

# Tasting Menu

*Tradition in motion*

## **SNACKS**

Brisas de Jalisco Cocktail / Mexico  
Corn Parfait / United States\*  
Blue Crab Carimañola / Colombia\*  
Salmon and Curuguá Niguri / Japan

## **SALTY WORLD**

Mollusc risotto / Italy\*  
Lamb Loin, Eggplant and Dates / Turkey\*  
Strip Roast, Humita and Kale / Argentina  
Suckling Pig, Onion and Balú / Spain\*

## **SWEET WORLD**

Fragance / China\*  
Galenos Millefeuille / France

★★★★★

Ten or six\* times menu  
With bar or wine pairing

A exciting and unknown journey, through textures, flavors and the traditions that bring the gastronomic cultures of the world to our table. This menu is not only a global crossing, it is a gastronomic expression that represents the experience of GALENOS in all its splendor.

**Chef**

*Leonardo Marín*