

## STARTERS

Ajoblanco “almonds and garlic could soup” 10,5€

with smoked sardine, black garlic and raspberry sorbet.

One of spicy potatoes! 8€

with Kimchee creamy sauce and roasted garlic

“huevos rotos” 12€

with red tuna bolognese, teriyaki, natural potatoes and nori seaweed chips.

Ras-l-hanout chicken croquettes (7 uds) 9€

with corn and “ají” cream, roasted emulsion and coriander.

Artichokes, foie and iberian ham. 14€

Natural artichokes served with foie foam, smoked cheese, iberin ham and PX reduction.

Low-temperature pork salad 13€

with brased avocado, edamames, oranges, coriander and japanese onion dressing.

Tataki salmon salad with strawberries 12€

with mezclum, seaweeds and ponzu vinaigrette.

Spicy red tuna Tartare 18,5€

with avocado and sesame emulsion, mangue foam, spring onion and tapioca chips.

## RICES

Risotto 16,5€

with boletus, truffle and parmesan cheese.

Baked dry rice (on season) 18€

## FISHES

Den-miso salmon 17€

with cous-cous, goat cheese, carrot cream and oranges.

Sea-Mountain turbot 17,5€

with quinoa cooked with boletus, couliflower puree, toasted butter and iberian ham slices.

Red tuna taco 22€

with potato cream, coriander, lime and roasted cherries salad.

## MEATS

Duck magret 18,5€

with wheat risotto, ponzu and spicy orange sauce.

Iberian pork 19€

with creamy marinated potatoes, parsley emulsion and wine from the land.

Beef tenderloin 22€

with truffle parmentier and wok with chinese cabbage and garlicks.

## DESSERTS

Caramelized *Torrija* brioche 7,5€

of yuzu and lime, coconut soup, pistachios and mangue sorbet.

Tiramisú '22 6,8€

Coffee cake and mascarpone, Amaretto emulsion, cocoa crumble and espresso ice cream.

Ups, my ice cream fell down! 7,5€

with violets ice cream, lemon and ginger curd, frozen white chocolate dust and toffee.

Chocolate textures 7,5€

cocoa cake, white chocolate gelatine, black chocolate creamy, milk-chocolate soup, chocolate roots with Matchá Tea and apricot ice cream.

Málaga in a millefiuille 6,5€

caramelized pastry filled with orange and cinamon cream, star anise, toasted almonds and meringue milk.