

THAISSENCE

THAILAND & PERUVIAN FUSION KITCHEN



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SALMOREJO CIUDADELA ~ 9,50€

Mango & Tomato salmorejo, wakame seaweed & olive oil caviar.

THAISSENCE CROQUETTE ~ 6€/Ud

Vegetable croquette with peppers, onion, coconut milk & red curry.

CAUSA MALAGUEÑA SALAD ~ 16€

Causa limeña purée, fried whitebait, spring onions, mustards mayonnaise, orange coriander, sun-dried tomato, gherkin & aloreña olives.

THAISSENCE SALAD ~ 16€

Green papaya, carrot, red papaya, kumato Cherry, beans, roasted cashew nuts & premium lettuce mix with yuzu vinaigrette.

SANGUCHO LIMEÑO WITH FRESH FOIE & SMOKED EEL ~ 14€

Peruvian brioche sandwich stuffed with smoked eel, fresh foie gras & braised pear.

TUNA CEVICHE ~ 24€

Red Tuna flower, pickled spring onion, cancha, black sesame sauce & green tomatillo gazpachuelo.

CAULIFLOWER TEXTURES WITH TRUFFLE ~ 22€

Symphony of cauliflower textures with Bordeaux with reduction, mellow acorn-fed, iberian ham, tamarind compote & fresh black truffle slices.

THAISSENCE MUSSELS ~ 18€

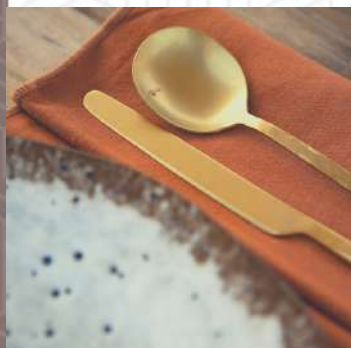
Rock mussels, green curry sauce, baby carrots, snow peas & daicon turnip.

ARTICHOKES, SCALLOPS & ALMOND ~ 25€

Glazed artichokes, scallops, tender almond XO stew.

SHABU-SHABU WITH THAI MALAGA-STYLE MARINADE ~ 26 €

Acorn-fed Iberian pork, crispy bao bread, Thaisence sauce & assorted toppings.





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BRAISED RED TUNA ~ 26€

Stewed red tuna neck, sweet & sour soup, pisco sour & crosnes.

BABY SQUID RAMEN & TORREZNO FROM SORIA ~ 19€

Marinated egg, daicon turnip noodles with sliced bacon from Soria & Portobello mushroom stew.

BASQUE OYSTER FLATBREAD & BEEF HAMSTRING ~ 25€

Castellana soup flatbread, ried oyster, stewed hamstring, macadamia mole & spicy chocolate.

MARINATED TRIPES ~ 20€

Cod, borage, pil-pil & mushrooms.

BLACK MONKFISH & GREEN TEA ~ 28€

Mille-feuille of marine foie, Thaisence Kombucha & black monkfish with edamame, covered with green tea gribiche sauce.

ENTRECOT ~ 34€

National premium beef entrecote, almond sauce & pack choi.

PEKIN CHICKEN RAVIOLI ~ 18€

Chicken Ravioli in pepitoria, purple corn cream & mini corn on the cob.

IBERIAN WILD BOAR ~ 25€

With strands of Iberian ham, white asparagus and chervil root.



PESCADO



CARNE





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RICE PUDDING MOCHI ~ 10€

Our version of a coconut & mango mochi.

CHINESE FIVE SPICE DESSERT ~ 15€

Miso cream, roasted pineapple, EVOO & five chinese spices.

AVOCADO, GRAPEFRUIT, CHOCOLATE & MINT ~ 12€

Avocado ice-cream, chocolate mousse, grapefruit & mint consommé.

PUMPKIN TOCINILLO ~ 10€

Pumpkin custard, "Dead of Trumpet" mushrooms candied in bourbon vanilla, truffed brioche, payoyo cheese & cream anglaise.

DE-ROCHE DE CHOCOLATE ~ 20€

Chocolate ice cream, caramelized hazelnuts, kumquat, Golden chocolate with almonds.

