

WITH THE BEST INGREDIENTS THAT WE FIND DAILY  
ON THE MARKET WE OFFER YOU  
THIS SELECTION OF OUR BEST DISHES  
THAT LEADS TO OUR....

## THE GREAT TASTING MENU

*MY APPETIZERS ARE DIFFERENT ACCORDING TO THE WHIM OF THE COUNTRY,  
THE SEA AND THE SEASONS.  
I PROPOSE YOU TO SEDUCE BY THE SMALL BITES,  
WITH I WILL OPEN YOUR APPETITE.  
SEDUCTIVES, SENSUALS AND MOST OF ALL, TASTY.  
HOPE TO BE PRELUDE OF A GOOD MEAL AND A BETTER AFTER-DINNER CHAT.*

Caramelized Millefeuille with Smoked eel, Foie-Gras, Spring Onion and Green Apple

Oyster 000, Citrus Roots Cream, Beetroot and Crispy Sesame

Soldier Shrimp Marinated over an Olive and Orange Juice and Mimetic Olive

Avocado from La Orotava "Embarrado", Concentrated Onion Infusion, Sour Cream and Osierta "M.B Excellsius" Caviar

Royal Dashi, Sea Urchin and Glazed Red King Prawn from La Santa

*Fresh Pasta Ravioli filled with Truffle, Mushroom Juice Emulsion and black truffle Shavings  
Supplement 19 € \**

Grilled Red Mullet, Calamondin Beurre Blanc Sauce, Creamy Lotus Root and Fresh Herb Blossom

Lamb Rack over Lettuce Hearts Dressed with Pistachio, Spiced Eggplant and Yogurt touches

*Our Wagyu duo (instead of Lamb)  
Supplement 19 € \**

AND DESSERTS TO FINISH

Lemon

Mini Coconut Filled with Piña Colada, Served with a Cream of Passion fruit and Ice Cream

Orange Compote over a Yogurt and Roses Foam, Spice Bread, White Chocolate Frozen Cream and Saffron

Selection of Mignardises

**195 €**

Homemade selection of bread and butter 6 €

*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.*

***IT IS ONLY SERVED IN COMPLETE TABLES.***