

S O U P S &  
C R E A M O F  
S O U P S

Cold creamy cherry soup, quenelle of toasted almond ice cream with jelly of baked apple and frost of canarian cheese.

   \_\_\_\_\_ 8<sup>00€</sup>

From the Jable to the plate.

*Cream soup of sweet potato and wheat of Jable with grains of fried corn.*

   \_\_\_\_\_ 8<sup>00€</sup>

S T A R T E R S

Tender sprouts of lettuce with emulsion of grilled peppers, cubes of cured cheese with oil of licorice, duck ham and toasted crispy corn.

   \_\_\_\_\_ 12<sup>00€</sup>

Salad of pheasant served on micro vegetables with vinaigrette of blueberries and coulis of soft goats' cheese.

  \_\_\_\_\_ 14<sup>00€</sup>

Slices of foie gras micuit covered with seasoned caramelized dried fruits and banana chutney.

   \_\_\_\_\_ 17<sup>00€</sup>

Steamed octopus.

  \_\_\_\_\_ 17<sup>00€</sup>

F R O M T H E  
S E A . . .

Hake fillet with boletus and truffle served on potato écrasé with aroma of hazelnut.

  \_\_\_\_\_ 20<sup>00€</sup>

Tataki of red tuna with Cantonese sauce served on creamed mushrooms.

    \_\_\_\_\_ 22<sup>00€</sup>

Fillet of grouper candied with vanilla oil, shiitake mousse and creamed black spicy garlic.

  \_\_\_\_\_ 18<sup>00€</sup>

F R O M T H E  
L A N D . . .

Caprice of black pork with Fufu of Canarian banana and creamy cheese from Uga with paprika.

 \_\_\_\_\_ 19<sup>00€</sup>

Tenderloin of beef at 54 degrees, green sauce, vinaigrette of mead and cubes of grilled fresh foie gras.

 \_\_\_\_\_ 25<sup>00€</sup>

Spiral of tenderloin of lamb with a heart of Iberian cold meat, herb sauce and honey served on beetroot purée.

  \_\_\_\_\_ 22<sup>00€</sup>

F R O M T H E  
A I R . . .

Smoked free-range chicken served on a nest of potatoes from Tenerife and a sauce of toasted corn.

  \_\_\_\_\_ 18<sup>00€</sup>

Duck magret with creamy pumpkin grilled with Jaipur curry and drops of baked apple.

  \_\_\_\_\_ 20<sup>00€</sup>

D E S S E R T S

**Original sin:** Toffee mousse with a heart of green apple with cinnamon perfume and a sponge of pistachio.

     \_\_\_\_\_ 7<sup>00€</sup>

**Abstract sphere:** Sphere of white painted chocolate, filled with hazelnut mousse, Yuzu cake and caviar of lemon and lime.

     \_\_\_\_\_ 8<sup>00€</sup>

Gin and tonic in textures with jelly beans.

   \_\_\_\_\_ 7<sup>00€</sup>

**My land:** Creamed cheese of Lanzarote with a heart of strawberry jam served on aganache of cactus, banana and dust of maize meal.

   \_\_\_\_\_ 7<sup>00€</sup>

**Toffee vulcano:** Canute of chocolate filled with crumble of hazelnut and creamed toffee served with passion fruit.

    \_\_\_\_\_ 8<sup>00€</sup>