

## OUR STARTERS AND SALADS

- BRAISED OCTOPUS WITH A VARIETY OF CANARIAN” ALMOGROTES” OF MASCARPONE, CANARIAN POTATOES ON SQUID INK CRUMBLE... ..15,50
- KING PRAWNS SAUTÉED ON A BED OF GREEN THAI CURRY EMULSIÓN, BASIL OIL AND COCONUT FOAM.....13
- FRESH CANARIAN FISH AND PASSION FRUIT CEVICHE, WITH AVOCADO TARTAR, CANDIED CASSAVA, SWEET POTATO AND ROASTED CORN.....13,50
- DUCK FOIE GRAS TERRINE WITH COCOA TEARS, LIME CAVIAR, AMARETTO JELLY AND CRUSTY HERB BREAD.....13,50
- TUNA CARPACCIO ON TOMATO PULP, WITH APPLE VINAIGRETTE, GINGER , PINE NUTS, AND GREEN MUSTARD ICE CREAM.....12,50
- PORCINI MUSHROOM BOURGUIGNON, WITH GRILLED DUCK FOIE AND EGG COOKED AT LOW TEMPERATURE.....14
- VENISON CARPACCIO MARINATED IN HERBS, WITH DUCK FOIE SHAVINGS, FIG VINAIGRETTE AND ROAST CORN.....12,50
- SALAD 56: BUFFALO MOZZARELLA CHEESE,BRESSAOLA, ORANGE, POMEGRANATE, PARMESAN AND HERBS VINAIGRETTE ....12
- WARM VEGETABLE SALAD COOKED IN VACUUM, OVER HUMMUS AND BEETROOT CRUMBLE, WITH ARGAN OIL AND TONKA BEAN AIR.....11
- SPHERES OF TERROR BLACK PUDDING ON A SABAYON OF DARK BEER, PICKLED RED ONION AND OSMOTIC APPLE....12

## FROM THE SEA.....

- CANARIAN FISH OF THE DAY MARINATED IN MISO AND GRILLED, CAVA & YUZU SAUCE, AND CRUNCHY LOTUS ROOT ....21
- “SEA-MOUNTAIN” OF GRILLED SCALLOPS AND IBERIAN PORK, ON SAUTEED RED QUINOA, WITH MICRO VEGETABLES AND FLAVORED PUMPKIN ....18,50
- SQUID STUFFED WITH TRUFFLED RISOTTO, FOIE GRAS SHAVINGS ON A PUREE OF ONION& SQUID INK , WITH CRUNCHY BASIL CAKE.....19,50
- BAKED LOIN OF COD WITH GRILLED KING PRAWNS ON A BED OF "AJOARRIERO SAUCE"( TOMATO, ONION, GARLIC AND PAPRICA).....20
- NORWEGIAN SALMON BAKED IN GINGER AND LIME PAPILOTE ON A BED OF LEEKS CONFIT IN CHARDONNAY WINE ....19,50

## OUR BEST MEAT

- “SIMPLY MEAT”GRILLED BEST GALICIAN BEEF SIRLOIN , TRUFFLE OIL AND SMOKED SALT FLAKES.....25
- SUCKLING LAMB MEATBALLS WITH ORIENTAL FLAVORS, AUBERGINE ZAALOUK, BLACK TRUFFLE, AND SAUTÉED MINI VEGETABLES ....19
- BEEF CHEEKS STEWED IN RED WINE & CLOVES WITH GLAZED IBERIAN PANCETA, ON A PUREE OF CHEACKPEA & SAUTEED MINI VEGETABLES ..20
- ROASTED WILD BOAR SIRLOIN WITH WILD BERRY SAUCE, GRILLED PINEAPPLE, SALTY COCOA CRUMBLE AND BRAISED ENDIVE....21
- CALMA CHICHA STEAK TARTAR, WITH FOIE SHAVINGS, LOW TEMPERATURE COCKED EGG, GREEN MUSTARD , CANDIED BEETROOT AND TRUFFLE.....18

## OUR SWEET TEMPTATIONS FROM OUR “PASTRI-CHEF” .....

- SEMI-COLD WALNUT MOUSSE, MUSCATEL SPHERICAL, AMARETTO MACARONS, AND TEXTURED CHOCOLATE...8,50
- CALMA CHICHA’S STYLE TIRAMISÚ .....8
- ICE CREAM AND SORBETS OF THE WEEK .....6
- LEMON PIE IN THE MANNER OF OUR "PASTRY CHEF" YAZAEL ...8,50
- "CRÈME BRÛLÉE" IN OUR OWN WAY; WITH CRUNCHY VANILLA SPONGE CAKE, TROPICAL PINEAPPLE ICE CREAM AND CRUNCHY CHOCOLATE...8,50
- UMMM SOMETHING THAT SEEMS “BASIC” .....: BREAD, CHOCOLATE, OLIVE OIL, AND SALT FLAKES....8,50