



CANARY BLUEFIN TUNA  
THUNNUS THYNNUS

## TASTING MENU

70<sup>.00€</sup>  
per person

- Bread service, dips and apperitizer.

### *Raw dishes*

- Tuna Belly raw slices with citrus details and caviar.
- Tarantelo classic tartar in bone marrow with avocado, coriander and lime emulsion.
- Slightly smoky Loin with truffle, aged yolk and potato crunchy.

### *Stew dishes*

- Subocular fat ravioli, tuna broth and herbs oil.
- Upper back with toasted broth and anise puré.

### *Ended on ember*

- Sirloin with sea bernese sauce and smash sweet potato.

### *Desserts*

- Volcanic fried in butter bread with lemon peel ice cream.
- Local cheese, chocolate and orange bread, banana sweetie and seeds gofio roll.
- Sweet little details.

## Optional MARIDAJE

+25<sup>.00€</sup>  
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*

