CODESO

Design your own menu

A journey in five acts through our most delicious bites. Choose your format and write your own story.

TRADITION	CURIOSITY	DISCOVERY
75 €	80 €	85 €
3 COURSES	4 COURSES	5 COURSES
Starter Main course Dessert	Cold starter and hot starter in tasting format Main course · Dessert	Cold, hot, fish and meat in tasting format Dessert

Tasting format = half portion

ACT I

Breeze

COLD STARTERS

Langoustine, cheese and a tomato with attitude
Langoustine tartare over roasted goat cheese cream, lightly spicy tomato soup and cucumber and sake granita

Oyster with a ceviche soul
Oyster with ceviche-style yellow ají soup, pico de gallo, ají air and sumac powder

The Iberian pork that tucked itself into puff pastry
Puff pastry sandwich filled with marinated Iberian pork presa and mushrooms, rocket sauce and foie gras

ACT II

Slow fire

HOT STARTERS

The egg that went foraging
Free-range egg cooked at low temperature over chargrilled mushroom, cauliflower cream and Canarian chorizo de perro crumbs

Socarrat, the rice that refused to let go
Black squid-ink socarrat with Andalusian-style baby squid and saffron alioli

The onion that left Masca for the seaside
Masca red onion soup with caramelised onion rock, charcoal-cooked egg yolk and sautéed carved squid

ACT III

Atlantic

FISH

Cod, a Basque–Canarian affair
Confit cod over pil-pil foam, a brushstroke of roasted green pepper mojo, almond picada and fried parsley

Wreckfish in chicken's clothing
Confit wreckfish loin with crispy chicken skin, braised lettuce heart, salad noodles and chicken and foie gras foam

Senyoret, the gentleman's rice: no peeling required
Our seafood rice cooked in the "llauna", with peeled red prawn, just as tradition demands

ACT IV

Land

MEAT

Canarian black pig, the island's pride and joy
Canarian black pig terrine with roasted apple and fennel jam and glazed shallots

Wellington, the house classic
Beef Wellington with Café de Paris sauce, micro greens and soufflé potatoes

Duck à l'orange... reinvented as rice
Creamy duck rice with orange marmalade

ACT V

Sweet

DESSERTS · CHOOSE IT AT THE START, IT IS MADE TO ORDER

The baba that had one rum too many
Rum baba served with fresh cream ice cream

The cucumber that went over to the sweet side
Lime and basil soup, white chocolate and yoghurt ingot, green apple and osmotised cucumber

The corn cob that isn't quite what it seems
Frozen corn cob, Dulcey chocolate cream, brownie cubes and cinnamon

How does it work?

It's easy: choose how many courses you fancy (three, four or five), pick the dishes that tempt you most from each act and leave the rest to us. The whole table chooses the same format. Rather not decide? Let yourself be carried away by our Tajinaste menu.

Selection of breads by master baker José Fuentes, with artisan butters · 4 €

VAT (IGIC) included · Ask about our wines by the glass for each act

*If you require a special diet or have any questions about food allergies, e.g. nuts, our staff will be delighted to assist you