



**APONIENTE**

## **Salty snaks**

**Sea bass skins crispy biscuit roll / Oysters & liquor / Shrimp fritter**

## **Salty sea**

**Royal sea cucumber, adobo**

**Cephalopods roe**

**Striped shrimp, green leaves**

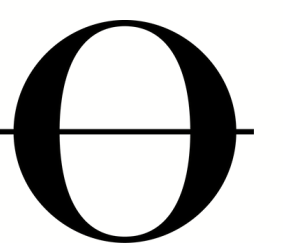
**Grey mullet, corn**

**Razor clams & green peas, marinera**

**Baby squid, garlic**

**Marine stew Bluefin tuna tendons**

**Cuttlefish & potato stew**



**Sweet sea**

**Sea silk**

**Katsuobushi & cocoa**

**Marine soya**

**20,000 leagues under the sea**

**Coffe time**

**Tuna bone marrow & lemon**

**Kraken**

**Marine nicotine**

**Kola seaweed**

**Tasting menu: 310€**

**NoLo pairing: 150€**

**Wine pairing: 180€**

**Non Plus Ultra pairing: 300€**

**\*Prrice per person, VAT included**

