



Welcome to TAN A GUSTITO restaurant. Sit back and relax, and enjoy sharing homemade dishes with multicultural influences from Ecuador, France, Italy, and Mallorca, in a warm and intimate setting.

The expression "Tan a gusto" means to be very comfortable, at ease, and thoroughly enjoying a situation. It's used to express a feeling of well-being, satisfaction, and enjoyment.

APPETIZER

Olives	5€
Iberian shaved Ham	30€
Cristal bread with tomato "ramillete" olive oil AOP & Salt from mallorca	8,50€
Cristal bread Homemade Foie gras made with Sau 15 años brandy	29€
Cristal bread with homemade smoked butter & sashimi of eel	28€
Cristal bread with homemade smoked butter	9€
Cristal bread with homemade genovese style pesto	9€
Mallorquín butifarro sausage with homemade Pedro Ximénez sauce & fennel	17€
Oysters Louis with its topping (Vinaigrette charlotte, pico de gallo, smoked licor)	20€

TEMPURA & FRIED SPECIALITIES

Beef fillet spanish croquettes with smoked egg plant aioli	14€
Crispy Shrimp with parmesan cheese & toast corn	19€
Artichoke tempura with smoked egg plant aioli	19€

CREAM & SALAD & VEGGIE

Beetroot salad, with raspberry, pomegranate, chives, purple endives & vinaigrette	18,90€
Portobello mushroom carpaccio, with parmesan cheese, radish sprout & flowers, white truffle oil	17,90€
Pumpkin, orange & ginger cream with chestnut confited	18€

CEVICHE SPECIALITIES FROM THE CHEF

(Our ceviches are made in the moment with fresh coriander)

Ecuadorian shrimp ceviche, pickle red onion, avocado, tomato, green pepper, coriander	24€
Sea bass ceviche with mote corn, sweet potato, radish & red onion	25€
Vegan ceviche served with chips plantain banana	19€
Ceviche Mixto of fish, shrimp	32€
Fish Ceviche Jipijapa, tomato, green pepper, avocado, red onion, peanut cream orange	27€

This establishment has at your disposal the list of allergens and intolerances Request it from our staff (according to Regulation EU 1169/2011) In our establishment we fulfill the Royal(Real) Decret 1420/2006 of prevention of the anisakis

*10% vat / **Ask to our team for the suggestion of the day

SEA

Scallops with Almond cream, french foie poelé served with Pedro ximénez & orange	30€
Turbot fish served clean as filet with seasonal veggies	36€

MEAT

Beef filet served with robuchon style mashed potato	37€
Iberian pork marinated and smoked with rosemary served with banana & vanilla puré	31€
Steak tartare (200grs) , radish sprouts & flowers served with carasau toast	30€

HOMEMADE PASTA & RISOTTO CHEF'S SPECIALITIES

Shrimp risotto	26€
Homemade Sea Bass Ravioli speciality from the chef	34€
Homemade gnocchi with homemade pesto genovese style	22€

EXTRA SAUCES, BUTTER & HOMEMADE BREAD

Homemade Alioli	3€
Homemade smoked butter	3€
Homemade Bread (Masa madre) per person	3€

HOMEMADE SWEET TEMPTATION TAN A GUSTITO

Homemade lemon pie with its italian meringue & lime	14€
Homemade chocolate cake, avocado, panela sugar & tartar of strawberries, coco	10€
Homemade Coconut Cheese cake	10€

**Ask for our wine dessert to enjoy the perfect pairing with your dessert*

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