

OUR STARTERS AND SALADS

- BRAISED OCTOPUS WITH A VARIETY OF CANARIAN” ALMOGROTES” OF MASCARPONE, CANARIAN POTATOES ON SQUID INK CRUMBLE... ..15,50
- KING PRAWNS SAUTÉED ON A BED OF GREEN THAI CURRY EMULSIÓN, BASIL OIL AND COCONUT FOAM.....13
- FRESH CANARIAN FISH AND PASSION FRUIT CEVICHE, WITH AVOCADO TARTAR, CANDIED CASSAVA, SWEET POTATO AND ROASTED CORN.....13,50
- HERB-MARINATED DUCK FOIE GRAS CARPACCIO WITH PINE NUT DRESSING, APPLE, AMARETTO GEL AND COCOA ROCKS.....13,50
- SCALLOPS PICKLED IN MIRIN, ON A BED OF COCONUT GAZPACHO, SOUR APPLE, PICKLED VEGETABLES AND YUZU FOAM.....17,50
- PORCINI MUSHROOM BOURGUIGNON, WITH GRILLED DUCK FOIE AND EGG COOKED AT LOW TEMPERATURE.....14
- VENISON CARPACCIO MARINATED IN HERBS, WITH DUCK FOIE SHAVINGS, FIG VINAIGRETTE AND ROAST CORN.....12,50
- SMOKED SARDINES AND RICOTTA CHEESE, WITH CANDIED CHERRYS TOMATOES, FRESH FIGS, AND RASPBERRY DRESSING13
- “ ENSALADILLA RUSA” (SALAD OLIVIER) CALMA CHICHA: WITH CRAB, STURGEON PEARLS, GINGER MAYONNAISE, WASABI GEL, EDAMAME AND CRISPY SHRIMP..13,50
- SPHERES OF TEROR BLACK PUDDING ON A SABAYON OF DARK BEER, PICKLED RED ONION AND OSMOTIC APPLE....12
- WARM VEGETABLE SALAD COOKED IN VACUUM, OVER HUMMUS AND BEETROOT CRUMBLE, WITH ARGAN OIL AND TONKA BEAN AIR.....11

FROM THE SEA.....

- COD FILLET MARINATED IN MISO AND GRILLED WITH CAVA AND YUZÚ SAUCE, AND CRUNCHY LOTUS ROOT.....21
- TUNA “SASHIMI” MARINATED IN CITRUS AND DILL, WITH SEASONED STRAWBERRIES, MANGO AND CUCUMBER SALAD, AND GREEN MUSTARD ICE CREAM.....19,50
- “SEA-MOUNTAIN”: GRILLED SQUID, BLACK TRUFFLE GNOCCHI AND MUSHROOM AND BOLETUS CONSOMMÉ.....19
- GRILLED DICED CHERNE (GROUPER) WITH GARLIC-CHILI CONFIT, ONION AND INK CREAM, SQUID TENTACLES AND BLACK OLIVE PODER.....21
- NORWEGIAN SALMON BAKED IN GINGER AND LIME PAPILOTE ON A BED OF LEEKS CONFIT IN CHARDONNAY WINE19,50

OUR BEST MEAT

- “ SIMPLY MEAT”GRILLED BEST GALICIAN BEEF SIRLOIN , TRUFFLE OIL AND SMOKED SALT FLAKES.....25
- LACQUERED DUCK BREAST WITH AGAETE COFFEE AND PALM SAP, PUMPKIN PUREE FLAVORED WITH CARDAMOM, BRAISED FIGS AND PEAR19
- BONELESS OXTAIL, STEWED IN WINE AND GLAZED WITH SOY AND BALSAMIC, WITH “MOLE POBLANO” AND BRAISED AVOCADO ..21
- ROASTED WILD BOAR SIRLOIN WITH WILD BERRY SAUCE, GRILLED PINEAPPLE, SALTY COCOA CRUMBLE AND BRAISED ENDIVE....21
- CALMA CHICHA STEAK TARTAR, WITH FOIE SHAVINGS, LOW TEMPERATURE COCKED EGG, GREEN MUSTARD ,CANDIED BEETROOT AND TRUFFLE.....19

ADDITIONAL SIDES :

- GREEN SALAD...5
- TRUFFLE POTATOES.....5
- SAUTED VEGETABLES WITH BASIL OIL.....5
- CANARIAN BLACK POTATOES WITH CANARIAN MOJOS.....5

BREAD SERVICE....1,50

IGIC INCLUDED

IF YOU SUFFER FROM ANY TYPE OF FOOD ALLERGY, PLEASE INFORM OUR STAFF. THANK YOU