



THAISSENCE

THAI & PERUVIAN FUSION KITCHEN





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.

MICHELIN
2022



IVA INCLUIDO.



THAISSENCE



#STARTERS

CIUADELA'S SALMOREJO | MARBELLA ~ 9,50€

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

THAISSENCE CROQUETTE | THAILAND ~ 6€/ each

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

MALAGUEÑA CAUSA SALAD | PERÚ AND MÁLAGA ~ 16€

Limeña causa purée, shrimps, spring onions, mustard mayonnaise, orange, coriander, sun-dried tomato, gherkin & aloreña olives.

THAISSENCE SALAD | THAILAND ~ 16€

Green and red papaya, carrots, kumato cherry, beans, toasted cashews & premium lettuce mix with yuzu vinaigrette

LIMEÑO SANGUCHO WITH FRESH FOIE & SMOKED EEL | PERU ~ 14€

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

TUNA CEVICHE | PERU ~ 24€

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

CAULIFLOWER TEXTURES | THAILAND ~ 22€

Cauliflower, fresh black truffle slices & tamarind compote.

THAISSENCE MUSSELS | THAILAND ~ 18€

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

SCALLOPS PARIHUELA, TENDER ALMOND AND CHARD | PERU ~ 25€

Tender almond stew with scallops, chard and iberian dewlap.

SHABU-SHABU WITH THAI-MÁLAGA STYLE MARINADE | TO SHARE ~ 26 €

Acorn-fed iberian pork, crispy Bao bread, Thaisence sauce & assorted toppings.





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FISH

BRAISED RED TUNA | PERU ~ 26€

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

BABY SQUID RAMEN & TORREZNO | THAILAND ~ 19€

Soy marinated egg, daicon turnip noodles & Portobello mushroom stew.

OYSTER SANCOCHADA SOUP, MACADAMIA, BEEF MELLOW & FRIED CANCHA | PERU ~ 25€

Spicy & sour oyster and beef soup, with fresh egg yolk pasta.

HAKE DEWLAP, CHOCLO & VANILLA | PERU ~ 29€

Grilled hake kokotxas, vanilla choclo mellow & peppers.

BLACK COD & GREEN TEA | THAILAND ~ 28€

Black cod, marine mille-feuille & thai kombucha.

MEAT

ENTRECÔTE | THAILAND ~ 34€

Grilled national premium beef entrecôte, almond sauce & pack choi.

PICKLED BELL CHICKEN RAVIOLI À LA PEPITORIA | PERU ~ 18€

Chicken ravioli, assorted corns & mustards.

ACORN-FED IBERIAN WILD BOAR | THAILAND ~ 25€

Black garlic & parsnip & coffee.





THAISSEENCE



#DESSERT

RICE PUDDING MOCHI | JAPAN ~ 10€

Our version of a coconut & mango mochi.

FIVE CHINESE SPICES | CHINA ~ 15€

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

AVOCADO, GRAPEFRUIT, CHOCOLATE & MINT | JAPAN ~ 12€

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

PUMPKIN TOCINILLO | PERU ~ 10€

Payoya's goat cheese, vainilla and truffled brioche.

CEO'S CHOCOLATE DE-ROCHE | LA CIUDADELA ~ 20€

Hazelnut and white chocolate ice cream, caramelized hazelnuts, confitted kumquat & golden chocolate with almonds.

