



TASTING MENU

DINNER SERVICE

Alaska salmon, aji-panca tiger milk and red onion

Octopus with potato parmentier, paprika oil and paprika soil

Foie, caramelized apple, raspberry and hazelnut

Grilled cod, sweet and sour bilbaína sauce with pistachios and sugar snap peas

Ibérico pork, seed crust and mashed potatoes

Pre-Dessert: Deconstructed yuzu daiquiri, mandarin and green apple

Lemon Pie with passion fruit and mango with lemon and basil ice cream

€68

Includes VAT. First bread service included. Drinks not included

Wine pairing

Wine pairing to accompany our menu

€15