

Victoria Menu

Oyster

Mango, ginger, yuzu, crispy black sesame

Scallop

Marinated in lime, pickled vegetables, yuzu mayonnaise, yellow 'aji' paste

Foie & Eel

Cream cheese from Uga, crumble of gofio, Apple Granny Smith

Seasonal Vegetables

Reduced chickpea broth, gofio cheese, turnip noddle

Mackerel

Cured in coriander-salt, tomato seeds, mustard, coriander 'mojo', citric broth

Barbarie Duck

Magret, zucchini and fennel purée, Marba Barrica ice cream

Flowers & Citrus

Orange blossom, roses, citrus, vodka

Jocoti

Raspberry and tomato sorbet, cheese from Uga farm, cream of goat milk yogurt, basil

Sensations

Chocolate, peanut, banana, coconut

69€ per person

39€ per person wine tasting of 5 wines

If you require we have an allergen guide for each of our dishes at your disposal.
Our staff will be delighted to assist you.

Tax included

Donaire Menu

Foie & Eel

Cream cheese from Uga, crumble of gofio, Apple Granny Smith 25€

Egg

Slow cooked egg, mashed potatoes, boletus and micuit velouté,
crystal bread with fig, truffle 20€

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Cherne with Onions

Black garlic, green olive powder, basil oil caviar 35€

Marinated Rib

Angus rib, roasted cauliflower purée,
caramel coated marcona almonds with paprika 40€

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Mango Thai

Creamy Lactée, confit of mango with ginger and chili,
citronella, lychee, coriander 10€

Versions of Cacao

Sponge cake at 70% pure chocolate, dulcify blond cream, brownie,
cocoa nib ice cream 12€

Half/Full Board

59€ per person for 6 courses	40€
55€ per person for 5 courses	35€
50€ per person for 4 courses	30€
45€ per person for 3 courses	25€

35€ per person wine tasting of 4 wines

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