



Haydée
by Victor Sudrez

“ATLANTIC” MENU

THE BEGINNING

Artisan bread, bun from La Gomera, butters, and char-grilled “chorizo de perro”
Lupin beans
Tomato and basil kombucha
Fermented tomato

THE EXPERIENCE

Smoked “vieja” (Canary parrot fish) with macho-vinegar gazpachuelo,
Leek, chard and bone marrow
Aquanaria seabass in boiled mojo sauce and pil-pil foam
Goat meat in pork-lard sauce and wrapped in banana leaves

SWEET MOMENT

Pumpkin “tocinillo de cielo”
Petits fours

PRICE OF THE FULL MENU:

60 €/person

I.G.I.C. included

**Attention: all our dishes contain allergens (consult room staff)*



**Since we work with seasonal products only, the menu may be modified by the chef.*