

GORSARIO

RESTAURANT & TERRACE

STARTERS

Jerky Beef 32€

Cecina from the best selection of national oxen matured for a minimum of 2 years.

Razor Shells La Torre 5u. 42€

Fresh razor shells with yuzu emulsion, ponzu jelly, grilled rocoto, crunchy rice and truffle.

Oysters Cienfuegos 15 €/u.

Galician oysters, rocoto grilled pepper, oriental soy-based sauce and flameed mango cubes.

Variegated grilled scallops 4u. 44€

Grilled scallops in Jospers®, bathed in a kimchi bechamel sauce and grilled rocoto pepper.

Crab bao 23 €/u.

Steamed bread with crispy softshell crab, oriental bbq sauce, kimchi mayonnaise and tsukemono cucumber.

Bao veggie 20 €/u.

Steamed bread, yellow chilli Lima beans puree, white panko, potato, onion, sweet and sour gherkins and sprouts from organic garden.

SHARE

Oriental steak tartar 49€

Wagyu tartar in mustard, served with long roll, crispy brioche bao, smoked butter and a mountain of fine shavings.

Tuna tartar 46€

Tuna with avocado tofu and yellow chilli puree, topped with a ponzu veil and served with a rice cracker.

XXL Torpedo langoustine 125€

Grilled XXL langoustine in hotaki style, covered with a gratineed bechamel sauce.

Fried devil fish 135€/Kg.

Extra fried ibizan rotja, weaty yellow chili served with wok vegetables.

JOSPER® GRILL

BEEFTOMAHAWK 155€/Kg.

Premium beef presented in usuzukuri cuts, served with fried potatoes, sweet potatoes sticks and cassava chips.

FORMENTERALOBSTER 190€/Kg.

Grilled whole lobster in Jospers® at low temperature and dipped in smoky aromatic oils.

KING CRAB 135€

Grilled crab served with hotayaki sauce and crispy bread.

WAGYU 120€

100% Japanese wagyu lingot, cutted on table.