



Minimum 2 people | 70€ pp - A prior reservation through Web Azahar is required at least 24 hours in advance and indicating the gift voucher number.

Starters

Eggplant Hummus with sesame, soy and maple syrup dressing, accompanied by candied ginger and carasau bread

Tropical salad with hydroponic lettuce, avocado, orange, mango, red onion, jalapenos and yogurt sauce with herbal citrus soy

From the earth

Low temperature Iberian pork finished in a charcoal oven, with manzanilla wine sauce and pine nuts, accompanied by potato millefeuille

Cellar

Water, soft drinks and beers

Cava "Codorníu Cuvée Original Rosée"
D.O. Cava

White wine "Encina del Inglés" D. O.
Sierras de Málaga

Red wine "Niño León" D. O. sierras de
Málaga

Coffee and infusions

Appetizer

Homemade cuttlefish croquette in its ink on seaweed wakame and gratin soy alioli

From the sea

Red tuna tataki marinated with citrus ponzu sauce, accompanied by roasted vegetables and Katsubushi

Dessert

"Torrija" of brioche bread with caramelized orange custard and meringue milk ice cream
