



Haydée  
by Víctor Suárez

## TASTING MENU “ORIGEN”

### Appetisers

Liquid kimchi croquette

Melon soaked in caipirinha

Lychee ice cream with pickled carrot

Oysters with coconut and chlorofyll white garlic

Squid tartar with green mojo mayonnaise and fennel ponzu

Thin slices of wagyu with Café de Paris emulsion and mushrooms in Asian marinade

Charcoal-grilled scallops covered in Canary Island stew broth and mini brussel sprouts

Salted monkfish with casserole broth

Canary Island salmorejo pigeon served with potato terrine and tripe-stuffed pasta

Pina colada

Trip to Asia

### PRICE OF THE FULL MENU:

85 €/person

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

