

APONIENTE

Chapter 1.

Salty sea

Sea urchin, milk

Grey mullet roe flan

Shrimp fritter

Oyster, lemon

Squid cheese

Kakigori cuttlefish, adobo

Green leaves escabeche, plankton

Cold salad, caviar

Striped soldier shrimp, green pepper & Sanlucar tear peas

Baby squid, black ink hollandaise

Razor clam, marinera

Sea snails stew

Fish maw, marine collagen

APONIENTE

Chapter 2.

Sweet sea

Fish roe bubble tea

Moray eel mochi

Seaweed gummies

Mignardises:

Tuna & chocolate

Corvina otolith

Fish skins crispy biscuit roll

Green crab torta

Fisherman's kombu

Tasting menu: 300€

Wine pairing: 175€

Non Plus Ultra Wine pairing: 295€

*Price per person, VAT included