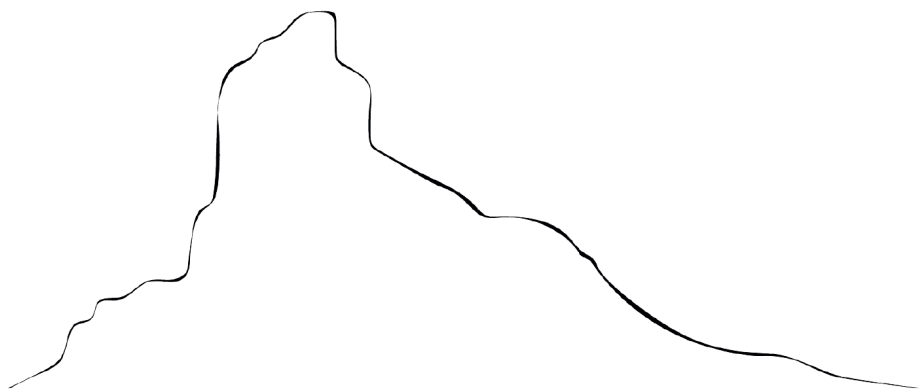




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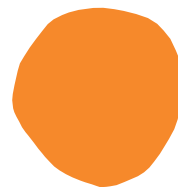
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BORJA MARRERO

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*"Muxgo is respect for the Canarian soil,
culture and gastronomy.
It is a mature project resulting from
reflection and a firm commitment to
environmental sustainability."*



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BENTAYGA MENU

BENEATH THE EARTH

APPETIZERS:

ALMOND TREE BRANCH, ALMOND WATER JELÉE.

JEWISH POTATO AND NOODLE.

GOAT STEW.

SWEET AND SOUR PUMPKIN.

STARTERS:

THE LIFE OF THE SEED.

KOJI-CURED OILY AND PINE WATER.

GOAT'S, COW'S, AND SHEEP'S MILK CURD WITH PINE BARK WATER.

FLAME-GRILLED AUBERGINE WITH WOOD SORREL HOLLANDAISE.

OUR CHEESE SOUP.

MY MOTHER'S RANCH

PICÓN-CURED SWEET POTATO WITH CULTURED CREAM, LAVENDER AND HONEY

BETROOT AND SWISS CHARD WELLINGTON WITH CITRUS VEGETABLE BERREU.

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WE CONTINUE . . .

CANARY PRAWN WITH ONION AND APPLE SOUP.

SEA BASS COOKED IN SHEEP FAT, RED PRAWN SAUCE AND WILD MUSTARD.

ROAST LAMB SUPREME WITH TURNED POTATO, BOILED MOJO AND NATURAL JUS.



DESSERT:

LEMON VERBENA CREAM WITH TEJEDA HONEY AND TOASTED HERITAGE WHEAT BISCUIT.

PETIT FOURS:

WILD HERB MARSHMALLOW

PINE BONBON.

CANDIED BABY CARROT.

PRICKLY PEAR MERINGUE KISS.



GET TO KNOW ABOUT US:

BUTTERMILK BREAD AND BUTTER WITH SEASONAL FRUIT - 3'50€
OUR HOMEMADE CHEESE BOARD 25€ PER PERSON



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-PRICE: 120€
(DRINKS NOT INCLUDED)
IGIC INCLUDED
-WINE PAIRING: 65€

THE HEART OF TEJEDA BENEATH THE EARTH

APPETIZERS:

ALMOND BRANCH, ALMOND WATER GELÉE.

HERITAGE POTATO AND NOODLE.

SLOW-BRAISED GOAT.

SWEET-AND-SOUR PUMPKIN.

STARTERS:

THE LIFE OF THE SEED.

KOJI-CURED OILY FISH WITH PINE WATER.

GOAT'S, COW'S AND SHEEP'S MILK CURD WITH PINE BARK INFUSION.

WILD HERB BOUQUET WITH WHITE ROOT VERMOUTH.

FLAME-GRILLED AUBERGINE WITH WOOD SORREL HOLLANDAISE.

OUR CHEESE SOUP.

MY MOTHER'S RANCH.

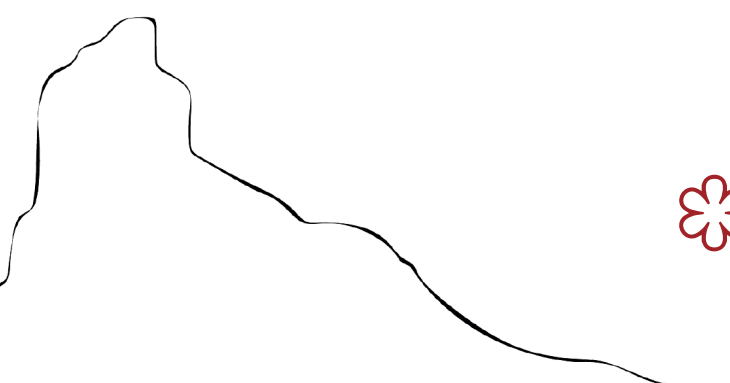
SWEET POTATO CURED IN PICÓN, SERVED WITH CULTURED CREAM, LAVENDER AND HONEY.

BEEFROOT AND SWISS CHARD WELLINGTON WITH CITRUS BERREU.

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WE CONTINUE . . .

CANARY PRAWN WITH ONION AND APPLE CONSOMMÉ.

SEA BASS GENTLY COOKED IN SHEEP'S FAT, SERVED WITH RED PRAWN SAUCE AND WILD MUSTARD.

GOAT RAVIOLO WITH PINE SAUCE AND OUR HOUSE CHEESE.

LAMB SUPREME WITH TURNED POTATO, BOILED MOJO AND NATURAL JUS.



DESSERT:

LEMON VERBENA CREAM WITH TEJEDA HONEY AND HERITAGE WHEAT BISCUIT.

SWEETCORN BROTH WITH CINNAMON-INFUSED SWEET MILK, YAM AND CASSAVA CREAM.

PETIT FOURS:

WILD HERB MARSHMALLOW.

PINE DONDON.

CANDIED BABY CARROT.

PRICKLY PEAR MERINGUE KISS.



GET TO KNOW ABOUT US:

BUTTERMILK BREAD AND BUTTER WITH SEASONAL FRUIT - 3'50€
OUR HOMEMADE CHEESE BOARD 25€ PER PERSON



-PRICE: 135€
(DRINKS NOT INCLUDED)
IGIC INCLUDED
-WINE PAIRING: 85€

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"MY PURPOSE IS FOR YOU TO ENJOY A REAL AND HONEST EXPERIENCE."

