



EVOLUTION

VERTIGO

Atrévete a lo Imposible: Bienvenidos a un Banquete de Sueños Rebeldes

Este no es un restaurante. Es una provocación, un estallido de energía que rompe las barreras de la cocina tradicional. Aquí, el sabor se transforma en un viaje salvaje, donde lo inesperado es la única constante. Los platos nacen de la alquimia entre culturas, ingredientes imposibles y emociones que se desbordan en cada creación. Nuestra cocina es un desafío a las reglas, una fusión sin límites, donde lo mágico y lo transgresor chocan en un frenesí de sensaciones.

Si buscas lo convencional, sigue soñando. Aquí, solo lo audaz tiene lugar.

IKIGAI

38

55 CON MARIDAJE

Nasu dengaku Japan-Asturias: Grilled eggplant with sweet miso, cured beef, smoked bonito, and Cabrales yogurt.

Vegetable kakiage, whitebait, shrimp, and tiger prawns in tempura, smoked bonito dashi, pickled jalapeño gel, and flying fish roe.

Puntalette risotto, pumpkin, sage, and white truffle tartufo. Scorpionfish, fennel roasted in toasted butter, pea and wasabi cream, and sautéed edamame.

Pickled pork cheek with caviar lentils stewed in korma curry with veal sirloin.

Popcorn panna cotta, butter ice cream, peas, and macadamia nuts.

SORA

50

70 CON MARIDAJE

Nasu dengaku Japan-Asturias: Grilled eggplant with sweet miso, cured beef, smoked bonito, and Cabrales yogurt.

Vegetable kakiage, whitebait, shrimp, and tiger prawns in tempura, smoked bonito dashi, pickled jalapeño gel, and flying fish roe.

Puntalette risotto, pumpkin, sage, and white truffle tartufo. Octopus in its jus, creamy potatoes and egg yolk, red curry ketchup, yellow curry toasted crumbs, and beurre noisette.

Roasted burrata, sea urchin and sake cream, truffle, and black garlic.

'Kani miso' crab, tempura crab, fried egg, fresh herbs, and spicy tomato churros.

Smoked sturgeon, chanterelle and cochayuyo stew, piparras, and fresh scallions.

Fire-seared rib eye tataki, shiitake duxelle creamed with raclette cheese and fresh chlorophylls.

Cheese cream, strawberry and beetroot sponge cake, and smoked bread ice cream.

Servicio de pan artesano 2€/persona / Pan extra 1€

Los menús degustación serán servidos de forma individual y a mesa completa al igual que el maridaje de vinos.

EVOLUCION
ORIGENES



COCINA ONÍRICA

Prepárate para un viaje sin fronteras, donde los sabores del mundo se entrelazan en cada plato, como un sueño vibrante hecho realidad. Aquí, la cocina trasciende lo convencional: es una celebración dinámica, llena de energía y magia, donde cada bocado desafía lo conocido y nos lleva a lo inesperado. Nuestra propuesta es transgresora, rompiendo las reglas tradicionales para fusionar culturas, ingredientes y emociones en una sinfonía de sensaciones que te transportará a los rincones más exóticos del planeta.

**Bienvenidos a lo inesperado.
Aquí, los sabores no tienen límites.**



Roasted burrata, sea urchin and sake cream, truffle, and black garlic. - 22

Seafood aguachile, beetroot and Daidai orange with Arzúa Ulloa crackers and sage. - 18

Toro tuna tartare, smoked eel and green asparagus, white asparagus vichyssoise with gewürztraminer grapes, mountain caviar, and nasturtium leaves. - 19

Red prawn gyozas and fried eggs, tomato gnocchi, nuoc cham, and fried garlic. - 18

Beef gyozas, cured pancetta, and citrus tapenade over bone marrow gratin. - 16

Nasu dengaku Japan-Asturias: grilled eggplant with sweet miso, cured beef, smoked bonito, and Cabrales yogurt. - 16

Vegetable kakiage, whitebait, shrimp, and tiger prawns in tempura, smoked bonito dashi, pickled jalapeño gel, and flying fish roe. - 15

Charred artichokes and shallots, egg, San Simón cream, and mojama. - 19

Puntalette risotto with pumpkin, sage, and white truffle tartufo. - 16

Creamy kimchee with gorgonzola gnocchi, fried shrimp, and charred vegetables. - 18

Topokki with Asturian chorizo Korean Bolognese, vegetables, and pickles. - 17

Stewed and creamed edamame with lemon butter and lemon verbena, 'Joselito' pork belly, and grilled crayfish in smoked chili and ham jus. - 17

Creamy rice with duck magret and mushrooms, hoisin aioli, and fresh scallions. - 22

'Kani miso' crab, tempura crab, fried egg, fresh herbs, and spicy tomato churros. - 18

Smoked sturgeon, chanterelle and cochayuyo stew, piparras, and fresh scallions. - 19

Scorpionfish, roasted fennel in toasted butter, pea and wasabi cream, and sautéed edamame. - 17

Octopus in its jus, creamy potatoes and egg yolk, red curry ketchup, yellow curry toasted crumbs, and beurre noisette. - 19

Grilled poussin, rice vermicelli, sautéed black trumpet mushrooms and garlic shoots, Iberian ham ramen broth, and foie. - 17

Pickled pork cheeks with caviar lentils in korma curry, stewed with veal sirloin. - 17

Lamb nogada peppers, capers, bulgur wheat, nori furikake flakes, and pomegranate seeds. - 16

Fire-seared rib eye tataki, shiitake duxelle creamed with raclette cheese and fresh chlorophylls. - 21

Bulgogi stir-fried beef loin, Chinese eggplants, and mushrooms. - 18

Córdoba-Korea oxtail: stewed oxtail, sautéed vermicelli, fried egg, Parmesan, and garlic chips. - 18

Servicio de pan artesano 2€/persona / Pan extra 1€



LA FÁBRICA DE POSTRES

08.00

Cheese cream, strawberry and beetroot sponge cake, and smoked bread ice cream.

Lao Kha Gai meringue: spiced meringue foam, semi-stewed strawberries and red fruits, ginger/yuzu cream, and almond cookies.

Yuzu pavlova, toasted corn crumble, beni imo ice cream (Okinawa purple sweet potato).

Bavarois with gelled fruits, rose chantilly, and blueberry crumble.

San Simón da Costa cheese and white truffle cheesecake with tonka bean chantilly.

Popcorn panna cotta, butter ice cream, peas, and macadamia nuts.





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