



# PRESENT

# Syncretism



— GRAND —  
**HORIZON**  
LUXURY BOUTIQUE RESORT



## EL ANAQUEL DE MELO

Bartending, Coaching &amp; Consulting

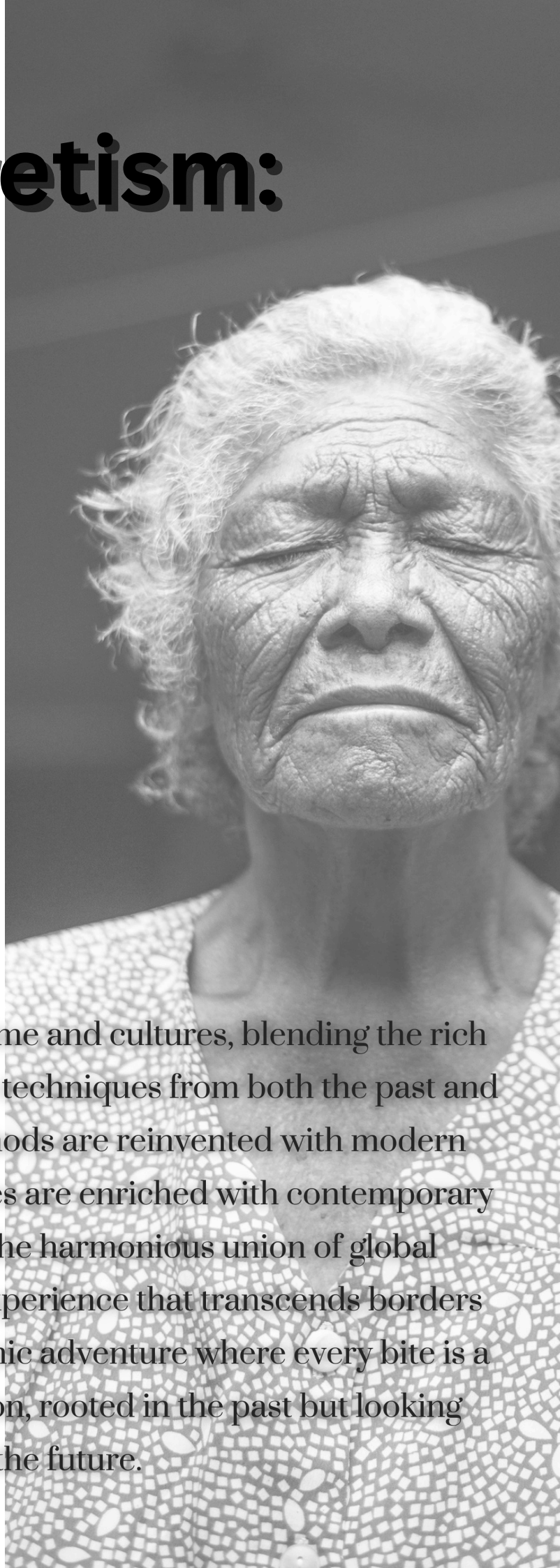


# Syncretism:

the amalgamation or attempted  
amalgamation of different religions,  
cultures or schools of thought.

where tradition meets  
innovation in a  
celebration of culinary  
syncretism.

Our menu is a journey through time and cultures, blending the rich flavours of diverse traditions with techniques from both the past and the future. Here, ancestral methods are reinvented with modern technology, and traditional recipes are enriched with contemporary creativity. Each dish reflects the harmonious union of global influences, creating a culinary experience that transcends borders and eras. Embark on a gastronomic adventure where every bite is a fusion of heritage and innovation, rooted in the past but looking towards the future.





# MENU

“Crashed” Chilaquiles & Black Truffle Caviar	8€
Salmon Carpaccio	12€
Black Tenerife Potatoes with Banana Almogrote	9€
Ceviche, Pineapple, Coconut & Pickled Melon	18€
Charred Leeks & Cured Egg Yolk Sauce	11€
Garlic Langoustines with Prawn & Thai Chilli Oil	15€

Goat Cheese Salad	12€
Watermelon & Thai Beef Salad	18€
Fresh Mango & Feta Cheese, Cilantro and Mint	9€

Iberian Pork Pluma with Coconut Nam Jim Jaew	24€
Sea Bass with Peanut Sambal over Endive Leaves	26€
Coconut-Battered Langoustines with Mango Salsa	23€
“Chef Yates Inherited” Duck Magret with Cashew Cream and Beer	28€
NY Strip Ribeye & Smoked Potato Purée	31€

Smoked Potato Purée	5€
Wrinkled Black Tenerife Potatoes	6€
Sautéed Vegetables with Sriracha Labneh Sauce	8€

Coconut Panna Cotta and Thai Basil PopCorn	6€
“Tres Leches” Cake with Mandarin and Grapefruit Sorbet	8€