

Our goal in this short journey is to introduce our offering and convey our philosophy and way of viewing local gastronomy and other cultures. We invite you to explore together some of the places that have inspired our proposal.

Boarding Gate

Anchovies from Castro Urdiales, with toast and seaweed butter Cuttlefish stew croquette and its ink as they do it in Cádiz Piglet kawali with BBQ sauce and chalac

Coastal Villages

Poisson cru a la Tahitienne French oyster, Marennes Olerón

Half of the Journey

Sweet and sour Duroc pork ssam (Lu Rou Fan) Peking duck cannelloni with béchamel and hoisin sauce

Final Destination

Ensenada-style corvina taco from the Ebro Delta Grilled Wagyu with shiitake sauce

A Sweet Memory

Mascarpone flan with tonka beana Chocolate sponge cake with hazelnut praline anglaises

The menu will be served for the entire table, except for children. Drinks not included.



In this journey, we have planned several stops to showcase our gastronomic offerings. Our approach towards the diner has been to open a range of products and convey what inspires us: "the markets."

Boarding Gate

Peking duck cannelloni with bechamel and hoisin sauce Anchovies from Castro Urdiales, with toast and seaweed butter Cuttlefish stew croquette and its ink as they do it in Cádiz French oyster, Marennes Olerón

Mandatory Stop

Sashimi Assortment San Carlos Lobster Brioches Eggplant foie eel

Disembarking

Grilled octopus with "anticuchero" marinade and its caus Wagyu tartare with Pont Neuf potatoes Burgos Suckling Pig Tacos with Guajillo Mole

A Sweet Memory

Caramel coulant with smoked milk ice cream Lemon pie