



GASPAR'S
RESTORANAS

TASTING MENU

7 COURSES

- *Amuse-Bouche*
- Hamachi, mixed radishes, finger lime
 - Spider crab, king crab, soft shell crab, seasonal vegetables
 - Carabinero shrimp, Goan orange masala sauce, bulgur crisp
- Caviar course:
 - Goan Poi bread with lobster butter and caviar
 - Naan bread with caramelised onions, onion crisp, pickled shallots
 - Goan red rice and caviar taco
- Roasted Guinea fowl, salsify, guinea fowl broth
- 45 days dry-aged ex-dairy beef sirloin, black truffles, horseradish potatoes
 - Chocolate sphere, cardamom, pink peppercorns, cashew nut, mango and passion fruit sorbet

75 Eur per person

*Wine pairing: 45 Eur per person
(with the wines from our restaurant wine card)*

*Premium wine pairing: 75 Eur per person
(with the Premium class wines selected by a sommelier)*

*Gaspar's wine journey [minimum for 2 people]
- 150 Eur per person
(with the most exceptional finest wines
selected by a sommelier)*