

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.

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| ½ Oyster 000, Citric Roots' Cream, Beetroot and Crispy Sesame | 22 € |
| ½ Avocado from La Orotava "Embarrado", Concentrated Onion Infusion, Sour Cream and Osietra "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

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| 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 | 68 € |
| Calamari in Different Textures, Served with a Carbonara Foam and "El Hierro" Island Cheese Crunch | 42 € |

MAIN COURSE

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| Grilled Hake Wrapped with Sliced Iberian Pork Served with White Miso Foam and Natural Open Cockles | 64 € |
| Grilled Red Mullet, Calamondin Beurre Blanc Sauce, Creamy Lotus Root and Fresh Herb Blossom | 66 € |
| Wellington Deer, Corn Purée, Acidified Herbs and Café de Paris Sauce | 62 € |
| Lamb Rack over Lettuce Hearts Dressed with Pistachio, Spiced Eggplant and Yogurt touches | 66 € |
| Galician Beef Fillet, Thinly Chopped Mushrooms, Herbs and Spherical Truffled Gnocchis with cheese foam | 64 € |
| <i>Supplement of Black truffle 19 €*</i> | |
| Slow Cooked Veal Shank Simmered during 10 hours, Accompanied with Tubercles and Seasonal Vegetables (For two people) | 124 € * |
| <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

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| Mini Coconut Filled with Pina Colada, Served with a Passion Fruit Cream and its Ice Cream | 22 € |
| Warm Apple Tart, Sorbet and Chantilly Cinnamon Liqueur | 26 € |
| Orange Compote over a Yogurt and Roses Foam, Spice Bread, White Chocolate Frozen Cream and Saffron | 22 € |
| 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"

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| <i>Selection of Coffees or Infusions</i> | 6 € |
| <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.*

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