

# **TASTING MENU**

## **THE WHISPER OF THE TUNAS**

Bluefin tuna landing cubes, mustard and soy emulsion  
Tuna palate slices, Payoyo cheese and crisp Andalusian bread  
Tuna and truffle toast  
Akami and nettle  
Nigiri duo  
Tuna loin tiradito with grape gazpacho and kaffir lime  
Otoro belly and mango aguachile  
Aburi sashimi, avocado and Sherry ponzu  
Peking-style brioche with parpatana (tuna collar)  
Tarantelo, potato and bone marrow pil-pil  
Morrillo, carrot and seaweed  
Contramormo, curry and edamame

### **DESSERTS**

Parmesan cheese, cured tuna (mojama) and quince  
Citrus, caviar and sparkling snow  
(Drinks not included)

**€150 per person**

Prices in euros, VAT included

Please ask our service team for information regarding allergens contained in our dishes and the possibility of adapting them to your dietary requirements or intolerances.  
Wild Almadraba Bluefin Tuna (traditional sustainable fishing method from southern Spain).  
Product deep-frozen at -60°C to prevent anisakis.