

PICO NEGRO

COCKTAILS & GRILL

ESENCIA DE BRASA

65.00€

CANARIAN POTATO CREAM

Served in different textures

FOIE MICUIT MILLE-FEUILLE

Goat cheese, apple and guava

SMOKED IBERIAN PORK TATAKI

Classic pork flavours with a modern touch of cured soy

MARINATED CHERNE

Grilled spring onion and romesco sauce

IBERIAN PORK TENDERLOIN

Iberian pork belly, confit mushrooms and pork crackling

HOMEMADE SMOKED OLIVE OIL ICE CREAM

Smoked Arbequina olive oil ice cream with crunchy blueberries

The tasting menu will be served for the entire table



PAGA AQUÍ CON PUNTOS
MELIÁREWARDS
Infórmate en recepción.

250 € = 1€/\$