

Chef's Tasting Menu 90

Available only for the full table

Wine pairing 40 per person

APERITIF

Roger Goullart Millésime Brut Cava

SCALLOP with coconut, mango, and lime

TUNA TARTARE

with spicy papaya gel, avocado sauce, and tamarind sauce

Vinya Salceda Rioja - Tempranillo Blanco, Viura

SMOKED EEL

with gofio crumble, palm honey, and avocado-mustard sauce

Chivite Las Fincas Rosé - Navarra Garnacha, Tempranillo

SEA BASS

with popcorn sauce, yuzu, and green mojo

LOBSTER RAVIOLI

with yellow cherry tomato sauce, black garlic crumble, and green apple gel

Sangarida - Bierzo Godello

JAPANESE A5 WAGYU NIGIRI

WAGYU TENDERLOIN

slow-cooked with burnt corn sauce, coffee demi-glace, and plantain chips

El Lomo Vendimia Selecciónada - Tenerife Listán Negro, Tintilla, Negra Moll

PRE-DESSERT

with coconut, mango, and yuzu

DESSERT

Chocolate in textures with Canarian banana ice-cream

Floralis Moscatel Oro - Muscat

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Tasting Menu

Vegan 70

Available only for the full table
Wine pairing 30 per person

APERITIF

GAZPACHO

Roger Goulart Millésime Brut Cava

CONFIT LEEK

with cauliflower purée and coffee powder

ARTICHOKE FLOWER

Fried with sesame sauce, caramelized onion, tomato powder, and buckwheat

Viña Salceda Rioja - Tempranillo Blanco, Viura

TOFU CEVICHE

with passion fruit tiger's milk, corn, roasted maize, and sweet potato

MUSHROOM RAVIOLI

with truffle sauce

Sangarida Bierzo Godello

DESSERT

Cannoli with coconut mousse, lime, and mango gel

Floralis Moscatel Oro - Muscat

Almar 70

Available only for the full table
Wine pairing 30 per person

APERITIF

SCALLOPS

with coconut, mango, and lime

Roger Goulart Millésime Brut Cava

BUTTERFISH TATAKI

with sambali beurre blanc and yuzu pico de gallo

TUNA TARTARE

with yellow chili mayonnaise, wasabi, and gochujang

Viña Salceda Rioja - Tempranillo Blanco, Viura

SEA BASS

with popcorn sauce, yuzu, and green mojo

LOBSTER RAVIOLI

with yellow cherry tomato sauce, black garlic crumble, and green apple gel

Sangarida Bierzo Godello

DESSERT

Chocolate in textures with Canarian banana ice-cream

Floralis Moscatel Oro - Muscat



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