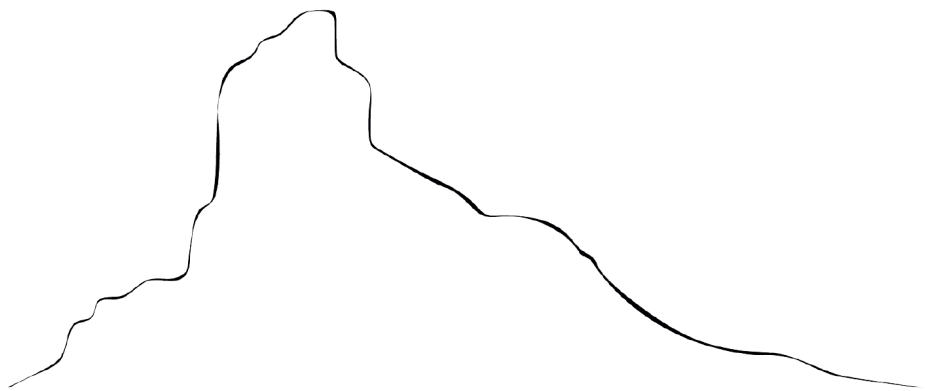


# muxgo

BORJA MARRERO



muxgo

BORJA MARRERO

# BORJA MARRERO

"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."



# muxgo

BORJA MARRERO

# Bentayga Menu
## Beneath the Earth

## Appetizers:

Almond water.

Potato, bean and noodle stew.

Goat stew.

Sweet and sour pumpkin.

## Starters:

The life of the seed.

Oily fish cured in koji and green pine-needle water.

Goat's, cow's, and sheep's milk curd with pine bark sauce

Flame grilled aubergine with wood sorrel hollandaise.

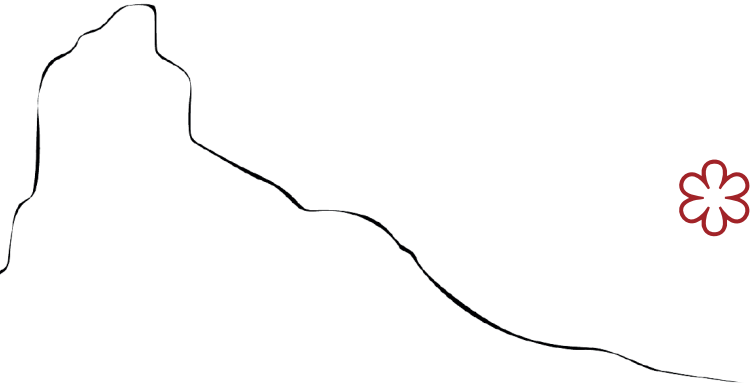
Our cheese soup.

My mother's ranch

Picón cured sweet potato with cultured cream, lavender and honey

Beetroot and red chard Wellington with citrus beurre blanc.

...





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Borja Marrero

# WE CONTINUE . . .

CANARY PRAWN WITH ONION AND APPLE SOUP.

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

SHEEP WITH TURNED POTATO, BOILED MOJO, AND ITS OWN JUS.



# DESSERT:

MILLO

# 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 FRUIR - 3'50€
OUR HOMEMADE CHEESE BOARD 25€ PER PERSON

-PRICE: 130€
(DRINKS NOT INCLUDED)
IGIC INCLUDED
-WINE PAIRING: 70 €

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BORJA MARRERO

# The Heart of Tejeda

## Beneath the Earth

## Appetizers:

Almond water.

Potato, bean and noodle stew.

Goat stew.

Sweet and sour pumpkin.

## Starters:

The life of the seed.

Oily fish cured in koji and green pine-needle water.

Goat's, cow's and sheep's milk curd with pine bark sauce.

Wild herb bouquet with root velouté.

Flame grilled aubergine with wood sorrel hollandaise.

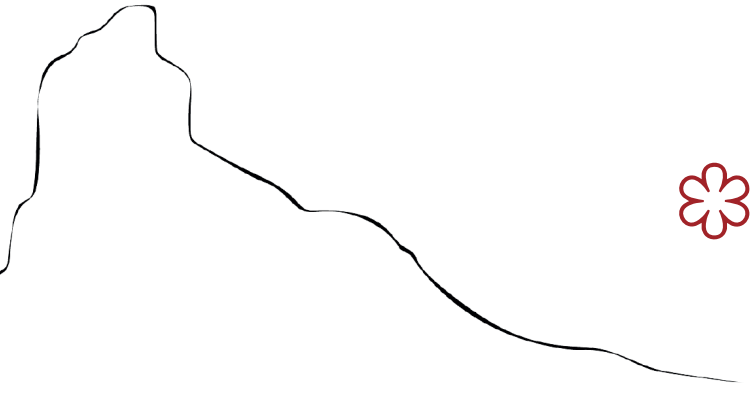
Our cheese soup.

My mother's ranch.

Sweet potato cured in picón, served with cultured cream, lavender and honey.

Beetroot and red chard Wellington with citrus beurre blanc.

...





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Borja Marrero

# 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 RAVIOLI WITH PINE NEEDLE AND SAGE SAUCE OUR HOUSE CHEESE.

SHEEP WITH TURNED POTATO, BOILED MOJO, AND ITS OWN JUS.



## DESSERT:

LEMON VERBENA.

MILLO

## 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 FRUIR - 3'50€
OUR HOMEMADE CHEESE BOARD 25€ PER PERSON

-PRICE: 145€
(DRINKS NOT INCLUDED)
IGIC INCLUDED
-WINE PAIRING: 85€

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BORJA MARRERO

BORJA MARRERO

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

