



NEW YEAR'S

Menu

MENÚ DE FIN DE AÑO

DICIEMBRE 31 DECEMBER

BOOKINGS | RESERVAS
Link in bio



Musuq Wata Menu
MENÚ MUSUQ WATA
(GLASS OF MOËT & CHANDON ON ARRIVAL)
Set Menu

Guacamole con Erizo

Avocado, tomato salsa, lime juice, red chilli, sea urchin

Pimientos de Padrón vg

Padron peppers, sweet miso, sesame seeds

Chicharrón de Pato confitado

Fried duck confit leg, kimchi barbecue, sweet potato puree

Sashimi Aderezado de Pez Limón

Yellowtail, yuzu-soy, cherry tomatoes, sliced red onions, truffle oil

Uluwatu Ceviche de Atún

Yellowfin Tuna, sesame, orange, peruvian corns

Lomo Bajo Picante

Angus Sirloin steak, spicy glaze, charred tomato salsa, coriander cress

Toban Yaki de Gambones Salvajes y Arroz

Wild Argentinian prawns, dashi bisque, PDO Calasparra rice

Selección de Mochis

Chef Choice Mochi selection

Crème Brûlée de Maracuyá

Passion fruit crème brûlée, pineapple sake, dulce de leche

- 90 -
PER PERSON

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free



Akemashite Menu
MENÚ AKEMASHITE
(GLASS OF VEUVE CLICQUOT ON ARRIVAL)
Set Menu

Guacamole con Cangrejo Real
Avocado, tomato salsa, lime juice, red chilli, king crab

Arroz Crujiente con Atún Picante y Caviar
Crispy rice, tuna tartar, spicy miso, Oscietra caviar

Chicharrón de Dorada
Fried seabream, aji crema, pickled shallots, charred lime

Sashimi Aderezado de Pez Limón
Yellowtail, yuzu-soy, cherry tomatoes, sliced red onions, truffle oil

Tataki Templado de Solomillo de Res
Beef fillet grilled tataki, smoked panca dip, burnt tomato salsa

Asado de Tira al Teriyaki con Foie Gras
Beef short rib, teriyaki, smoked purple potato puree. Foie

Toban Yaki de Bogavante y Arroz
Blue Lobster, dashi bisque, PDO Calasparra rice

Selección de Postres
Chef choice small desserts selection

ASK FOR A COMPLEMENT OF 12 GRAPES
(SPANISH TRADITION) (+10€ sulp.)

- 145 -
PER PERSON

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