

WITH THE BEST INGREDIENTS THAT WE FIND DAILY
ON THE MARKET WE OFFER YOU
THIS SELECTION OF OUR BEST DISHES
THAT LEADS TO OUR....

THE GREAT TASTING MENU

*MY APPETIZERS ARE DIFFERENT ACCORDING TO THE WHIM OF THE COUNTRY,
THE SEA AND THE SEASONS.
I PROPOSE YOU TO SEDUCE BY THE SMALL BITES,
WITH I WILL OPEN YOUR APPETITE.
SEDUCTIVES, SENSUALS AND MOST OF ALL, TASTY.
HOPE TO BE PRELUDE OF A GOOD MEAL AND A BETTER AFTER-DINNER CHAT.*

Caramelized millefeuille with smoked eel, foie-gras, spring onion and green apple

Oyster 000, citrus roots cream, beetroot and crispy sesame

Soldier shrimp marinated over an olive and orange juice and mimetic olive

Truffled gelatin on a bed of smoothed foie-gras with sweet and salty touches

Duo of Calamari, Spaghetti and Macaroni Style, Served with a calamari Sauce and Local "El Hierro" island Cheese

*Fresh Pasta Ravioli filled with Truffle, Mushroom Juice Emulsion and of Black truffle Shavings
Supplement 19 €**

Grilled Hake wrapped with sliced Iberian Pork served with White Miso Foam and natural Cockles

Wellington Deer with Sweet Potato from Lanzarote Millefeuille, Café de Paris sauce, Corn and Crispy Cocoa

*Our Wagyu duo (instead of Deer)
Supplement 19 € **

AND DESSERTS TO FINISH

Lemon

Mini Coconut filled with Pina Colada, served with a Cream of Passion fruit and ice cream

Lychee served on a caramel custard filling, frozen yogurt cream and milky snowflakes

Selection of Mignardises

180 €

Homemade selection of bread and butter 6 €

VAT Included

**If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our Ladies and Gentlemen for assistance when selecting menu items.*

IT IS ONLY SERVED IN COMPLETE TABLES.