APONIENTE

CHAPTER 1

Salty snaks

Sea bass skins crispy biscuit roll
Oysters & liquor
Shrimp fritter

CHAPTER 2

Salty sea

Green crab's essence
Royal sea cucumber, adobo
Cephalopods roe
Striped shrimp, green leaves
Grey mullet, corn
Razor clams & green peas, marinera
Baby squid, garlic
Marine stew
Bluefin tuna tendons
Cuttlefish & potato stew

APONIENTE

CHAPTER 3

Sweet sea

Sea silk
Katsuobushi & cocoa
Marine soya
20,000 leagues under the sea

CHAPTER 4

Coffe time

Tuna bone marrow & lemon
Kraken
Marine nicotine
Kola seaweed

Tasting menu: 310 € NoLo pairing: 150 €

Wine pairing: 180€

Non Plus Ultra oairing: $300 \, \odot$

*Price per person, VAT included