

TERRITORY MENU

A trip to our destiny, Canary Islands.
12 courses which radiate territory

SNACKS

- Sweet potato and critics
- Pickled avocado
- Tomato and tamarillo

IN THE KITCHEN

- Parrot fish, vinegar and potato

ON THE TABLE

- Limpet, pumpkin and goat
- “Gallo cochino” fish, smoked cheese and yellow pepper
- Egg, black pig and coriander
- Canarian cow and lettuce bud

THE SWEET PART OF THE SALT

- Avocado, apple, lime, peppermint, papaya, “listán negro” and goat
- Sweet potato, corn, honey, lime, basil and soursop

SWEETIES

- | | |
|----------------|----------------|
| Banana | Pork rinds. |
| Pineapple | Honey |
| Date | Malvasia grape |
| Paprika cheese | |

55 € IGIC included

MICROCLIMATES AND CURRENTS MENU:

A trip through more than 200 different climates
which define the Canarian personality

SNACKS

- Sweet potato and critics
- Pickled avocado
- Tomato and tamarillo

IN THE KITCHEN

- Parrot fish, vinegar and potato

ON THE TABLE

- Garlic and onion
- Limpet, pumpkin and goat
- “Gallo cochino” fish, smoked cheese and yellow pepper
- Egg, black pig and coriander
- Baby goat, tamarillo, garlic and skins
- Canarian cow and lettuce bud

THE SWEET PART OF THE SALT

- Avocado, apple, lime, peppermint, papaya, “listán negro” and goat
- Sweet potato, corn, honey, lime, basil and soursop

SWEETIES

- | | |
|----------------|----------------|
| Banana | Pork rinds. |
| Pineapple | Honey |
| Date | Malvasia grape |
| Paprika cheese | |

76 € IGIC included



ABORIGEN
cocina de archipiélago