

TASTING MENU

40€ per person, min 2 people.
THE MENU PRICE DOES NOT INCLUDE DRINKS

Prepare your senses for a unique journey through the flavors of the world. Each dish will transport you to a different destination, combining authentic ingredients and culinary techniques from distant cultures. From the freshness of the Mediterranean to the exotic aromas of Asia and the intense flavors of the Iberian Peninsula, this gastronomic tour is an adventure of taste, color, and aroma. Perfect for those who love to explore, savor, and be surprised.

CHEF'S ENTREE AND BREAD SERVICE

LA MIRINZANA

Smoky eggplant cream with fried eggplant, pesto, Alghero aioli, and Pecorino cheese cream. A creamy and smoky combination that unites tradition and Mediterranean flavor.

[1,7,8]

MARCO POLO

Smoked salmon, avocado in kabayaki sauce, sweet and sour red cabbage, red mizuna, marinated ginger, and basil yogurt cream. It evokes journeys and flavor discoveries, harmoniously combining Mediterranean and Asian elements.

[1,4,6,7,8,12]*

TOSCANA DIVINO

Mezzi paccheri with Tuscan ragù of shredded beef and onion, accompanied by Parmesan cream and Pecorino shavings. A comforting dish, full of flavor and Italian tradition.

[1,7] *

ORO IBERICO

Braised Iberian pork cheeks, served with pumpkin cream, mushrooms, and green bread. A juicy and flavorful dish that combines tradition, taste, and the highest quality Iberian pork.

[1,9,8] *

AGUA CAFE

Coffee-flavored brioche bread in the Barraquito style, accompanied by white chocolate namelaka, hazelnut crumble and fresh raspberries.

[1,3,7,8,12]

STARTERS

LA VACA SABROSA

17€

Roast beef of beef fillet with parmesan cream, mixed sprouts, hazelnuts and pesto. A delicate and flavorful combination, with fresh and aromatic notes.

[1,7,8,9,10] *

LA BONITA

16€

Bluefin tuna tartare with burrata stracciatella, Mediterranean panure, and roasted tomato cream. One of our most iconic and historic dishes—fresh, creamy, and bursting with flavor, simply unmissable!

[1,4,7] *

RECUERDO DE UN VIAJE A MEXICO 16€

Grilled tuna with soy and orange, strawberries in aguachile, guacamole and crispy corn. A fresh and surprising blend of Latin-Mediterranean flavors.

[1,4,6,8] *

ALCACHOFA POP

12€

Fried artichoke on a bed of pecorino romano cheese fondue with lime and Sichuan pepper. A crispy and creamy fusion with a citrusy and exotic touch.

[1,7,8]

LA MIRINZANA

14€

Smoky eggplant cream with fried eggplant, pesto, Alghero aioli, and Pecorino cheese cream. A creamy and smoky combination that unites tradition and Mediterranean flavor.

[1,7,8]

MAIN DISHES

MAMMA ANNA

15€

Rice, potatoes, Pecorino cheese, parsley, pepper, and cherry tomatoes, baked in terracotta casseroles following a traditional Apulian recipe. A dish full of flavor and tradition.

[1,7]

TOSCANA DIVINO

17€

Mezzi paccheri with Tuscan ragù of shredded beef and onion, accompanied by Parmesan cream and Pecorino shavings. A comforting dish, full of flavor and Italian tradition.

[1,7] *

MARCO POLO

20€

Smoked salmon, avocado in kabayaki sauce, sweet and sour red cabbage, red mizuna, marinated ginger, and basil yogurt cream. It evokes journeys and flavor discoveries, harmoniously combining Mediterranean and Asian elements.

[1,4,6,7,8,12] *

ORO IBERICO

20€

Braised acorn-fed Iberian pork cheeks, served with pumpkin cream, mushrooms, and green bread. A juicy and flavorful dish that combines tradition, taste, and the highest quality Iberian pork.

[1,9,8] *

SALADS

PULP - SALAD

16€

Mediterranean octopus salad. Grilled octopus with tender potatoes, accompanied by basil, sun-dried tomatoes, olives, and crunchy almonds. Fresh, flavorful, and full of character.

[1,4,8,14] *

POLLITO 67

15€

Chicken salad with confit cherry tomatoes, parmesan shavings and croutons. Pure freshness and classic flavor in every bite.

[1,7] *

LA CABRITA

14€

Goat's ricotta cream with mixed lettuce and sprouts, fresh seasonal fruit, almonds and croutons. A fresh and creamy salad, with contrasting textures and natural flavors.

[1,7,8]

PUGLIA - TENERIFE

14€

Creamy burrata, Mediterranean crumble and fresh tomatoes with pesto — caprese like you've never tasted it before.

[1,7,8]

TAPAS

IBERIAN HAM CROQUETTES [6 UNITS] 10€

COD CROQUETTES [6 UNITS] 10€

BLUE CHEESE CROQUETTES [8 UNITS] 10€

CHICKEN CROQUETTES [6 UNITS] 10€

PATATAS ARRUGADAS 6,50€

PIMIENTO PADRÓN 6€

CLASSIC FOCACCIA WITH TOMATO 8€

OLIVE BREAD WITH TOMATO 5,40€

FRENCH FRIES 5€

KIDS

GRILLED CHICKEN BREAST WITH 12€
POTATOES

PASTA OF THE DAY [RAGU, PESTO,
TOMATO] 10€

FOCACCIA'S[©]

APULIA

15€

Homemade focaccia filled with octopus, burrata, sundried tomatoes, olives, potatoes, lettuce

[1,7,14]

IBERICA

14€

Homemade focaccia filled with Iberian - ham, tomato, mozzarella, lettuce

[1,7]

SARDA

12€

Homemade focaccia filled with fried aubergines, Algherese agliata, Pecorino cheese cream, lettuce

[1,7]

RI-MARGHERITA

10€

Homemade focaccia filled with burrata, roasted tomato cream, Genovese pesto, tomatoes, lettuce

[1,7,8]

DESSERTS

HOMENAJE A TENERIFE

6,90€

Banana cooked with rum, vanilla, cardamom and cinnamon, served over a salty peanut crumble, with tamarind sauce and peanut cream. A dessert full of exotic aromas and irresistible textures.

[1,3,7,8]

AGUA CAFE

6,90€

Coffee-flavoured brioche bread in Barraquito style, served with white chocolate namelaka, hazelnut crumble and fresh raspberries.

[1,3,7,8,12]

APHRODITE

6,90€

77% dark chocolate mousse with passion fruit gelée, coconut and almonds with smoked paprika. An intense, exotic dessert full of contrast between sweet, acidic and smoky notes.

[1,7,8]

VEGAN

MEDITERRANEAN SALAD

13€

A fresh mixed salad with artichokes, roasted potatoes, confit cherry tomatoes, and fried eggplant. Roasted tomato cream and crunchy sun-dried tomato breadcrumbs complete this explosion of Mediterranean flavors.

[1]

PUMPKIN CREAM

12€

Pumpkin cream, toasted hazelnuts, mushrooms sautéed with garlic and parsley, croutons and green bread

[1,8]

5 TOMATOES

14€

Mezzi paccheri pasta sautéed with 5 types of fresh tomatoes and roasted tomato cream

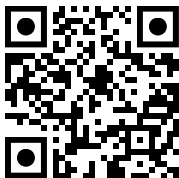
[1]

VEGAN FOCACCIA

12€

Focaccia filled with iceberg lettuce, artichokes, olives, sun-dried tomatoes and pumpkin cream

[1,7,8]



DRINKS MENU

List of Allergens

1. **Cereals containing gluten**
2. **Crustaceans**
3. **Eggs**
4. **Fish**
5. **Peanuts**
6. **Soybeans**
7. **Milk**
8. **Tree nuts**
9. **Celery**
10. **Mustard**
11. **Sesame seeds**
12. **Sulphur dioxide and sulphites**
13. **Lupin**
14. **Molluscs**