



CHRISTMAS MENU

Menú de Navidad

almar
TENERIFE
Gastro - Sentidos



Christmas menu

CHEF'S APERITIFS

SEA BASS CEVICHE

raspberry mango coconut and wasabi

FISH & SEAFOOD BOUILLABAISSE

Thai style

SCALLOP

reduction of orange, passito air ,coffee carrot flambe

BEEF TENDERLOIN

cherry and chestnut puree demi-glace

Or

LOCAL FISH

ginger & beetroot puree

DESSERT

Bavarese al panettone, sabaione cream, chocolate gel and candied orange.

75€

Tax not included

A festive Christmas-themed background featuring a white pine tree branch at the top, a large silver sphere, a striped gold sphere, and a plain gold sphere, all surrounded by falling gold confetti.

Menú Navidad

APERITIVOS DEL CHEF

CEVICHE DE LUBINA

frambuesa, mango, coco y wasabi

ZARZUELA DE MARISCO Y PESCADO

al estilo Thai

VIEIRA

reducción de naranja, aire de passito, zanahoria al café

SOLOMILLO DE TERNERA

demi-glacé de cerezas y puré de castaña

O

PESCADO LOCAL

puré de jengibre, remolacha y tomatitos marinado en Ponzu

POSTRE

Bavarese al panettone, crema de zabaione, gel de chocolate y naranja confitada.

75€

IVA no incluido