



T A S T I N G
M E N U

Yucca, creamy pickled aubergine, marinated red peppers and cheese

Creamy chimichurri, tomato, and lemon

Typical Argentinean manioc flour bread

Crayfish, creamy cornflour and pomodoro sauce

White sea bass with grilled vegetables

Cow sweet bread served with creamy lemon and spinach

Iberian pork with creamy lentils and roasted baby onion

Caramelized pineapple sorbet, red pepper and pisco sour

Orange peel pie, with pear and lime leaf ice cream

Price per person 67€ IVA (tax) included

Wine pairing 27€ per person

This menu is to be served for all diners on the table

Jefe de Cocina
Mauricio Giovanini



M E S S I N A
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Yucca, creamy pickled aubergine, marinated red peppers and cheese

Creamy chimichurri, tomato, and lemon

Typical Argentinean manioc flour bread

Sea urchin mi-cuit and celery root water

Marinated shrimp with bacon and tomato juices

Lobster

Part 1 served in sauce Américaine

Part 2 as a coconut soup

Garganelli cooked in mirepoix stock served with aubergine and goat cheese

Warm turbot cooked in a traditional Spanish way served with edamame and creamy toasted garlic

Entrecote steak, potatoes and creamy pesto

Caramelized pineapple sorbet, red pepper and pisco sour

Roasted red apple ice cream with Oloroso sherry sabayon

Creamy black and milky chocolate, dulce de leche and peanut

Price per person 85€ IVA (tax) included

Wine pairing 38€ per person

This menu is to be served for all diners on the table

Jefe de Cocina
Mauricio Giovanini.



T A S T E
T E A S E R S

Sea urchin mi-cuit and celery root water
12€

Marinated shrimp with bacon and tomato juice
13€

Squid roe with Noisette butter and caviar
12€

Thin slices of cured Iberian pork, creamy chili and
macadamia nut yogurt
10€

S T A R T E R S

Scarlet shrimp, creamy cornflour and Pomodoro sauce
22€

Boned lobster served in sauce Américaine and warm
Thai coconut soup
24€

Garganelli cooked in mirepoix stock, served with
aubergine and goat cheese
19€

Cow sweet bread served with creamy lemon and
spinach
21€



MAIN COURSE

Grilled white sea bass with grilled vegetables
26€

Red mullet with smooth pickled emulsion
28€

Iberian pork with creamy lentils and roasted baby
onion
27€

Black Angus entrecote steak with potatoes and
asparagus
29€

Pigeon from Bresse with creamy toasted garlic, sweet
potatoes, onion sponge bread and foie gras sauce
30€

DESSERTS

Caramelized pineapple sorbet, red pepper and pisco
sour
9€

Ricotta and orange peel pie, with pear and lime leaves
ice cream
10€

Roasted red apple ice cream with Oloroso sherry
sabayon
10€

Creamy black and milky chocolate, dulce de leche and
peanut
10€

Cheese selection
12€