

# Experience

Ostra Shiso verde y BBQ  
Mousse de Botifarra, Yema de Codorniz y su Crujiente

Anchoa 00 Merengue y Macadamia  
Falsa Lasaña de Chistorra y Dátil

Gamba Roja en Ajo Blanco y Caviar Cítrico

Sopa de Maíz y Foie  
Elote y Mayonesa de Chipotle  
Mezcal Artesanal

Guiso de Lubina Chipotle y Tapioca ahumada  
Chicharrón su Ventresca y Caviar

Alga Codium en Tempura  
Rodaballo, Hierbas y su Pil Pil

Solomillo Berenjena Piñones

Nata, Hibiscus y Frutos Rojos  
Yogurt, Chocolate y Azahar  
Arándanos y Chicle

Petit Fours

75,00€ (Bebidas No Incluidas)  
Maridaje: 38,00€



# Experience

Green shiso and BBQ Oyster  
Botifarra sausage mousse, quail egg yolk and its crunch

00 Anchovies served on merengue with macadamias  
Chistorra and date "False" Lasagne

Red prawn served with ajo blanco and Citrus Caviar

Corn and foie soup  
Chipotle Elote and a Crunchy Tortilla Chip  
Artisan Mezcal

Sea Bass, Chipotle and Smoked Tapioca Stew  
Chicharrón "Crispy Skin" with Ventresca and Caviar

Codium seaweed in tempura  
Herb-infused turbot and pil-pil

Aubergine steak pine nuts

Hibiscus & forest fruit cream  
Yogurt, Chocolate & Orange Flower  
Blueberries and gum

Petit Fours

75,00€ (Drinks are not included)  
Wine Pairing: 38,00€

