MENU
CHRISTMAS II

Welcome glass of cava

APPETIZER
Bluefin tuna tartare, pumpkin cream, and almond praline with corn and aniseed crisp

STARTER
Cod brandade mille-feuille with hollandaise sauce and poached egg
with smoky notes

FIRST COURSE
Wreckfish loin confit in Lanzarote extra virgin olive oil, pil-pil style

SORBET
El Hierro pineapple and coriander sorbet

SECOND COURSE
Suckling lamb shoulder ingot on a demi-glace of its bones and cocoa, with celeriac
and licorice purée

DESSERT
Pistachio crème anglaise mille-feuille with candied fruit ice cream

Assortment of Christmas sweets

DRINKS
DO Lanzarote Wine

Mineral water, beer, soft drink, or juice

Coffee or infusion

Castillo bread service with flavored butter

75 € per person · IGIC incluided