

Happy New Year

5pm - 12am
\$360 Per Adult

Amuse Bouche

SALMÓN CURADO CON REMOLACHA

Pan de Cristal | Orange Calabrian Chili
Canarian Smoked Goat Cheese

or

AUSTRALIAN WAGYU CARNE SECA

Tamari | Chili Garlic | Navarran Tempranillo | Finger Lime Caviar

First Course

ENSALADA DE ANCHOA

Baby Gem Lettuce | Garlic Croutons | Tempura Boquerones
La Mancha Aged Manchego | White Truffles

or

SOPA DE ALCACHOFA

Slow Cooked Murcian Artichokes | Artichoke Chips | Black Truffle
Mushroom Toast

Second Course

CABECERO IBERICO

Pork Collar | Sour Cherry Pork Jus | Parsnip Silk
Parship Crisps | Canarian Mojo Verde

or

VIEIRAS AL AJILLO

Scallops | Sweet Corn Purée | Yuzu Kosho | Basque Salsa Vizcaina
Smoked Heirloom Tomatoes

Third Course

CARNE

A5 Wagyu Filet | Coffee Crust | Asturian Cabrales Salsa
Potato Pave | Roasted Brussels | Dark Chocolate Demi

or

LANGOSTA

Majorcan Caldereta de Langosta | Winter Vegetables
Marcona Almonds | Foie Gras Emulsion

For Two To Share

28OZ AMERICAN WAGYU TOMAHAWK

Dessert

INVIERNO

Nyangbo 68% Dark Chocolate | Hazelnut | Black Truffles

or

PRIMAVERA

Violet | Blueberry | Honey