



Christmas

M E N U

Welcome Reception

Cava toast

Gran Reserva Cava served upon arrival.

Accompanied by a festive nod from the chef.

STARTER

Cured cod, yuzu, citronella, ginger, and coriander
on chilled volcanic stone.

Main Course (Choice)

Aged beef entrecôte grilled, chimichurri sphere,
and Canarian wrinkled potatoes with soft mojo.

Slow-cooked hake with fresh local garlic, silky
Canarian potato purée and aerated green mojo.

A CANARIAN GIFT: A TRADICIONAL DESSERT

Soft nougat-filled gofio-almond sweet with edible
gold leaf, served on warm volcanic stone.

DESSERT

Mandarin panna cotta, fresh jelly, crumbled Tejeda
biscuit, and chilled candied mandarin cream.



A festive border made of various Christmas cookies (bells, stars, snowflakes, and gingerbread men) and green pine branches with needles, framing the top and sides of the menu.

Christmas

M E N U

VEGAN - VEGETARIAN

WELCOME RECEPTION

Cava toast

Gran Reserva Cava served upon arrival.

Accompanied by a festive nod from the chef.

STARTER

Vegetarian: Canarian tomato carpaccio with yuzu caviar and fresh herb vinaigrette.

Vegan: Red wakame salad with Canarian citrus fruits and sesame oil.

MAIN COURSE

Terrina templada de calabaza y almendra

Con queso majorero, cebolla morada y jugo vegetal oscuro.

Vegan version available upon request.

A CANARIAN GIFT: A TRADICIONAL DESSERT

Soft nougat-filled gofio-almond sweet with edible gold leaf, served on warm volcanic stone.

DESSERT

Belgian chocolate sphere with coconut and hot clove and coconut sauce