

SECOND STOPOVER

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| Grilled pumpkin with stracciatella and pipián | 12,00 |
| Candied artichoke and leeks with nuts and romesco sauce | 16,00 |
| Brioche stuffed with San Carlos prawn | 14,00 |
| Sweet and sour Duroc pork ssam (Lu Rou Fan) | 14,00 |
| Crispy glass shrimp with ham and Calaf egg | 16,00 |
| Peking duck cannelloni with bechamel and hoisin sauce | 12,50 |
| Sausage and foie rice, assorted mushrooms and gorgonzola cheese | 24,00 |
| Lower California style fish taco 3 units. | 16,00 |
| Piglet taco with mole | 23,00 |

POINT OF NO RETURN

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| "Zarandeado" (Narayit Style shaken grilled fish) of white fish | 30,00 |
| Hake cheeks with pil pil sauce | 24,00 |
| Grilled octopus with "anticuchero" marinade and its cause | 23,00 |
| Eggplant foie eel | 26,00 |
| Wagyu tartare with Pont Neuf potatoes | 24,00 |
| Wagyu with shitake batashoyu | 32,00 |
| Mutton Korma with lamb (curry lamb) | 19,00 |

DESSERTS

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| Caramel coulant with smoked milk ice cream | 7,00 |
| Chocolate cake with hazelnut praline and chocolate ice cream | 8,00 |
| Mascarpone and tonka bean flan | 6,00 |
| Lemon pie | 7,50 |

ETNIKA

BY EVER CUBILLA

A space inspired by travels and markets from around the world, where we invite you to experience our way of interpreting flavors, techniques, and products from different cultures.

This season, we aim to take our guests on a journey across various latitudes, with a deeper focus on Latin America and Asia, using seasonal ingredients.

Welcome aboard, fasten your seatbelts, and let's enjoy this journey together!

PREPARING FOR THE TRIP

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| Acorn fed Iberian Ham | 28,00 |
| Anchovies from Castro Urdiales, with toast and seaweed butter | 4,00/unid |
| Cuttlefish stew croquette and its ink as they do it in Cádiz | 3,50/unid |
| Seasonal Mushroom croquette | 3,50/unid |
| Lechon kawali with BBQ sauce and chalaca | 9,80 |
| French oyster, Marennes Olerón | |
| With ponzu sauce | 5,50/unid |
| With passion fruit "Leche de Tigre" | 5,50/unid |
| Grilled Queen Scallop with Majorcan Sausage | 4,50/unid |

FIRST STOPOVER

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| Tuna Vertical | 35,00 |
| Poisson cru a la Tahitienne | 21,00 |
| Hamachi Usuzukuri | 24,00 |
| Sashimi Assortment | 38,00 |
| Bluefin Tuna Tartare | 16,00 |