

A Journary through Seville



" Oil" and Alcala de Guadaira Bread

Cocktail of Seville

Seville Tapas:

Chicharron of Cod with Iberian Sobrasada.

My Anchovies in Vinegar.

Cod Fritters with Spicy Chocolate .

Codfish Fritters.

Oysters of Guadalquivir and Citrics.

Green Gazpacho, Apple, Celery, Roe and Smoked Sturgeon .

Seasonal Mushrooms with Marrow Butter Sauce with Dry Wine.

Elver, Ham Cream and Fried Egg.

My recipe of Garlic Prawns.

Sea Bass from the Isla Mayor served three ways: Grilled "Parpatana" style, Bass Rice and Sea Bass Fillet in Menudo Sauce.

Kid from the Sierra Sur of Seville, Seasonal Mushrooms, Pickled Aubergine and Chestnut Puré.

Mais, Vanilla and Yogurt.

Bread Pudding, Incense and Orange Blossom.

An Olive "Pataita".

Optional Sampling of Cheeses 6€ pax.

75.00 €/pax

with pairing include

95,00 €/pax

Complete table service