

# MENÚ DEGUSTACIÓN/TASTING MENU

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## TARTAR DE CARABINERO Y AJOBLANCO DE ANACARDOS

TARTAR OF SCARLET PRAWN, CHAR-GRILLED HEAD, SERVED  
WITH A CASHEW NUT AJOBLANCO

## CONSOMÉ DE PUCHERO GADITANO CON RAVIOLI DE SU PRINGA

CÁDIZ-STYLE PUCHERO CONSOMMÉ WITH MEAT-FILLED  
RAVIOLI

## FILETE DE CORVINA, TAGARNINAS ESPARRAGAS Y SALSA MARINA

GRILLED STONEBASS FILLET, SERVED WITH  
WILD ASPARAGUS AND A FISH JUS

## MAGRET DE PATO ASADO SOBRE GUIISO DE TRIGO, JUGO DE PATO Y AJOS TIERNOS

GRILLED DUCK BREAST ON BRAISED BUCKWHEAT, DUCK JUS  
AND TENDER YOUNG GARLIC

## COULANT DE PISTACHO, CHOCOLATE BLANCO, FRAMBUESA Y HELADO DE MATCHA

PISTACHIO COULANT, WHITE CHOCOLATE SAUCE, FRESH RASPBERRIES,  
MATCHA ICE CREAM

MENÚ PARA LA MESA COMPLETA 85€ POR PERSONA

THE TASTING MENU IS AVAILABLE FOR THE ENTIRE TABLE ONLY  
85€ PER PERSON

