

TXA



3-Course Set Menu

\$158/pax

Amuse Bouche

Jamon Iberico Con Espuma De Patata

Crispy 5J Jamon Iberico Ham | Potato Foam | Sous-vide Quail egg | Truffle Oil

Appetizer

Terrina De Pulpo

Octopus Terrine | Crushed Potato | Frisee salad | Dry Black Olive

Main

Bacalao A La Plancha

Atlantic Cod Fish | White Bean Stew | Chorizo | Black Garlic Crust

OR

Carrillera De Ternera Wagyu

Slow-Cooked 48 hours Wagyu Beef Cheek | Mashed Potato with Seaweed |
Paprika Cauliflower | Truffle Red Wine Sauce

Dessert

Arroz Con Leche

Rice Pudding | Cinnamon | Raspberry | Cherry Strawberry Gelato

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.
KINDLY INFORM US ABOUT YOUR DIETARY RESTRICTIONS AND/OR FOOD ALLERGIES
UPON ORDERING. ALL MENU ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY.