

FEEL EL DUENDE

Due to market availability, the menu may vary slightly without notice. The menu is served individually and in half servings to allow guests to enjoy the whole tasting, from beginning to end.

Appetiser

Chef's choice

Step 1

Greens, Payoyo cheese, tapenade, carrot crunch, cherry tomatoes and raspberry vinaigrette

Step 2

Slow-cooked free-range egg, potato foam and crispy onion

Step 3

Rice with scallops and Huelva shrimp with lime emulsion

Step 4

Aged Galician beef sirloin, black garlic, beetroot and mature cheese sauce

Step 5

Aerated chocolate rocks with coconut ice cream

€45 per person

EXPERIENCE EL DUENDE

Due to market availability, the menu may vary slightly without notice. The menu is served individually and in half servings to allow guests to enjoy the whole tasting, from beginning to end.

APPETISER

Chef's choice

Step 1

Acapulco-style ceviche with shrimp and octopus

Step 2

Tartare of Almadraba red tuna, tomato foam and *ajo blanco*

Step 3

Rice with stir-fried local vegetables, pine nuts and shiitake mushrooms

Step 4

Slow-cooked free-range egg, potato foam and crispy onion

Step 5

Confit hake, salicornia, spinach and plankton

Step 6

Chargrilled marinated pork flank, thyme potato, sweet-and-sour onion and aromatic apple

Step 7

Rice pudding

€55 per person