

Seville DNA



From north to south and from east to west, ISPAL has gone out and found Sevillian producers. We aim to continue serving the best produce from Seville and supporting the work of farmers who tend to crops and livestock and process the foods of our land.

Sea Bass from the Isla Mayor served three ways: Grilled “Parpatana” style, Bass Rice and Sea Bass Fillet in Menudo Sauce .	24,00 €
Cod with creamed Spinach and Sierra Norte Mushrooms.	22,00 €
Suckling Pig from Constantina in its own juice, Carrot and Vainilla puree and Roasted Garlic puree	24,00 €
Retinto Sirloin from El Pedroso, with vegetables.	25,00 €
Iberian Pork with Roasted Carrots 16th cantury style.	24,00 €