

TASTING MENU

Tomato tartare with chilled garlic and almond soup and langoustines.

Free-range egg cooked in low temperature in Boletus sauce and crispy ham.

Creamy rice with sea urchins, grilled strawberries and sea fennel infusion.

Red mullet fillets cooked in low temperature and liver sauce.

Beef cheeks cooked in vine shoot scent.

Pineapple soup with overlapped caramel and coconut foams.

Passion for chocolate.

Price: 45€/person (drinks are not included)

STARTERS

Hanami green salad. 10,00€

Mixed salad with langoustine croquettes. 12,00€

Vegetable wok with free-range chicken fingers. 12,00€

Tomato tartare with chilled garlic and almond soup and langoustines. 14,00€

Carpaccio of red prawn from Garrucha and mustard mayonnaise. 14,00€

Dentex fish tartare with beet. 16,00€

Foie with marinated artichokes and fried corn powder. 17,00€

Tuna sashimi with bread and tomato. 20,00€

SPECIALITIES

Free-range egg cooked in low temperature in Boletus sauce and crispy ham. 9,00€

Prawn croquettes and goat cheese. 9,00€

Grilled cuttlefish with liquorice sauce and its own ink. 13,00€

Iberian blade end pork loin meatballs with Raf tomato sauce. 14,00€

THE MEDITERRANEAN CEREAL

Creamy rice with sea urchins, grilled strawberries and sea fennel infusion. 14,00€

Soupy rice with Boletus. 15,00€

Rice with octopus from the Alboran Sea. 15,00€

Risotto with duck magret and foie. 16,50€

THE SEA... ONLY THE SEA

Red mullet fillets cooked in low temperature and liver sauce. 19,00€

Dentex fish cooked in low temperature with Tandoori mashed potatoes and red prawn scent. 20,00€

Amberjack fish Hanami style. 20,00€

Grilled wreckfish with pil-pil hake and cockles. 24,00€

MEATS

Beef cheeks cooked in vine shoot scent. 17,00€

Grilled Iberian blade end pork loin with red Swiss chard and quinoa cooked in ham soup. 18,00€

Grilled lamb loin and ribs with couscous and vegetables. 19,00€

Grilled ox sirloin steak with foie gras and caramelized pears. 22,00€

SWEET TEMPTATIONS

Pineapple cubes with coconut ice-cream and sweet foam. 7,00€

Fruit salad with iced apple. 7,00€

Pavlova cake Hanami style. 8,00€

Bread toast with cheese cream, apple and honey ice cream. 8,00€

Hot chocolate cake with vanilla ice cream and almond sauce. 8,00€