



MELVIN

Martin Perasategui

24-DECEMBER

APPETIZERS

SELECTION OF BUTTERS

HOMEMADE LONG-FERMENTED BREADS AND SOURDOUGH

LITTLE BITES

GREAT TASTING MENU

RED PRAWN TARTAR WITH COCONUT MILK CREAM, CAVIAR AND MINT AIR

GRILLED SCALLOP WITH JOWL LACQUERS AND GREEN SAUCE

SCRAMBLED EGGS WITH TRUFFLED CARBONARA AND BLACK POTATO

HAKE ON SKEWER WITH YUZU GEL, NATURAL OPEN CLAMS AND FENNEL AIR.

RACK OF LAMB WITH PAPAYA TATIN, PUMPKIN AND CUMIN PUREE, AIR OF LENTILS AND REDUCTION OF THEIR JUICES

MELON SPHERES IN CAIPIRINHA, LEMON PEEL ICE CREAM AND COLD YOGURT SOUP



24-DECEMBER

PAIRING

SPECIALLY SELECTED BY OUR SOMMELIER

MESTRES VISOL GRAND RESERVE 2014

CO CAVA XAREL LO, MACABEO AND PARELLADA

TORRALBENC 2018 ILLA DE MENORCA

SAUVIGNON BLANC, VIOGNIER AND CHARDONNAY

LA SERVIL 2019 MÁGNUM D.O JUMILLA

MONASTRELL

EL SEQUE DULCE 2016 D.O. ALICANTE

MONASTRELL

160€



LAS TERRAZAS DE ABAMA
ABAMA RESORT TENERIFE