

CANTABRIAN EXPERIENCE

LUNCH SERVICE: Choose 2 starters + 1 main dish + 1 dessert

COLD STARTERS

Alaska salmon, ji-panca tiger milk and red onion

Tuna Tataki in marinaded kabayaki with canarian sweet and sour red mojo and truffled celery

Salad of burrata, salmorejo granita and ibérico ham

Confit white asparagus, saffron cream, codium seaweed and parmesan texture

HOT STARTERS

Octopus with potato parmentier, paprika oil and paprika soil

Foie, caramelized apple, raspberry and hazelnut

Fake crispy lasagne with ibérico pork secreto and coconut bechamel

Rib of beef chunks with confit figs and polenta

MAINS

Tuna cheek milanese with red wine reduction, turmeric and sweet and sour tomato

Aged rib-eye from the josper oven with piparra pepper juice, diced caramelized butternut squash and sliced potatoes

Rice with cuttlefish, red prawn and king prawns

DESSERTS

4 Cheese cake, red berry coulis and almond soil

Dark chocolate coulant with white chocolate centre and chocolate ice cream with violet

Apple tarte tatin from the josper oven with almond nougat

Lemon Pie with mango and passion fruit

€49

Includes VAT. First bread service included. Drinks not included

*Rice dishes for a minimum of two people