASTRY | 16'50€ |

MY MOTHER AND HER SECRETS

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| IBERIAN PORK PIE WITH LEMON MAYONNAISE | 7'50€ |
| QUICHE LORRAINE WITH GREEN SALAD | 7'50€ |
| SCRAMBLED LENTIL WITH DRIED TOMATOES AND GOAT CHEESE | 10'50€ |
| RATATOUILLE PEPPERS, EGGPLANTS, ZUCCHINI, ONION AND TOMATO | 6'00€ |

SMALL BITES BY THE EARTH

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

Sailing the seas

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| COD WITH SWEET POTATO CHIPS AND ASIAN MUSHROOM SAUCE | 14'00€ |
| RED TUNA WITH SMOKED HUMMUS, CRISPY LEEK AND OYSTER SAUCE WITH ORANGE | 15'80€ |
| CRISPY SALMON INGOT WITH CAULIFLOWER PUREE AND "OH LÁ LÁ" SAUCE | 14'50€ |

HIKING IN THE MOUNTAIN

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| SECRET OF IBERIAN PORK WITH POTATOES AND OLD MUSTARD SAUCE WITH PEDRO XIMÉNEZ | 14'50€ |
| VEAL BEEF CHEEK IN RED WINE WITH MASHED CELERY BULB AND CARROT GARNISH | 16'50€ |
| BEEF KOFTA WITH FAKE FRENCH FRIED AND TZATSIKI | 13'90€ |
| DUCK WITH ASIAN SAUCE BASED ON KIMCHI AND CARROT GARNISH | 14'30€ |

The sweet touch

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