

EXPERIENCE

Tasting Menu

150 €

AMUSE – BOUCHE

Red Tuna Tartare Pizzeta
Creamy Cecina Croquette

FIRST COURSE

Sea Bass Cebiche
Ají Tiger's Milk and Coconut Milk

SECOND COURSE

Black Pasta with Carabinero Prawn

THIRD COURSE

Veal Medallion
Périgord Sauce and Foie Gras

DESSERT

Holy Week French Toast
Toasted Pistachio Ice Cream

Please inform us of any allergies or dietary requirements