



CANARY BLUEFIN TUNA
THUNNUS THYNNUS

TASTING
MENU

65^{.00€}
per person

- Bread and dips
With its contrasts
- Smash sweet potato with Thunnus
Thynnus tartar and raw slice.
- Inner part crumbs, avocado, hot spicy
touch and coriander.
- Crispy mais with bottom back in boiled
mojo sauce
- Raw fatty gill slices and loin tasting.
- Cured and smoked tuna belly with sea
urchin roes and caviar.
- With spicy tuna juice glazed neck.
- Grilled fillet, red peppers emulsion, red
onion and coriander.
- That's about pineapple.

Optional
MARIDAJE

+25^{.00€}
per person

White Wine

Viña El Drago Ensamblaje

*Malvasía aromática & Gual
D.O.: Tacoronte Acentejo*

White Wine

Pedralonga Terra de Godos

*Albariño
D.O.: Rías Baixas*

Red Wine

Chivite Legardeta

*Syrah
D.O.: Navarra*

Sweet Wine

Paisaje de Las islas

*Malvasía Dulce
D.O.P.: Islas Canarias*

