

DEGUSTATION MENU
EL SUSURRO DE LOS ATUNES

Tarantelo with spherical olive
Diced white loin
Palate carpaccio and piparra chili pepper sorbet
Tuna and truffle toast
Loin and sea anemone
Descargamento with tomato aguachile
Tuna belly usuzukuri with sea urchin yolk
Descargado with passion fruit soup
Morrillo with pickled orange
Tuna belly with cauliflower
Roasted parpatana
Slow-roasted contramormo

Dessert

Green tea, yoghurt and citrus
(Drinks not included)

98 / pax

Pairing with sherry wines 65 / pax
Pairing with great Sherry wines 140 / pax

Price in €, VAT included

If you have any questions about allergies or intolerances ask to the staff. Wild blue fin tuna traditional trap from south Spain. Product frozen to -60° to prevent the anisakis.