



THAISSENCE

THAILAND & PERUVIAN FUSION KITCHEN

MICHELIN
2022





THAISSE



TASTING MENU 10 DISHES

- + **3 APPETIZERS**
- + **3 STARTERS**
- + **FISH**
- + **MEAT**
- + **PRE DESSERT**
- + **DESSERT**

85€ p.p.

Drinks not included.
Ask the sommelier for wine
pairing.

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IVA INCLUIDO.



THAISSENCE



#STARTERS

CIUDADELA'S SALMOREJO ~ 9,50€

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

THAISSENCE CROQUETTE ~ 6€/Ud

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

MALAGUEÑA CAUSA SALAD ~ 16€

Limeña Causa purée, shrimps, spring onions, mustard 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.

LIMEÑO SANGUCHO WITH FRESH FOIE & SMOKED EEL ~ 14€

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

SWISS CHARD, SCALLOP AND ALMOND ~ 25€

Chard mille-feuille and dewlap with scallops & tender almond XO stew.

SHABU-SHABU WITH THAI MALAGA-STYLE MARINADE | to share ~ 26 €

Acorn-fed iberian pork, crispy bao bread, Thaisseence sauce & assorted toppings.





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FISH

BRAISED RED TUNA ~ 26€

Stewed red tuna neck, sweet & sour soup, pisco sour & green asparagus.

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, fried oyster, stewed hamstring, macadamia mole & spicy chocolate.

MARINATED TRIPES ~ 20€

Cod, borage, pil-pil & mushrooms.

BLACK COD & GREEN TEA ~ 28€

Black cod, marine mille-feuille, thai kombucha & green peas.

MEAT

ENTRECÔTE ~ 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.

ACORN IBERIAN WILD BORE ~ 25€

Black garlic, parsnip & coffee.





THAISSEENCE



#DESSERT

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€

Payoya's goat cheese, vanilla and truffled brioche.

CHOCOLATE DE-ROCHE~ 20€

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

