

 **konün**
cooking lessons

 menu

Cooking Lessons

First course

1. "Salami from Malaga" special tartar
2. Quinoa salad with curry dressing (veg)
3. Salmon and zucchini parcels with miso, orange and coriander sauce
4. King prawn and vegetable stuffed wonton soup
5. Spicy tuna tartar with avocado and sesame oil
6. Tomatoes stuffed with cod "brandada" and grana-padano spinach soup

Second course

1. Thai king prawns wok with vegetables and oyster sauce
2. Mushroom risotto with poche egg and chive oil (veg)
3. Grilled iberian pork with portobello mushrooms and caramelized foie
4. Duck tataki with yellow pepper cream and "pont-neuf" potatoes
5. Chicken roll stuffed with pines and dates with "ras-el-hanout" cous-cous
6. Teriyaki salmon with squash sauce and grilled snow peas

Desserts

1. Coconut rice pudding with caramelized mango
2. Orange tartar with extra virgin olive oil and dark chocolate soup
3. Spiced Red Wine-Poached Pears