

MENU 1

Flamenco

STARTERS

BHEAVEN CURED SALMON ENSALADILLA

Classic Spanish potato salad with diced cured salmon, yellow aji and puffed panipuri

V.I.P VERY IMPORTANT PIZZA

Pepe Pig Supreme, ideal for sharing: cured Iberian pork shoulder, San Marzano tomato and basil crisp

KOREAN FIRE BRAVAS

Crispy potatoes with gochujang and caramelised roasted garlic aioli

MAIN COURSE

-CHOOSE ONE-

CANTONESE SEA BASS MATCHA GARDEN

Cantonese-style sea bass with sautéed edamame and snow peas, scented with matcha tea oil

IBERIAN PORK TONKATSU & BIMBI — 220 G

With pumpkin chutney, lemon-sautéed bimi and hazelnut

DESSERT

DRÁCULA SWEET RITUAL

Vanilla ice cream, cola granita, chocolate shard and strawberry foam

49€ / PERSON

**Drinks not included*

MENU 2

Nómade

STARTERS

BURRATA & INTENSE SEA

Fresh cream burrata, olive and black sesame, basil cream, cherry tomato and red tuna pastrami “dry age”

TROPICAL CHARRED AVOCADO

Charred “Granaíno-style” avocado with mango and papaya pico de gallo, and Granja Maravilla cheese

“SMOKED RIB OBSESSION” CROQUETTE

Low-temperature BBQ rib croquette, cacao dip, Pepe-style pepper and crunchy pork crackling

BLACK PEPPER STREET PRAWN

Salted white prawn, wok-fried with black pepper garlic, Indonesian noodle and a touch of garlic coconut

MAIN COURSE

-CHOOSE ONE-

DUBAI-STYLE RED TUNA LINGOTE

Seared red tuna with Jospier pistachio, almond and a smooth Iberian pork shoulder cream

YAKIPINCHO

With miso butter

DESSERT

“TOKYO SIGNATURE” CHOCOLATE TART

Inspired by Ken’s Café Tokyo, with fresh cream ice cream

52€ / PERSON

**Drinks not included*

MENU 3

Blues

STARTERS

BURRATA & INTENSE SEA

Fresh cream burrata, olive and black sesame, basil cream, cherry tomato and red tuna pastrami “dry age”

TROPICAL CHARRED AVOCADO

Charred “Granaíno-style” avocado with mango and papaya pico de gallo, and Granja Maravilla cheese

EGGS WITH EMBERS & PRAWNS

Creamy eggs with grilled prawns and an American-style prawn head essence

TACO PASTOR FIRE & KIMCHI

Grilled mogote pork, kimchi mayo, caramelised pineapple and charro beans

MAIN COURSE

-CHOOSE ONE-

SMOKY ROBATA OCTOPUS

Grilled octopus leg with Japanese potato foam, smoked paprika ajada and vegetable crystal

24H KAMADO ANGUS RIB

Slow-cooked beef rib with gajo potato and caramelised piquillo pepper

DESSERT

CARAMELISED TORRIJA LINGOTE

Tonka bean toffee and light cotton candy cloud

55€ / PERSON

**Drinks not included*