



CHEF'S TASTING

\$80pp (excludes supplemental choices)

- extras { **Add - JAMÓN IBÉRICO PALETILLA** (Add \$11pp)
100% Bellota, Grissini
Add - KALUGA CAVIAR & EGGS*
Trout Roe, Egg Yolk, Botarga Espuma (Add \$18pp)
- primero { **OLIVE OIL COCA BREAD**
Koji Butter, Black Dried Lime
- segundo { **GAZPACHO**
Jalapeño Avocado, Oyster Pico, Horseradish Cream
COCA DE XATO
Grilled Escarole, Bonito, Olive All I Oli
- tercero { **PERUVIAN SCALLOPS***
Carrot Piquillo Leche De Tigre, Green Harissa, Leek Ash
- cuarto { **PAJU TACO**
Candy Nori, Sushi Rice, Short Rib, Gochugang All I Oli
- quinto { **MISO BLACK COD***
Asparagus, Crispy Brussel, Aji Salsa Verde
Or – **HANGER STEAK***
EDO Steak Sauce, Patatas Paja, Herb Salad
- postre { **MOJITO SEMIFREDDO**
Coconut Mango Coulis, Coconut Crumble

(Entire table participation please)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.