CODESO

TASTING MENU

# Tajinaste

*It grows between lava and sky, and blooms looking upwards.*
*Twelve moments to climb, unhurried, to the summit.*

ACT I

## To whet the appetite

*They change with the market. If one is missing today, we will surprise you with another.*

**Canarian banana with a daiquiri spirit**
Dry banana meringue, daiquiri sorbet and citrus

**The savoury waffle**
Cheese-filled waffle with grated mullet roe

**Canarian Sunday in one bite**
Crispy corn with shredded salted ribs, potato gel and coriander mojo

**Lanzarote sweet potato with a Japanese accent**
Sweet potato mochi filled with smoked salmon and orange, on a crispy tempura leaf

ACT II

## Breeze

**Oyster with a ceviche soul**
Oyster with ceviche-style yellow ají soup, 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 III

## Slow fire

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

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

ACT IV

## Atlantic and land

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

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

ACT V

# Sweet finale

**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

## 95 €

VAT (IGIC) included · Whole table only

**WINE PAIRING** 45 €

Let every dish find its glass. A selection of wines chosen course by course by our front-of-house team, with the volcanic wines of our islands as the common thread.

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

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