

FORTUNATA

FROM THE GARDEN

Cornbread Bun
Cucumber and roses
Iced leaf

FROM THE SEA

Sancocho
Tuna grissini

Raw fish with Green tomato water and **WASABI**

BEETROOT with beurre blanc and dill oil

Sea urchin and scallop **CHAWANMUSHI**

WRECKFISH with mushroom escabeche and chlorophyll

TUNA belly in olive oil with sea toffee

Fried **PINK DENTEX** with broccoli, fennel and white chocolate

HONEY ice cream with garum and caviar

CITRUS cream with flower crisp

PETIT FOURS

90 € per person (7% IGIC taxes included)

JACINTA

FROM THE GARDEN

Green gazpacho / Cucumber and roses
Cornbread bun / Iced leaf

FROM THE SEA

Sancocho / Tuna grissini / Crispy moray eel

Raw fish with green tomato water and **WASABI**

OYSTER with citrus cream and hibiscus

DAIKON with seaweed cream and slushy apple

BEETROOT with beurre blanc and dill oil

Sea urchin and scallop **CHAWANMUSHI**

WRECKFISH with mushroom escabeche and chlorophyll

TUNA belly in olive oil with sea toffee

Fried **PINK DENTEX** with broccoli, fennel and white chocolate

HONEY ice cream with garum and caviar

CITRUS cream with flower crisp

Black olive, chocolate and **CHERRY** ice cream

PETIT FOURS

110 € per person (7% IGIC taxes included)

Beverages are not included in the menu price*