

san  hô

[san hô 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

Canarian prawn, tear peas and ginger beurre blanc

Tribute to "Patudo Canario"

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

Ramen with black pork belly, elvers and triple broth

Local fish with its own pilpil and tricontinental puchero
sauce

Canarian goat vol. 1

Squab "Global Influence"

Canarian goat vol. 2

Chocolate, "Agaete" coffee and banana

Petit Four

PVP 145€