

NATURE IS WISE; WE ONLY HAVE TO LISTEN TO HER.  
 THE MARKET IS WHAT DICTATES AND SUGGESTS WHAT WE  
 PURCHASE AND CREATE.  
 WELCOME HOME!  
 SAVORY HARD, FRESH FISH, STEMS, HERBS, VINEGARS, SUCCULENT PREPARATIONS,  
 COOKED RESPECTING THE PRODUCT...  
 THE MEAL HAS ONLY JUST BEGUN.

*The following preparations are designed to be eaten in three or four mouthfuls; otherwise they would lose the spirit for which they were created.*

½ Oyster 000, Citric Roots' Cream, Beetroot and Crispy Sesame	22 €
½ Avocado from La Orotava "Embarrado", Concentrated Onion Infusion, Sour Cream and Osierta "M.B Excellsius" Caviar	26 €
½ Royal Dashi, Sea Urchin and Glazed Red King Prawn from La Santa	28 €
½ Organic Egg Yolk covered with a Liquid Herbs Salad, Beetroot, Canarian cheese, and a dash of Truffle	26 €

## STARTER

Lukewarm Vegetables and Shellfish salad, Cream of Farmhouse Lettuce and iodized juice	46 €
Osietra Caviar "M.B Excellsius"	6 € / Gr
Red Tuna Tartar dressed with Kimchi Sauce, Citrus Ponzu Noodle, Crushed Ginger and Osietra "M.B Excellsius" Caviar	48 €
Fresh Pasta Ravioli Filled with Truffle, Mushroom Juice Emulsion and Black truffle Shavings	64 €
Duo of Calamari, Spaghetti and Macaroni Style, Served with a Guanciaie Sauce and Local "El Hierro" island Cheese	42 €

## MAIN COURSE

Grilled Hake Wrapped with Sliced Iberian Pork Served with White Miso Foam and Natural Open Cokles	56 €
Grilled Red Mullet, Calamondin Beurre Blanc Sauce, Creamy Lotus Root and Fresh Herb Blossom	54 €
Wellington Deer, Mashed Potatoes, Acidified Herbs and Café de Paris Sauce	54 €
Lamb Rack over Lettuce Hearts Dressed with Pistachio, Spiced Eggplant and Yogurt touches	58 €
Galician Beef Fillet, Thinly Chopped Mushrooms, Herbs and Spherical Truffled Gnocchis with cheese foam	56 €
<i>Supplement of Black truffle 19 €*</i>	
Slow Cooked Veal Shank simmered during 10 hours, accompanied with Tuberculos and seasonal vegetables (For two people)	112 € *
<i>Supplement of Black truffle 29 €*</i>	
Three different ways of eating Wagyu	98 €

## DESSERT

*Because of their immediate elaboration, we recommend you to choose the dessert before the start of the meal*

Mini Coconut filled with Pina Colada, served with a Cream of Passion fruit and ice cream	21 €
Warm Apple Tart, Sorbet and Chantilly Cinnamon Liqueur	25 €
Orange Compote over a Yogurt and Roses Foam, Spice Bread, White Chocolate Frozen Cream and Saffron	21 €
Cheese selection of "Martin Berasategui"	29 €
<i>Homemade selection of bread and butter</i>	6 €

"OUR SELECTION OF BREAD IS HANDMADE IN OUR KITCHEN WITH SOURDOUGH, INCLUDING LONG FERMENTATION AND BAKED IN OUR STONE OVEN USING ORGANIC FLOUR, AS IN THE GOOD OLD DAYS"

<i>Selection of Coffees or Infusions</i>	6 €
<i>Selection of Coffees or Infusions and cart with Mignardises</i>	15 €
<i>Cart with Mignardises</i>	9 €

*VAT Included*

*\*If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our Ladies and Gentlemen for assistance when selecting menu items.*

*\*Some seasonal products might not be available daily because of its exclusivity, please consult with our Maître.*