

CHEF’S TASTING MENU

Welcome Snack

Balfegó Red Tuna

Red Prawn, Beurre Blanc, and Osetra Caviar

Homage to Seasonal Mushrooms

Turbot, Coconut Pil Pil, and Hazelnuts

Wagyu A5, Organic Kamut, Grilled Corn Cream, and Macadamia Nuts

Oro de Milán

Lamb Wellington, Parsnip, and Jus Reduction

Baba and Truffle

Canary Island Banana

Petit Four

100 €

CHARCOAL GRILL TASTING MENU

Iberian Tonnato

Grilled Ribeye Tataki with Sautéed Mushrooms

Lentils with Beef Cheek

Our Selected Grilled Meats

Apple Pie

85 €

Todos los precios incluyen IGIC / All prices include IGIC

STARTERS

Picanha Carpaccio – 21 €

Cured Beef “Cecina de Buey” – 27 €

Steak Tartare – 26 €

Oxtail Cannelloni with Béchamel, Demi-glace and Seasonal Truffle – 26 €

"Vaca Vieja" Meatballs, Mushroom Ragout and Black Potato Chips and Foam – 21 €

Mushroom Croquettes “Carbonara Style” with Iberian Pork Jowl Slice – 16 €

Iberian Tonnato: Slow-cooked Iberian Pork , Tonnato Sauce and Capers Powder – 22 €

Argentinian-style Meat Empanada with Sriracha Mayonnaise – 12 €

“Faux spinach Raviolo” stuffed with Stracciatella, Raisin Demi-glace, Smoked Eggplant and Crystal Bread – 19 €

Balfegó Bluefin Tuna Belly Tartare with Tomato “Ajo Blanco” – 27 €

Atlantic Cod with Potato Textures, Slow-cooked Egg and its Pil Pil Sauce – 25 €

Red Prawn from Huelva with “Gazpachuelo malagueño”– 25 €

OUR SPOON DISHES

Lentils with Beef Cheek and Mini Seasonal Vegetables – 26 €

Stew of the Day (price according to market)

OUR HANDMADE PASTA AND RICE

“Oro di Milano” – Ravioli with Ossobuco and Saffron – 25 €

“Grandma’s Capeletti” – Filled with Wagyu Meat, Parmesan Cream and Seasonal Black Truffle – 28 €

Acquerello Risotto with Winter Mushrooms – 25 € (extra seasonal truffle)

GRILLED FISH

Grilled Turbot served with Fennel Puntalette – 29 €

“Sea Entrecôte” – Grilled Bluefin Tuna Belly, Sichuan Pepper Sauce and Grilled Leafy Vegetables (250 g) – 38 €

Grilled Aquanaria sea bass (mín. 2 persons) – 60 €

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OUR MEAT MAINS

Beef Tenderloin “Rossini Style” – 33 €

Lamb Wellington with Parsnip Cream – 34 €

Rustic Grilled Chicken, Foie Gras Cream and Reduced Jus – 34 €

WAGYU

Our Wagyu, with an exceptional marbling grade, is a true culinary luxury representing the highest expression of quality and dedication. From animals fed with the finest grains and wheat to ensure unmatched texture and flavor.

Wagyu Sirloin from Kagoshima (150 g) – 100 €

National Wagyu Skirt Steak (300 g) – 49 €

PREMIUM MEATS WITH BONE

Ribeye Steak (Bone-in) (national or European) 10 €/100 g

T-bone (national or European) – 9 €/100 g

PREMIUM MEATS WITHOUT BONE

“Clandestine” (Entrecôte), Sirloin Steak (300 g) – 43 €

Rib-eye Steak Tagliata served with Sautéed Porcini Mushrooms – 45 €

SIDE DISHES

Mashed Potatoes – 7 €

Canarian Black Potato Fries with Truffle Mayonnaise – 8 €

Sautéed Leafy Greens with Garlic and Chili – 8 €

Green Salad with Julienned Red Onion – 6 €

Organic Tomato Salad – 9 €

Extra Seasonal Truffle – 6 €/g

OUR SAUCES TO ACCOMPANY THE MEAT

Porcini Mushroom Sauce – 5 €

Sichuan Pepper Sauce – 5 €

OUR ARTISAN BREAD, BUTTER SELECTION AND OLIVE OIL – 4 €

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