



Haydée  
by Victor Sudrez

## TASTING MENU "ORIGIN"

### THE BEGINNING

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

### THE CLASSICS

Kimchi liquid croquette  
Chilled lychee dessert with pickled carrots  
Cherry caipirinha

### THE IDENTITY

"Vendimia" sandwich with mackerel  
Black potato stuffed with cheese and red mojo  
Rabbit in Canary salmorejo (marinade) and cactus paddle

### THE EXPERIENCE

Oyster with banana kimchi  
Smoked "vieja" (Canary parrot fish) with macho-vinegar gazpachuelo  
Canary prawns and ponzu made with their heads  
Flame-grilled small squid smothered in onions  
Seabass belly "txangurro" and caviar  
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"  
The Traveller  
Petits fours

### PRICE OF THE FULL MENU:

100 €/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.*