



## Hamburguesas gourmet artesanas a la parrilla

Char-griller gourmet crafter burgers

110 g y pan artesano / traditionally baked bread

 ...DE LA FINCA DE MADRID / **14 €**  
From the Madrid estate

Buey de La Finca de Jiménez Barbero, cremoso de queso Herreño, panceta ahumada, chutney de tomate, pepinillo y lechuga iceberg / Ox meat from the Finca de Jiménez Barbero Estate, creamy Herreño cheese, bacon, tomato chutney, gherkins and iceberg lettuce.

 ...DE ESCOCIA AL MEDITERRANEO / **14 €**  
From Scotland to the Mediterranean

Black Angus Escoces, lascas de parmesano, mostaza antigua, rúcula y cebolla guayonge / Scottish Black Angus, parmesan shavings, wholegrain mustard, rocket and guayonge onion.

 ...DE FRANCIA A JAPÓN / **16 €**  
From France to Japan

Wagyu, escalope de Foie, rulo de cabra, hojas de pak choi y compota de manzana / Wagyu, foie gras escalope, goat's cheese round, pak choi leaves and apple compote.

### CHIPS DE TUBÉRCULOS A ELEGIR... A CHOICE OF ROOT VEGETABLE CHIPS...

- ... de papas bonitas / Canary Island papas bonitas potatoes
- ... de papas de Lanzarote / Lanzarote sweet potatoes
- ... de yuca / Manioc

 ... UN VIAJE POR CANARIAS / **14 €**  
From Canary Island journey

Cochino Negro de Tenerife, queso Palmero, chutney de piña, almogrote, berros y cilantro / Tenerife Black Pork, Palmero cheese, pineapple chutney, almogrote cheese and pepper paste, watercress and coriander.

(1er premio al Concurso de Hamburguesas de Tenerife 2017 / First prize at the 2017 edition of the Tenerife Burger Competition).

 ... DEL MAR A LA TIERRA / **16 €**  
From sea to land 110 g

Bogavante canadiense, mozzarella fresca, guacamole, mezclun de lechugas ecológicas, toffe de mango y pan negro de calamar / Canadian lobster, fresh mozzarella, guacamole, organic green leaf mesclun, mango toffee and squid ink black bread.



 ... DE LA HUERTA A LA MESA / **12 €**  
From kitchen garden to table

Placer vegano de Boletus, berenjena y miso, con tofu, curry rojo de coco, hojas de espinaca fresca, setas al ajillo y pan de remolacha / Porcini mushrooms, aubergine and miso in an authentic Vegan delight, served with tofu, coconut red curry, fresh spinach leaves, wild mushrooms in garlic oil and beetroot bread.