

ATLANTIC EXPERIENCE

Choose 2 starters + 1 main + 1 dessert

COLD STARTERS

Marinated Monkfish Carpaccio, Shallot Granita and Black Olive

Prawn Aguachile with Jalapeños, Red Onion and Sour Apple

Kabayaki Marinaded Tuna Tataki, Canary Island Mojo Rojo and Truffled Celery

Burrata Salad, Valencian Tomato with Mixed Leaves and Dill Oil

HOT STARTERS

Artichoke Flower Confit, Port Reduction, Foie Shavings, Raisins and Pine nuts

Scallop with Courgette, Toasted Sweetcorn, Orange and Ibérico Pork Fat

Leek Confit Log, Smoked Pyrenean Trout, Coconut, and Ham and Boletus Mushroom Broth

Mock Crispy Lasagne with Ibérico Port Secreto, Coconut Milk Béchamel and Smoked Cream Cheese

Octopus with Potato Parmentier, Oil and Paprika Sand

MAINS

Lobster Rice*

Arroz a la llauna: tray baked rice cooked with Ibérico Pork, Venison Fillet and Asparagus, boletus and garlic mushrooms*

Crunchy suckling pig ingot, chestnuts and mango chutney

Beef Sirloin cooked in Josper Oven with Mixed Mushrooms and French Fries

Wild Sea Bass, Anise Jus and Daikon Cream

DESSERTS

Tocinillo de cielo: Passion fruit Crème Caramel with Matcha Tea Sponge cake and White Chocolate

Four-Cheese Cake with Brie Gorgonzola, Mascarpone and Cream Cheese

Our Apple Tarte Tatin served in the pan

Textures of Chocolate

49€

Includes VAT. First bread service included. Drinks not included

* Rice: 2 people minimum