



CANARY BLUEFIN TUNA  
THUNNUS THYNNUS

## TASTING MENU

70<sup>.00€</sup>  
per person

• Bread and dips.

### *Appetizers*

- Potatoes salad with tuna inner part crumbs.
  - Belly, orange and mint.
- Cripy mais, lean loin and boiled mojo sauce.

### *Main Courses*

- Top loin tartar, tomato and avocado.
  - Marineted with tubers tarantelo.
- Thunnus Thynnus tail caneloni, cauliflower and truffle.
- Upper back glazed, pumpkin and turmeric.
- Grilled sirloin, preserved leek, almonds and cheese.

### *Sweet side*

• Red fig texture.

Our cheesecake on the table.

• Chuches de El Ancla.

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## Optional MARIDAJE

+40<sup>.00€</sup>  
per person

### **Suelo Rustico**

*Amber Chutney Craft Beer*

*D.O.P. Islas Canarias*

### **Blanco Selección**

*Bodega Pago de Los Cercados*

*D.O.P. Islas Canarias*

### **Paisaje de Las Islas Rosé**

*Bodega Tajinaste*

*D.O. Abona*

### **Brisado Vento Origen**

*Bodega Vento*

*D.O.P. Islas Canarias*

### **La Fajana**

*Bodega El Sitio*

### **Licor de Mandarian**

*Vieja Licorería*

