

S O U P S &
C R E A M O F
S O U P S

Cold creamy cherry soup, quenelle of toasted almond ice cream with jelly of baked apple and frost of canarian cheese.

8^{00€}



From the Jable to the plate.

Cream soup of sweet potato and wheat of Jable with grains of fried corn.

8^{00€}



S T A R T E R S

Tender sprouts of lettuce with emulsion of grilled peppers, cubes of cured cheese with oil of licorice, duck ham and toasted crispy corn.

12^{00€}



Salad of pheasant served on micro vegetables with vinaigrette of blueberries and coulis of soft goats' cheese.

14^{00€}



Slices of foie gras micuit covered with seasoned caramelized dried fruits and banana chutney.

17^{00€}



Steamed octopus.

17^{00€}



F R O M T H E
S E A . . .

Hake fillet with boletus and truffle served on potato écrasée with aroma of hazelnut.

20^{00€}



Tataki of red tuna with Cantonese sauce served on creamed mushrooms.

22^{00€}



Fillet of grouper candied with vanilla oil, shiitake mousse and creamed black spicy garlic.

18^{00€}



F R O M T H E
L A N D . . .

Caprice of black pork with Fufu of Canarian banana and creamy cheese from Uga with paprika.

19^{00€}



Tenderloin of beef at 54 degrees, green sauce, vinaigrette of mead and cubes of grilled fresh foie gras.

25^{00€}



Spiral of tenderloin of lamb with a heart of Iberian cold meat, herb sauce and honey served on beetroot purée.

22^{00€}



F R O M T H E
A I R . . .

Smoked free-range chicken served on a nest of potatoes from Tenerife and a sauce of toasted corn.

18^{00€}



Duck magret with creamy pumpkin grilled with Jaipur curry and drops of baked apple.

20^{00€}



D E S S E R T S

Original sin: Toffee mousse with a heart of green apple with cinnamon perfume and a sponge of pistachio.

7^{00€}



Abstract sphere: Sphere of white painted chocolate, filled with hazelnut mousse, Yuzu cake and caviar of lemon and lime.

8^{00€}



Gin and tonic in textures with jelly beans.

7^{00€}



My land: Creamed cheese of Lanzarote with a heart of strawberry jam served on aganache of cactus, banana and dust of maize meal.

7^{00€}



Toffee vulcano: Canute of chocolate filled with crumble of hazelnut and creamed toffee served with passion fruit.

8^{00€}

