



[esencia menu]

Dashi ceviche, rice vinegar broth and flowers
Wagyu with soy sauce aged in fino sherry cask

Cauliflower & black garlic
Beetroot & jerusalem artichoke
Celery & codium

Tribute to "Patudo Canario"

Forgotten plants of the Canary Islands, smoked unagui
and cured egg yolk

Ramen with black pork belly , elvers and our triple broth

Local fish with its own pilpil and tricontinental puchero
sauce

Squab "Global Influences"
or
Filet mignon "Global Influences"

Chocolate, "Agaete" coffee and banana

Petit Four

PVP 120€

Supplements:

Caviar Osetra 30 gr **110€**

Wagyu A5 from Kagoshima with Robata 50 gr **57,50€**

Carabinero from "La Santa" with parihuela sauce **56,00€**