

MENÚ 4 MANOS

Dani

SMOKEDROOM

PAN BRIOCHE (SR)

Mantequilla de levadura tostada, aguacate asado

QUISQUILLA (SR)

Mantequilla tostada, yuzu kosho

AFILANDO EL LÁPIZ D

Yogur de foie, naranja escabechada, virutas de anguila ahumada

TOMATE NITRO DE TOMATE ASADO D

Gaspacho verde, tartar de quisquillas

TOMATE NITRO DE ESTURIÓN AHUMADO (SR)

Crema de raifort, caviar

TARTAR DE CHULETA D

Consomé de rabo al Jerez, trufa negra

ESPARDEÑA A LA BRASA (SR)

Jugo de callos, gochujang

OLLA GITANA DE TENDONES Y MOLUSCOS D

Calabaza, hierbabuena, sauco

GALETE DE ATÚN A LA BRASA (SR)

Jugo de rabo de cerdo, caviar a la brasa

PATO ASADO D

Remolacha, jugo de cereza negra

CALABAZA ASADA (SR)

Mandarina, pipas

NUTELLA DE PISTACHO D

Brioche casero



4 HANDS MENU

Dani

SMOKED ROOM

BRIOCHE BREAD (SR)

Toasted yeast butter, roasted avocado

SCARLET SHRIMP (SR)

Toasted butter, yuzu kosho

SHARPENING THE PENCIL D

Foie yogurt, pickled orange, smoked eel shavings

NITRO SMOKED TOMATO D

Green gazpacho, scarlet shrimp tartare

NITRO SMOKED STURGEON TOMATO (SR)

Horseradish cream, caviar

RIBEYE TARTARE D

Oxtail consommé with sherry, black truffle

GRILLED SEA CUCUMBER (ESPADENYA) (SR)

Tripe jus, gochujang

GYPSY STEW OF TENDONS AND MOLUSKS D

Pumpkin, spearmint, elderflower

GRILLED TUNA GALETTE (SR)

Pork oxtail jus, grilled caviar

ROAST DUCK D

Beetroot, black cherries jus

ROASTED PUMPKIN (SR)

Mandarin, pumpkin seeds

PISTACHIO NUTELLA D

Homemade brioche

