

Atlantic Menu 82€

Homemade Brioche Filled with Smoked
Organic Egg Yolk and Bluefin Tuna Tartare

Artichoke with Celery Root and Pistachio

Aquanaria Sustainably Sea Bass Tiradito
with "Leche de Tigre", Jable Sweet Potato,
Toasted Corn, Red Onion, and Cilantro Sorbet

Aubergine Terrine with Black Garlic Sauce,
Pine Nuts, and Kalamata Olives

Catch of the day

Majorera Goat Yogurt Ice Cream with Grilled
Organic Papaya and Thyme Cream

Pineapple Marinated in Palm Honey and Citrus, Pineapple
Sorbet, Aldea Rum Foam, and Pineapple Crumble

Petit Four

* Bread service included in the menu.

* All products are subject to availability according to market conditions.

