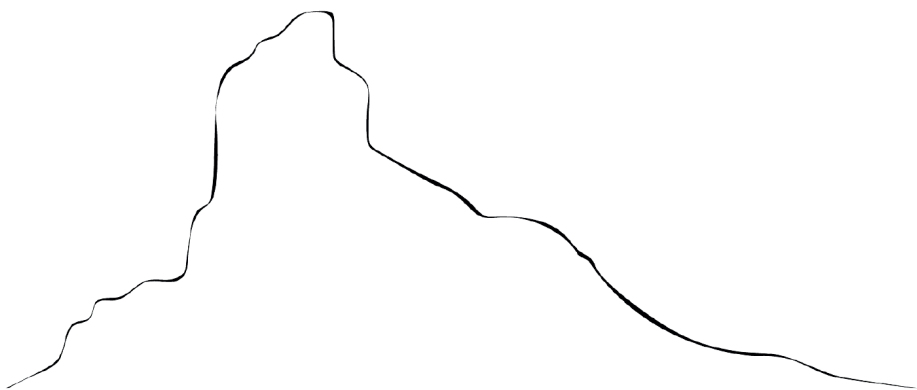




mexgo

BORJA MARRERO





Muxgo

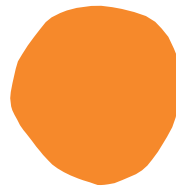
BORJA MARRERO

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.”*



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BENTAYGA MENU

SNACKS:

PRICKLY PEAR TARTARE WITH CITRUS MILK.

CORN TARTLET WITH GREEN MOJO SAUCE.

GOAT STEW.

SWEET-PICKLED BEETROOT.

REPRESENTATION OF OUR HERD:

COLD HAY SOUP WITH FERMENTED TOMATO CREAM IN SHEEP FAT.

THREE-MILK CURD WITH CANARIAN PINE BARK SAUCE AND BENTAYGA COOKIE ON SACKCLOTH.

CURED BLUE FISH IN PINE BARK, HERBS, AND TOMATO WATER.

MOGAN SHRIMP MARINATED IN ALMOND SEED OIL,
SERVED WITH BURNT ALMOND AND ONION SOUP.

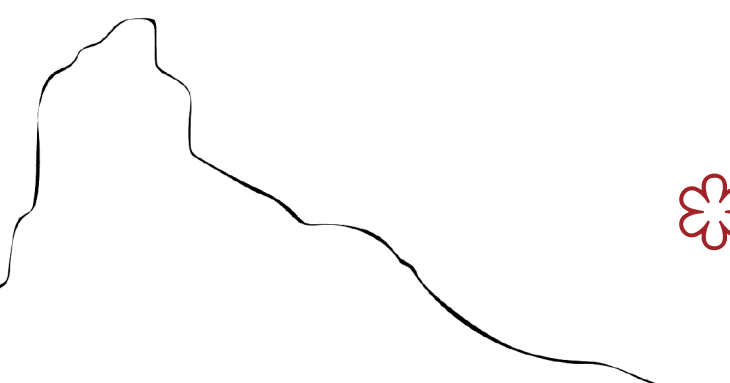
OUR CHEESE SOUP BOUND WITH BIENMESABE.

FLAME-ROASTED EGGPLANT WITH VINEGAR HOLLANDAISE.

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muxgo
BORJA MARRERO



WE CONTINUE WITH OUR LAND:

MY MOTHER'S RANCHO.

AQUANARIA SEA BASS WITH TEBOLINA PIL-PIL SAUCE, TOASTED DEMI,
AND CANARIAN PINE BARK CAVIAR.

SHEEP WELLINGTON AND CRYSTAL BREAD WITH ITS OWN CURED HAM.



DESSERT:

STARS

PETIT FOURS:

CHOCOLATE AND BIENMESABE TRUFFLE, CITRUS VINEGAR MARSHMALLOW,
PRICKLY PEAR MERINGUE, AND OUR CHEESE.



GET TO KNOW ABOUT US:

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



-PRICE: 120€
(DRINKS NOT INCLUDED)
IGIC INCLUDED
-WINE PAIRING: 68€

muxgo
BORJA MARRERO



TASTING MENU THE DEPTHS OF TEJEDA

SNACKS:

PRICKLY PEAR TARTARE WITH CITRUS MILK.

CORN TARTLET WITH GREEN MOJO SAUCE.

GOAT STEW.

SWEET-PICKLED BEETROOT.

REPRESENTATION OF OUR HERD:

COLD HAY SOUP WITH FERMENTED TOMATO CREAM IN SHEEP FAT.

THREE-MILK CURD WITH CANARIAN PINE BARK SAUCE AND
BENTAYGA COOKIE ON SACKCLOTH.

CURED BLUE FISH IN PINE BARK, HERBS, AND TOMATO WATER.

MOGAN SHRIMP MARINATED IN ALMOND SEED OIL,
SERVED WITH BURNT ALMOND AND ONION SOUP.

CHARRED BROCCOLI WITH BUTTERMILK PIL-PIL.

OUR CHEESE SOUP BOUND WITH BIENMESABE.

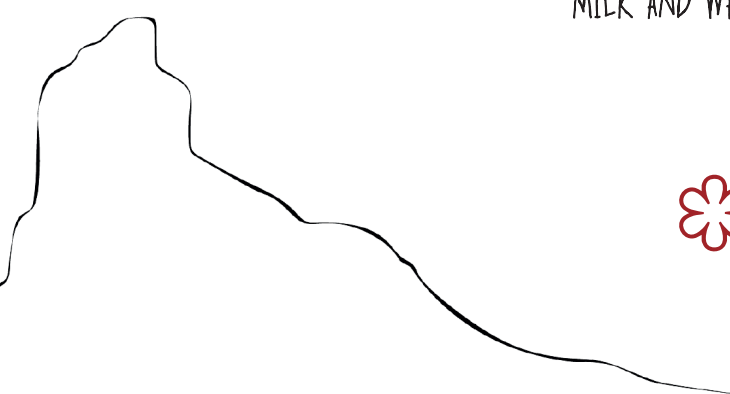
FLAME-ROASTED EGGPLANT WITH VINEGAR HOLLANDAISE.

LEEK WITH DRIED CORN SAUCE AND OUR SMOKED
MILK AND WHITE CHOCOLATE ICE CREAM.

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muxgo
BORJA MARRERO



WE CONTINUE WITH OUR LAND:

MY MOTHER'S RANCHO.

AQUANARIA SEA BASS WITH TREBOLINA PIL-PIL SAUCE, TOASTED DEMI,
AND CANARIAN PINE BARK CAVIAR.

SHEEP WELLINGTON AND CRYSTAL BREAD WITH ITS OWN CURED HAM.



PRE-DESSERT:

CITRUS-CURED YOLK FROM THREE MILKS AND COTTAGE CHEESE WITH HERBS AND TEJEDA HONEY.

DESSERT:

PUMPKIN CURD, FRIED MILK AND SWEET HERBAL WATER.

STARS.

PETIT FOURS:

CHOCOLATE AND BIENMESABE TRUFFLE, CITRUS VINEGAR MARSHMALLOW,
PRICKLY PEAR MERINGUE, AND OUR CHEESE.



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: 76€

muxgo
BORJA MARRERO

BORJA MARRERO

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

