

COLD STARTERS

(CHOOSE 2)

TUNA TRILOGY CARPACCIO

Akami, chutoro and o'toro cuts

TUNA TARTARE

Diced tuna, green baby asparagus and leche de tigre

TRUFFLED STEAK TARTARE

Beef tartare with straciatella and black truffle sauce

LEÑA CAESAR SALAD

Smoked beef cecina and grilled corn

THE FOIE THAT WANTED TO BE AN APPLE

Foie gras minuit with apple salad and toasted bread

A BEAUTIFUL TOMATO SALAD

Spanish tomatoes, rocoto pesto and basil oil

MAIN COURSE

(CHOOSE 2)

ANGUS BEEF TENDERLOIN

Grilled cabbage and chicken jus

GRILLED SEABASS

Seasonal vegetable salad and citrus vinaigrette

GLAZED CHICKEN

Stuffed with duxelles and served with morels cream

BLACK TRUFFLED RISOTTO

Creamy risotto with parmesan and black truffle

HOT STARTERS

(CHOOSE 2)

CHILEAN SEABASS YAKITORI

Marinated in miso

SMOKED BEEF PRETZEL

Long pretzel bun, pastrami and tartar sauce

DANI'S ICONIC BURGER

A tribute to the iconic 3* Michelin burger from 2019

DANI'S ICONIC VEGETARIAN BURGER

Vegetarian version of the iconic 3* Michelin burger from 2019

MARBELLA FRIED CHICKEN

Fried chicken karige style and mustard sauce

MEATBALL YAKITORI

Glazed with tare

DESSERTS

SPECIAL DESSERT

INDIVIDUAL TORTA DI ROSE