



CHEF'S TASTING

Includes a glass of Prosecco as welcome drink.

FIRST COURSE (CHOICE OF ONE)

RAW OYSTERS (6 pcs)

Pacific oysters from Bahia Magdalena, BCS, mignonette sauce, tobiko, chintextle aioli.

PORCINI OYSTERS (6 pcs)

Pacific oysters from Bahia Magdalena, BCS, chives, porcini sauce, truffle.

BONE MARROW AND TUNA (150 g)

Tuna tartare, aged ponzu, arugula, sourdough bread.

IBERICO HAM 5-JOTAS (195 g)

Sourdough, olive oil, fresh tomato.

CORN RIBS (150g)

Arugula, serrano aioli, paprika, lemon juice.

BEEF TARTARE (140 g)

USDA Prime Tenderloin, chives, parsley, quail egg, truffle, lavash.

SECOND COURSE (CHOICE OF ONE)

SEARED OCTOPUS (110 g)

Saffron sauce, roasted potato, shishito peppers, frisée, olive chimichurri.

TRUFFLE FETTUCCINE (200 g)

Homemade pasta, black truffle, Parmigiano Reggiano, Plugrà butter.

STUFFED GNOCCHI (150 g)

Pesto sauce, filled with tomato and mozzarella, sun-dried tomato, goat cheese

PASTA RAVIOLI (80 g)

Wagyu beef, porcini mushrooms, mascarpone cheese, Parmigiano Reggiano, burrata, black truffle.

TORTELLINI ALLA ROMAGNA (150 g)

Prosciutto, pancetta, saffron sauce, gremolata.

MAIN COURSE (CHOICE OF ONE)

MISO BRAISED VEAL CHEEK (180 g)

Polenta with piquillo peppers, onion chips, maitake mushrooms and cipollini onions.

SEARED TOTOABA (220 g)

Root beer plant, ikura, pancetta, celery, potato and clam chowder

ROASTED ORGANIC CARROTS (239 g)

Basil hummus, toasted peanuts and vegetable jus.

CONFIT DUCK (150 g)

Fermented peach, duck jus, roasted carrot, couscous and saffron

TENDERLOIN FILET (220 g)

USDA Prime 8 oz, aged 90 days, scallion onion purée, potato and truffle millefeuille, mini corn.

DESSERT (CHOICE OF ONE)

TROPICAL DELIGHT (150 g)

Coconut sorbet, passion fruit cream, mango and basil gel, passion fruit meringue.

SMOKED CHOCOLATE AND HAZELNUT (150 g)

Smoked chocolate mousse, hazelnut sponge cake soaked in whiskey, hazelnut and cocoa crisp.

SWEET PEACH (150 g)

Rosemary ganache, gin, rose spheres, peach and raspberry core.

MOKA PARFAIT (150 g)

Coffee parfait, chocolate 70%, mascarpone, sable, cocoa ground.

CHEF'S ALL EXPERIENCE

[WITH WINE PAIRING DELUXE] + **additional cost**

230125

 (VEGETARIAN | VEGETARIANO)  (VEGAN | VEGANO)  (GLUTEN FREE)

Disclaimer: Raw Product Grammage
Prices with taxes included | We Accept American Express, Visa and Mastercard.
Inform your waiter of any allergies food restrictions