

# Menú 100% Seville



“Oil” and Alcala de Guadaira Bread.

Seville Tapas:

Home-made Iberian Pork ham over bread “airbay” filled with Salmorejo.

My Anchovies in Vinegar.

Olives, Vermouth and Anchovies .

Seafood salad with Basilipo Olive Oli.

My version of Squid with Potatoes Stew, churro and Baby Squid ink.

Fried little fish.

Walk through Seville and its province

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

Tuna with snail broth.

My Recipe of Garlic Prawns.

Sea Bass from the Veta la Plama in Menudo Sauce.

Iberian Pork with Roasted Carrots 16th century style.

Bread Pudding, Incense and Orange Blossom.

Sweet Bites.

49.00 €/pax

with pairing include

69,00 €/pax

Complete table service