

# TASTE MENU

A GASTRONOMICAL EXPLORATION AND DELIGHT IN ALL THE POSSIBILITIES  
THAT CONTEMPORARY CUISINE HAS TO OFFER.

## HAMACHI CEVICHE

Coconut tiger milk and kaffir lime, hamachi and red onion

## VALENCIAN KALE SALAD

Kale, assorted tomatoes, tomato jelly, kumquat and candied cashew nuts

## FRESH BURRATA

Topped with pani puri filled with a tomato emulsion, sun-dried tomatoes and pine nuts

## GRILLED TIGER PRAWN

Atlantic Tiger Prawn, brava sauce and crispy shallots

## GRILLED HUACHINANGO

Red Huachinango , saffron marinera sauce, manila clam and squid ribbons

## BLACK ANGUS RICE

Grilled Rib Eye, exotic mushrooms QD presa stock

## BASQUE CHEESE CAKE

Made with Gorgonzola blue cheese, served as sliced per head

130.00 USD per person

