

daily chef menu

Snacks.

Oyster with micro seaweed and crispy cod skin.

Sea bass, spinach “esparragás” and traditional Andalusian dressing.

Red tuna belly over Andalusian ratatouille and shellfish broth.

Sandy ray in almond sauce, sherry wine bearnaise and mustard.

Deer in truffled stew, mint and rosemary.

Beef shoulder, aubergine, walnut and smoked sauce.

Suckling pig, red lard and chorizo sauce.

Pineapple-rum, hazelnut-vanilla, mango-coconut.

Cocoa, vanilla, caramel and coffee.

Petit fours.

This menu is a sample and can be subject to changes.

