



Mamá

MENU GASTRONOMICO



A THOUSAND LEAVES OF FERMENTED AQUANARIA SEA BASS

marinated with koji and prickly pear juice,
onion confit with orange and black garlic

16,00 €

SCALLOPS DELICATELY BRAISED WITH JOSPER,

dark background, truffle and phycoid sponge

18,00 €

OCTOPUS METEORITE WITH POTATO CREAM,

sweet chili sauce and candy salty

20,00 €

SEA FOIE AQUANARIA INGOT,

apricot and brioche

14,00 €

BALFEGO BLUEFIN TUNA TARTARE,

Ruby pink chocolate and solid extra virgin olive oil from Fuerteventura

19,00 €

LAMB AND CHAMOMILE CROQUETTES,

goat cheese cream, aromatic herbs and carrot gel

12,00€

IBERIAN DAM TARTARE AT LOW TEMPERATURE,

grilled mini brioche and red onion mayonnaise

16,00 €

CRACKER WITH IBERIC HAM PATA NEGRA,

tumaca water and Cantabrian anchovy

14,00 €

ARTISAN BREAD HANDMADE WITHOUT YEAST

accompanied by a saffron mayonnaise sauce, mayonnaise sauce with spirulina,
oil and salt from Fuerteventura

3,00€

VAT NOT INCLUDED

CARNAROLI RISOTTO,

shrimp from Fuerteventura, bluefin tuna rihaakuru and yuzu
18,00€

CARNAROLI RISOTTO,

sauce with iberic porc yakitori, fresh peas and dehydrated olives
18,00 €

HOMEMADE SPAGHETTI WITH SEA DEMI,

prawns marinated in prickly pear juice, crispy brioche bread, Cantabrian anchovies,
stracciatella cheese and yuzu
19,00€

IBERIAN PORC COOKED AT LOW TEMPERATURE AND MARKED WITH JOSPER,

beet bottom, braised fennel and anchovy veil Cantabric
28,00 €

WELLINGTON QUAIL PINK TIP,

dark background and pak choi
28,00 €

GRILLED BULL FILLET,

fermented cabbage and fresh porcini mushrooms
32,00 €

SEA BASS AQUANARIA WITH JOSPER,

fermented vegetables with koji, smoked
28,00€

AMBERJACK BLENDED WITH TENERIFE RED WINE,

bottarga, Bernese sauce and celery essence
32,00€

RUBY PINK CHOCOLATE INGOT,

mascarpone cream, solid olive oil, passion fruit and 24K gold
7,00€

YUZU AND MERINGUE TARTLET

7,00 €

POLVITO, COCOA SPONGE,

meringue and homemade ice cream
9,00 €

VAT NOT INCLUDED