

# APERITIFS

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## BREAD

Natural sourdough bread

Bread with tomato 3,5/Pers

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## IBERIAN HAM 5 JOTAS

100% acorn fed Iberian ham 5 Jotas 28

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## OYSTERS

Natural oyster 8

Oyster with caviar 18

Oyster with apple aguachile 10

Oyster with sangrita 10

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## ALMOND & CAVIAR

Almond milk sorbet with caviar 20

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## CAVIAR 30gr

With brioche and sour cream 120

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## CAVIAR 100gr

With brioche and sour cream 400

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## CAVIAR 500gr

With brioche and sour cream 2.000

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# FROM THE EARTH

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## APPLE AGUACHILE

Granny Smith apple aguachile, Xnipec onion foam, coriander oil and fried corn

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18

## COCONUT AJOBLANCO

Coconut ajoblanco, Malibu soaked pineapple, fresh mango, greek yogurt and toasted almond

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20

## BEETROOT SALAD

Beetroot and raspberry jelly, stracciatella, pomelo, toasted pistacchio, milk serum and olive oil ice cream

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20

## CHARCOAL WATERMELON WITH TOMATE

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## CHARCOAL GRILLED GUACAMOLE

Guacamole cooked on the spot with crunchy chickpeas, tomato and coriander powder  
\*For the wildest ones, with pork rind and tomato powder

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20

## GRILLED VEGETABLES

With romesco sauce

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25



# FROM THE SEA

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## PRAWNS CARPACCIO

With aguachile sauce 30

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## KING CRAB SALAD

King Crab salad with yuzu mayonnaise, creamy chipotle and avocado 40

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## HAMACHI AND MOQUECA TIRADITO

Hamachi sashimi marinated in soy and yuzu, moqueca, coriander oil and fried corn 30

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## TUNABELLY

With confit onion and fried onion 60/500Gr  
120/1Kg

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## SEA BASS IN BANANA LEAF

Sea bass filet, Tom Kha Kai and green papaya salad 38

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## "ALL I PEBRE" LOBSTAIR

One-sided cooked lobster with "bullit de peix" sauce and Ibizan herbs 150/Kg

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## CHARCOAL GRILLED KING CRAB WITH SPICY MOUSSELINE

Josper cooked King Crab with spicy mousseline 70

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## FRIED TURBOT (Min 2 pax)

With yuzu mayonnaise 110/1Kg

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# FROM THE JUNGLE

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## ANGUS SHORT LOIN

Josper cooked short loin with Primor potatoes and Padron green peppers

100/150gr

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## ANGUS TOMAHAWK

Josper cooked tomahawk with Primer potatoes and Padron green peppers

160/4pax

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## LAMB SHOULDER KEBAB

Glazed lamb shoulder, tzatziki sauce and pico de gallo on pita bread

90

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## WAGYU PICANHA WITH ANTICUCHO SAUCE

Josper cooked marinated picanha with anticucho sauce and living lettuce

120/4pax

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## GRILLED CHICKEN (Min 2 pax)

Marinated with herbs

55/1,1Kg - 1,4Kg

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# PIZZAS

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## TRUFFLE PIZZA SANTA

Josper mass, stracciatella and summer truffle

90

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## CAVIAR PIZZA SANTA BY RAFA ZAFRA

Josper mass, stracciatella and Osetra caviar ( 60gr )

150

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# CAVIAR MENU

## CAVIAR TIN

With brioche and sour cream

## OYSTER WITH CAVIAR

## SMOKED SALMON AND CAVIAR TOAST

Smoked salmon and payoyo cream  
on a seaweed crunchy toast

## STEAK TARTAR AND CAVIAR

Angus beef tenderloin emulsified with tartar sauce

## KING CRAB AND CAVIAR SALAD

King Crab meat, yuzu and chipotle mayonnaise,  
avocado and coriander

## HAMACHI AND CAVIAR TIRADITO

Hamachi tiradito, moqueca, fried corn and coriander

## GRILLED KING CRAB WITH CAVIAR

Grilled King Crab with spicy mousseline

## INCLUDED DESSERTS (1)

Caipirinha jelly

Almond and caviar

Fruit Boat

Payoyo Cheese Wafer

Chcolate and Frangelico soufflé

Vinyl



# DESSERTS

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## CAIPIRINHA GUMMY

Caipirinha jelly 2,80

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## FRUITS BOAT

Mango and lime sorbet with chamoy and tajin, coconut sorbet, pine nuts, coconut water and lime, passionfruit sorbet with passionfruit jelly, infused with cocoa and mint 20/pax

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## “HORCHATA Y FARTONS”

Creamy tiger nut milk with chocolate and candied orange filled pate a choux 20

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## FIG AND FIG LEAVES

Crunchy sesame base, frozen yogurt powder, fig leave oil, pickled fig, fresh fig and caramelized pecan nuts 25

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## PAYOYO CHEESE WAFER

Butter and caramel crunchy, payoyo cheese cream, Dulce de Leche and fried almond 30

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## CHOCOLATE AND FRANGELICO SOUFFLÉ

Frozen chocolate and Frangelico foam, warm salted caramel foam and hazelnut praline with Paillete Feuilletine 25

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## AMNESIA VINYL

22

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