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## Calamar kru con salsa de mantequilla (buttered raw squid with lime)

by Dani Carnero





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In this delicate starter dish from chef Dani Carnero, raw squid is mixed with melted butter and <u>lime</u> juice, and served garnished with a sliver of <u>caper berry</u>. Make sure to use extremely fresh squid, as it will be eaten raw.

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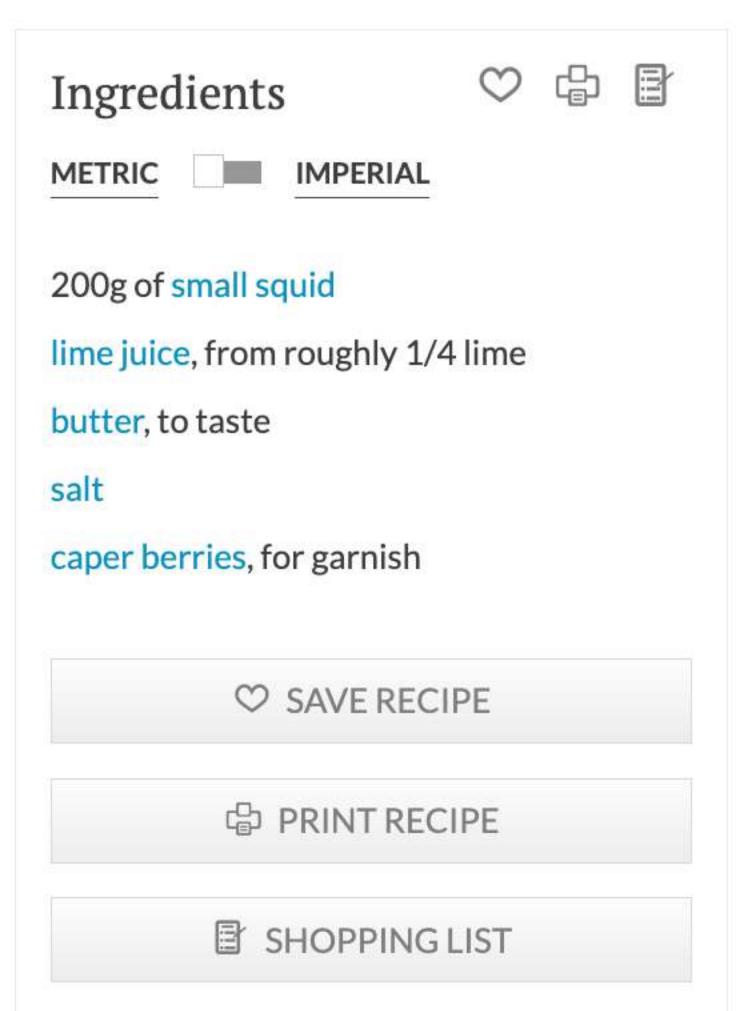
Grilled squid with aromatic herbs and smoked ricotta cream

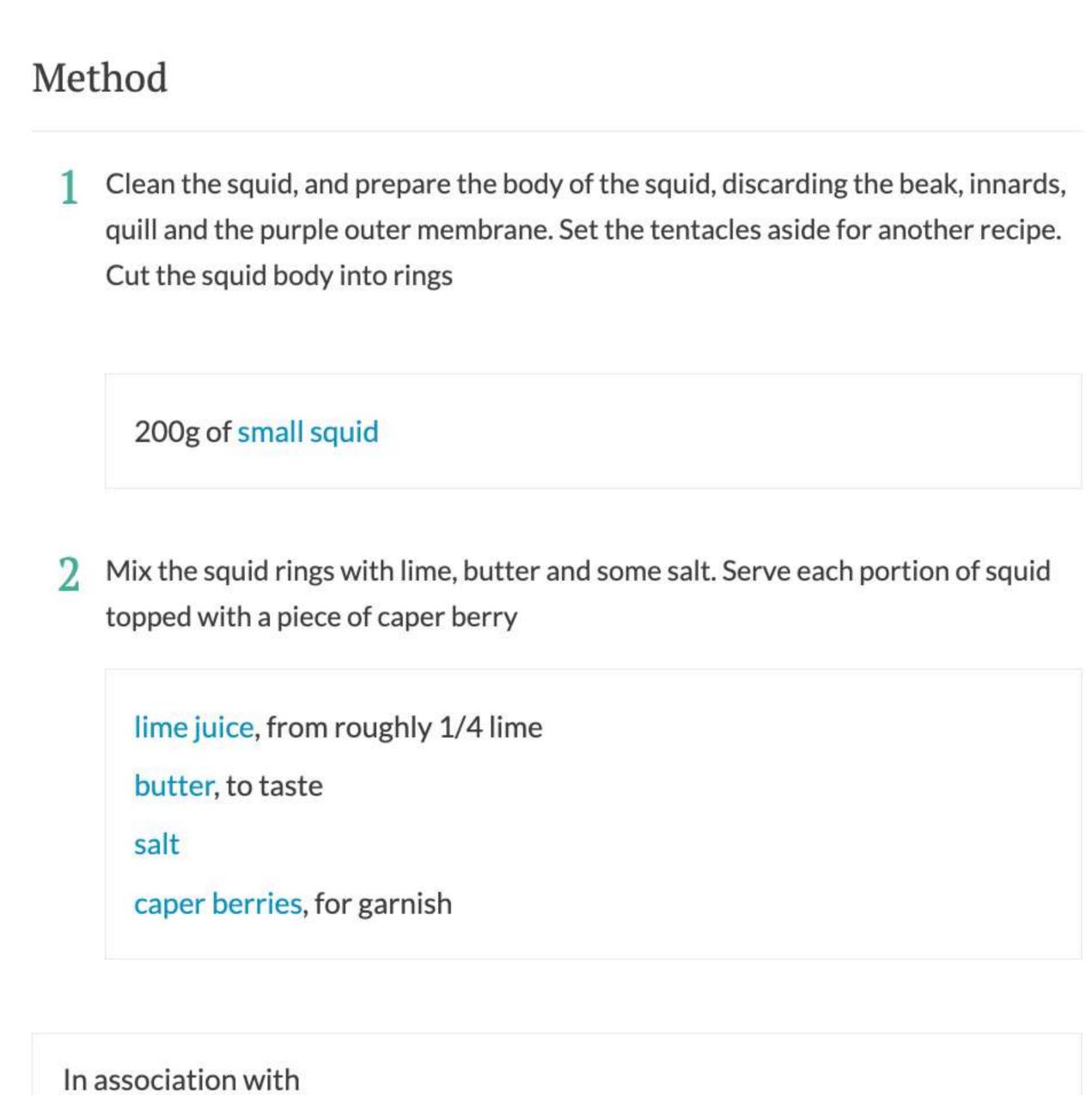
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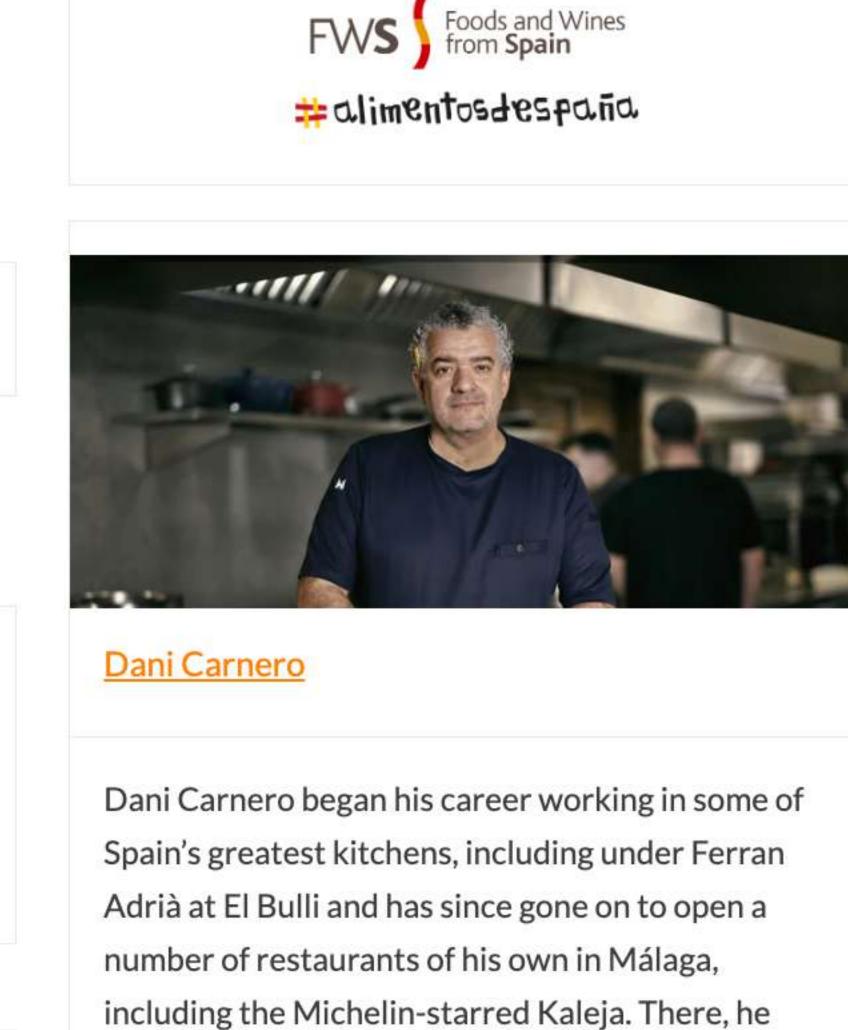




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including the Michelin-starred Kaleja. There, he aims to showcase the traditional cookery style of Málaga, using the exquisite local produce to do so.

