

Tasting MENU

STARTERS

Beef tenderloin steak tartar on brioche
toast with foie mousse

Croaker ceviche with rocoto tiger
milk and roasted vegetables

TO SHARE

Chef's Sushi tasting 6 pieces

Prawn tempura
with sweet chilli sauce and ponzu sauce

MAIN COURSE OF CHOICE

Glazed salmon with fresh mango salad,
sprouts, edamame
and coconut lime vinaigrette

Mellow of veal confit
with potato parmentier, truffle sauce
and glazed spring onions

House dessert tasting

CELLAR

White:

Jean Leon 3055 Chardonnay
D.O Penedés

o

Red: Luis Cañas D.O Rioja
Water