

MESTÍS

ORIGEN

A TRIBUTE TO WHERE EVERYTHING BEGINS

APERITIF

Kalamata, Cantabrian anchovy 00 and crispy cassava

Kalamata mousse, Cantabrian anchovy (00 grade) and crispy cassava toast

A bold and precise opening. The salinity of the anchovy meets the richness of Kalamata, awakening the palate with a clean, crisp contrast.

STARTER

Coastal squid, tamarind and Sa Pobla avocado

Crispy coastal squid with tamarind leche de tigre and avocado

The sea takes the lead through freshness. Tamarind's acidity balances the texture of the squid, bringing tension and preparing the palate for the grill.

MAIN COURSE

Grilled corvina, jalapeño and lime

Josper-grilled corvina with charred jalapeño, lime and plantain tempura

The heart of the journey. Fire defines the dish, adding depth and character, while citrus and gentle spice create a vibrant balance.

DESSERT

Chocolate, strawberry and toasted meringue

Chocolate tart with candied strawberry and toasted meringue

A refined finish where richness meets freshness, leaving a lasting and elegant impression.

60€ per person
(VAT included)