

*NATURE IS WISE; WE ONLY HAVE TO LISTEN TO HER.
 THE MARKET IS WHAT DICTATES AND SUGGESTS WHAT WE
 PURCHASE AND CREATE.
 WELCOME HOME!
 SAVORY HARD, FRESH FISH, STEMS, HERBS, VINEGARS, SUCCULENT PREPARATIONS,
 COOKED RESPECTING THE PRODUCT...
 THE MEAL HAS ONLY JUST BEGUN.*

STARTER

Lukewarm Vegetables and Shellfish salad, Cream of Farmhouse Lettuce and iodized juice	42 €
Osetra Caviar "M.B Excellsius"	6 € / Gr
Red Tuna Tartar dressed with Kimchi Sauce, Citrus Ponzu Noodle and Crushed Ginger	37 €
<i>Supplement Osetra Caviar "M.B Excellsius" 12 €</i>	
Fresh Pasta Ravioli filled with Truffle, Mushroom Juice Emulsion and black truffle Shavings	64 € *
Duo of Calamari, Spaghetti and Macaroni Style, Served with a calamari Sauce and Local "El Hierro" island Cheese	37 €
Organic Egg Yolk covered with a Liquid Herbs Salad, Beetroot, Canarian cheese, and a dash of Truffle	37 €

MAIN COURSE

Grilled Hake wrapped with sliced Iberian Pork served with White Miso Foam and natural Cockles	52 €
Grilled Sole in its Bound Juice, Clams in Green Sauce, seaweed cream, Meunière Sauce and potato Foam	55 €
Wellington Deer with Sweet Potato from Lanzarote Millefeuille, Café de Paris sauce, Corn and Crispy Cocoa	55 €
Galician Beef Fillet, Thinly Chopped Mushrooms, Herbs and Spherical Truffled Gnocchis with cheese foam	53 €
<i>Supplement of Black truffle 19 €*</i>	
Slow Cooked Veal Shank simmered during 10 hours, accompanied with Tuberculos and seasonal vegetables (For two persons)	106 € *
<i>Supplement of Black truffle 29 €*</i>	
Three different ways of eating Wagyu	98 €

DESSERT

Because of their immediate elaboration, we recommend you to choose the dessert before the start of the meal

Mini Coconut filled with Pina Colada, served with a Cream of Passion fruit and ice cream	21 €
Warm Apple Tart, Sorbet and Chantilly Cinnamon Liqueur	25 €
Lychee served on a caramel custard filling, frozen yogurt cream and milky snowflakes	21 €
Cheese selection of "Martin Berasategui"	29 €
<i>Homemade selection of bread and butter</i>	6 €

"OUR SELECTION OF BREAD IS HANDMADE IN OUR KITCHEN WITH SOURDOUGH, INCLUDING LONG FERMENTATION AND BAKED IN
 OUR STONE OVEN USING ORGANIC FLOUR, AS IN THE GOOD OLD DAYS"

<i>Selection of Coffees or Infusions</i>	6 €
<i>Selection of Coffees or Infusions and cart with Mignardises</i>	12 €
<i>Cart with Mignardises</i>	6 €

All prices include VAT

**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.*

**Some seasonal products might not be available daily because of its exclusivity, please consult with our Maître.*