

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

Beef entrecote with sweet potatoes stuffed
with yellow pepper emulsion

**HOUSE DESSERT
TASTING**

CELLAR

White:
Jean Leon 3055 Chardonnay
D.O Penedés

o
Red: Luis Cañas D.O Rioja
Water