## Alrededor de la mesa

Around the table

## 11 bites

Sev Puri of Flor de Guía cheese, Iberian ham and a top of banana and cider

Beetroot biscquit with asparagus yolks and silverside fish

Candied eggplant, thin sliced pancetta, miso soup and blackberry honey

Persimmon and pumpkin soup, smoked sardine and salted leaves

Foie Royale with an air of galanga and honey rum, miso and a seafood

Cuba Libre

Pickled oyster with tsensuyu sauce and a Juice of salicornia

Avocado in Flames, "Osetra" caviar, pink peppercorn-citrus cream with guava and geranium salad

Crab-mojo +





Senbei of "bocanegra" with shiso and sea urchin rice and his crust



Wagyu beef

1. Tartare

Z. Thin sliced



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